

GROUP MENU À LA CARTE 2024

STARTERS

TOAST SKAGEN

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

SEAFOOD SOUP

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

TARTARE

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

MAIN COURSES

PERCH

Butterfried perch with white wine sauce, stewed cabbage, fennel and apple crudité with dill sprinkled potatoes (G, L)

LAMB

Grilled lamb (NZ) with cream of carrots, garlic confit, butter fried mushrooms, madeira gravy and potato purée (G, L)

TENDER STRIP

Grilled tender strip (IRL) with red wine gravy, garlic butter, oven baked cocktail tomatoes and pan fried potatoes (G, L)

FILLET OF BEEF (+5€/person)

Grilled fillet of beef (FIN) with creamy pepper sauce with cognac, haricots verts, smoked pork belly and potato gratin (G, L)

CHEESE

INDIGO'S CHEESE PLATE

Two different sorts of farmers cheese from Åland with a fig marmalade, Julia's crisp 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 vanilla flavored whipped cream, raspberries and caramelized white chocolate

ICE CREAM

Old fashioned Vanilla ice cream with caramel sauce, strawberries and meringue (G, L)

G = gluten free L = lactose free

TWO COURSES: **48€**

THREE COURSES: **59€**

FOUR COURSES: **65€**

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. In the choice of fillet of beef we will charge for additional fee of 5€ per person. 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 15 people or more, and has to be reserved at least five days before your visit.

WELCOME!
(FOR ANY INQUIRIES,
PLEASE CONTACT US!)

indigo
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