

À LA CARTE

SERVED IN THE RESTAURANT FROM 5 PM

STARTERS

CHANTARELLE PIE 15.90 €

Small pie with butter-fried chanterelles and Västerbotten cheese, served with thyme crème, shaved silver onion, and spruce shoot syrup (V, L)

TOAST SKAGEN 15.90 €

Hand peeled prawns mixed with mayonnaise, dill, red onion and lemon on toast, topped with whitefish roe (L)

CRAB 15.90 €

Deep-fried papadum filled with chopped crab tossed in lime and soy, served with pickled cabbage, gochujang mayonnaise, and black sesame seeds (G, M)

VENISON 16.90 €

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

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)

ICE CREAM OR SORBET 5.00 € / scoop

We offer a selection of homemade ice creams and sorbets. Please ask for the flavors of the day (G)

INDIGO'S CHOCOLATE PRALINES 3.90 € / piece

Delicious chocolate pralines in assorted flavors (G)

MAINCOURSES

TORTELLONI 32.00 €

Gusse's tortelloni filled with ricotta and roasted pumpkin purée, served with black truffle, parmesan fonduta, parasol mushroom powder, and crushed smoked almonds (V)

SEA GUAZZETTO 38.00 €

Seared fillet of sea bass, grilled langoustine, gambas battuto, wine-steamed mussels and seafood broth with tomatoes, served with saffron potatoes, blanched broccoli and black crostini (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)

LAMB 39.00 €

Grilled lamb fillet, nut-crusted and fried lamb rack (NZ), celeriac purée, thyme jus, and potato gratin with goat cheese (G)

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)

G = gluten free
L = low lactose
M = dairy free
V = vegetarian

