



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)

TIROKAFTERI 15.90

Greek cream cheese with herbs and olive oil, marinated olives, parma ham and Italian flatbread (L)



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 7.90

Changes frequently, please ask your waiter

G = gluten free, L = low lactose, M = milk free, V = vegetarian. All prices in €.



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 15.90

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

SALAD 15.90

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

VEGETARIAN 15.90

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



CLASSICS & À LA CARTE

TROUT 23.00

Butter-fried fillet of trout with lemon and dill cream, capers powder, pickled onion and chives-flavored potatoes (G, L)

CREAMY BEEF PASTA 24.00

Creamy pasta with diced fillet of beef from Åland Islands, champignons, smoked pork belly, pepper sauce and parmesan cheese (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)