

À LA CARTE

SERVED IN THE RESTAURANT FROM 5 PM

STARTERS

TACO 13.90

Fried wonton filled with stir fried ponzumarinated beetroot and mushrooms, roasted onion mayonnaise, dried 'n' sliced mushroom topped with chili flavoured grated avocado cream (M, VA)

TOAST SKAGEN 13.90

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

SEAFOOD CHOWDER 14.90

Creamy lobster chowder served with butter-fried scallops, bell pepper-roasted pork loin and herb-roasted bread croutons (L)

CARPACCIO 15.50

Swedish elk carpaccio with lightly smoked potato cream, chanterelle puree, lingon-berry salt, thyme flavoured cream cheese, pickled chanterelle on a roasted brioche (L)

DESSERTS

APPLE ICE CREAM 14.90

Apple ice cream breaded with caramelised nuts served with red oxalis cream and sous vide apple from Tjudö (G, L)

COFFEE AND RUM 14.90

Espresso ice cream, rum mousse, chocolate brownie 'n' crumbs (L)

SPONGE CAKE 13.90

Browned sponge cake with vanilla and butter cream, vanilla marinated cloudberries and vanilla ice cream made in an old fashioned style.

ICE CREAM OR SORBET 4.50

We make different sorts of home made ice cream and sorbets, ask your waiter for the flavours available tonight (G)

CHOCOLATE PRALINES 2.90

Delicious pralines with different flavours (G) / Piece

MAIN COURSES

PARSNIP 24.00

Fried marinated parsnip with chili-flavored tarragon cream, smoked carrot puree, beluga lentils, smoked almonds, roasted garlic and sherry sauce with Indigos take on french fries (G, M, VE)

PIKEPERCH Á LA MENUÏÈR 31.00

Fried Pikeperch fillet with roasted asparagus broccoli, grilled blue mussels, white wine sauce and buttered mashed potatoes (L)

CHAR 32.00

Sous vide char with buttered Granny Smith apple, crayfish tails and cucumber, pea puree and browned almond potatoes (G, L)

FILLET OF BEEF 35.90

Grilled Åland fillet of beef with mild cognac and pepper sauce, fried green beans, truffle and garlic cream served with Gruyère flavoured roasted potatoes (G, L)

FILLET OF LAMB 33.90

Grilled lamb tenderloin (NZ) with red wine and lamb gravy, roasted mini carrot, mini onion and beetroot, chervil, dill mayonnaise and lightly smoked potato puree (G, L)

CHEESE

DRUNKEN DOG 14.90

Red washed rind, blue and whiskey flavoured white mold cheese from Troldhede dairy, served with roasted fruit and nut bread, brenton wheat crackers and apple marmalade

G = gluten free, L = lactos free, M = milk free, VA = vegetarian, VE = vegan

