

GROUP MENU À LA CARTE 2021

STARTERS

TOAST SKAGEN

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

CREAMY SEAFOOD SOUP

served with crayfish tails, cream cheese with dill and croutons made of blackbread from Åland (L)

STEAK TARTARE

finely ground fillet of beef from Åland, served with red onions, beetroots, capers, dijon cream and an egg yolk (G, L)

MAIN COURSES

GRILLED SALMON

accompanied by a white wine sauce with chives, roasted potatoes tossed in browned butter with dill, fennel and apple crudités and trout roe (G, L)

BRAISED CORN CHICKEN BREAST FROM

served with lemon velouté, pointed cabbage sautéed in cream, root vegetable crisps and parmesan risotto (G)

GRILLED FILLET OF BEEF FROM ÅLAND

served with smoked pork belly, haricots verts, red wine gravy, garlic butter and sautéed potatoes (G, L)

CHEESE

INDIGO'S CHEESE PLATE

two different sorts of farmers' cheese from Åland, with a fig marmalade, Julia's crisps bread with seeds and toasted brioche

DESSERTS

CRÈME BRÛLÉE

classic vanilla crème brûlée covered in crispy burnt sugar, served with rum marinated berries (G, L)

CHOCOLATE AND RASPBERRIES

dark chocolate brownie with a soft raspberry ganache, raspberry pannacotta and caramelized white chocolate

GAMMELDAGS VANILJGLASS

with hot salty caramel sauce, fresh strawberries and meringue (G)

G = gluten free L = low lactose

TWO COURSES: **44€**

THREE COURSES: **54€**

FOUR COURSES: **60€**

We kindly ask you to notice that all of the participants of the dinner party have to decide on one single menu. We do make exceptions for dietary restrictions as vegetarians and food allergies, in case of dietary restrictions, please feel free to contact us so we can make you a different menu proposal.

We will charge you for the number of guests of the initial reservation, if you haven't announced any cancellations before your arrival. The group menu is valid for groups of 16 people or more, and has to be reserved at least five days before your visit.

A WARM WELCOME!
(PLEASE FEEL FREE TO REACH OUT
IF YOU HAVE ANY QUESTIONS)

indigo
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dill andra vardagsrum.

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