



## 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)

### CHRISTMAS PLATE SMALL 14.50/LARGE 24.00

Pickled herring with onion, pickled herring with crayfish, gravad salmon with mustard and dill sauce, Åland black bread with skagen and whitefish roe, egg with anchovy and dill mayonnaise, and boiled potatoes (L)



## DESSERTS

### CHEESECAKE IN A GLAS 8.90

Orange flavored cream cheese mousse with ginger bread and raspberries

### 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

### PIKE PERCH 24.00

Butter-fried fillet of pike perch from Åland Islands with saffron flavored butter sauce, pan-fried brussels sprouts, pan-fried pork belly and potatoes tossed in butter and dill (G, L)

### MEATBALLS 17.90

Meatballs (AX) with cream sauce, lingon, pressed cucumber and potato purée (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)