



STARTERS

TOAST SKAGEN 15.90

Toast Skagen with hand peeled prawns mixed with mayonnaise, red onion, dill and lemon, topped with whitefish roe (L)

VENISON 16.90

Lightly seared and sliced smoked venison (SE) with pickled chanterelles, lingonberries, grated egg yolk, horseradish mayonnaise, and crispy flatbread (M)



SMALLER DISHES

LARGE TOAST SKAGEN 24.90

Toast Skagen with hand peeled prawns, mayonnaise and dill, topped with whitefish roe (L)

CHÈVRE CHAUD 14.90

Pan-fried chèvre with walnuts and balsamic syrup on a butter-fried sourdough bread, served with a small salad



DESSERTS

APPLE CAKE 14.90

Warm apple cake made with apples and Appleaud liqueur from Åland Islands, served with old-fashioned vanilla ice cream, hazelnut-caramel crunch (L)

PARFAIT 14.90

Sea buckthorn parfait with caramelized sugar crust, white chocolate mousse, vanilla-marinated sea buckthorn, and crumbled brown butter cookies (G)

BOOZY BROWNIE 14.90

Fudgy dark chocolate brownie topped with Kahlúa, served with espresso ice cream and lightly whipped vanilla cream (L)

CHOCOLATE PRALINES 3.90 / A PIECE

Small chocolate pralines, choose between dark, white or milk chocolate (G)

VANILLA ICE CREAM 5.00/1 SCOOP 7.00/2 SCOOPS 9.00/3 SCOOPS

Old fashioned vanilla ice cream with sauce of choice: chocolate, caramel or raspberry (G)

DESSERT OF THE DAY 6.00

Changes frequently, please ask your waiter



DISH OF THE DAY

NEW DISH EVERY DAY 14.90

Our chefs creates daily seasonally-inspired dishes
Ask your waiter for today's offer. Served from Monday to Thursday.



MAIN COURSES

INDIGO'S CHEESE- AND BACONBURGER 19.90

180 g Åland chuck burger glazed with whisky, aged cheddar cheese, bacon, beef tomato, lettuce, pickled silver onion, pickles, chipotle mayonnaise and French fries (L)

SOUP 14.90

Soup of the week, ask your waiter
for this week's signature dish

SALAD 14.90

Salad of the week, ask your waiter
for this week's signature dish

VEGETARIAN 14.90

Vegetarian dish of the week, ask your waiter
for this week's signature dish



CLASSICS & À LA CARTE

SEAFOOD PASTA 22.90

Pasta with shrimps, crayfish tails, mussels, capers, tomato, white wine and cream (L)

BEEF RYDBERG 29.00

Diced fried fillet of beef (FI) with pan-fried potatoes and onion, egg yolk, shredded horseradish and a Dijon crème (G, L)

ARCTIC CHAR 36.00

Butter-fried fillet of arctic char with pickled fennel and pumpkin, chive oil, trout roe, beurre blanc and herb potato duchess (G, L)

FILLET OF BEEF 44.00

Grilled Finnish fillet of beef with whipped black garlic butter, red wine jus, sautéed bellaverde, and baked potato gratin with Prosten cheese (G, L)



CHEESE

THREE FAVORITES 16.50

Pecorino Sardo, Taleggio, and Roquefort, served with fig marmalade and Indigo's crispbread with seeds (G)