



STARTERS

TOAST SKAGEN	15.90
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Toast Skagen with hand peeled prawns mixed with mayonnaise, red onion, dill and lemon, topped with whitefish roe (L)

VENISON	16.90
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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
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Toast Skagen with hand peeled prawns, mayonnaise and dill, topped with whitefish roe (L)

TIROKAFTERI	15.90
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Greek cream cheese with herbs and olive oil, marinated olives, parma ham and Italian flatbread (L)



DESSERTS

APPLE CAKE	14.90
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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
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Sea buckthorn parfait with caramelized sugar crust, white chocolate mousse, vanilla-marinated sea buckthorn, and crumbled brown butter cookies (G)

BOOZY BROWNIE	14.90
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Fudgy dark chocolate brownie topped with Kahlúa, served with espresso ice cream and lightly whipped vanilla cream (L)

CHOCOLATE PRALINES	3.90 / A PIECE
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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
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Old fashioned vanilla ice cream with sauce of choice: chocolate, caramel or raspberry (G)

DESSERT OF THE DAY	7.90
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Changes frequently, please ask your waiter



DISH OF THE DAY

NEW DISH EVERY DAY	14.90
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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
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180 g Åland chuck burger glazed with whisky, aged cheddar cheese, bacon, beef tomate, lettuce, pickled silver onion, pickles, chipotle mayonnaise and French fries (L)

SOUP	15.90
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Soup of the week, ask your waiter for this week's signature dish

SALAD	15.90
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Salad of the week, ask your waiter for this week's signature dish

VEGETARIAN	15.90
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Vegetarian dish of the week, ask your waiter for this week's signature dish



CLASSICS & Á LA CARTE

TROUT	23.00
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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
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Creamy pasta with diced fillet of beef from Åland Islands, champignons, smoked pork belly, pepper sauce and parmesan cheese (L)

ARCTIC CHAR	36.00
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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
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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
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Pecorino Sardo, Taleggio, and Roquefort, served with fig marmalade and Indigo's crispbread with seeds (G)