

À LA CARTE

SERVED IN THE RESTAURANT FROM 5 PM

STARTERS

CAPRESE 15.90 €

Burrata with San Marzano tomato cream, basil croutons, and roasted almonds (V)

TOAST SKAGEN 15.90 €

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

TUNA TARTARE 16.90 €

Orange-marinated yellowfin tuna with mango and cucumber, served with fennel leaf mayonnaise, mint, black sesame seeds, and saffron-pickled yellow onion (G, M)

CARPACCIO 16.90 €

Carpaccio of Finnish fillet of beef with arugula pesto, olive oil, celery, roasted pine nuts, and balsamic mayonnaise (G, L)

DESSERTS

RHUBARB AND RICOTTA 14.90 €

Rhubarb pastry with ricotta and almonds, served with strawberry sorbet and crushed meringue (G)

TIRAMISU À LA GIUSEPPE 14.90 €

Mascarpone cream with savoiardi biscuit crunch, chocolate shards, and espresso coulis (L)

MILLE-FEUILLE À LA PISTACHE 14.90 €

Puff pastry layered with crème chantilly, pistachio cream, and fresh berries

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)

INDIGOS CHOKLADPRALINER 3.90 € / piece

Delicious small chocolate pralines in assorted flavors (G)

MAIN COURSES

AUBERGINE 29.00 €

Herb-marinated grilled aubergine served with mint-flavored hummus, charred aubergine cream, olive oil-fried seasonal vegetables, and crispy new potatoes (G, L)

GILT-HEAD SEABREAM 35.50 €

Pan-fried gilt-head seabream fillet braised in white wine and lemon juice, served with Trapanese-style pesto with almonds and fresh tomato, and a new potato salad with fennel, cucumber, strawberries and orange dressing (G, L)

SWORDFISH INVOLTINO 36.50 €

Pan-fried swordfish stuffed with pecorino cheese, capers, pine nuts, parsley, and freshly grated breadcrumbs, served with olive oil-fried vegetables, salmoriglio, and millefoglie-style potato cake (L)

CORN-FED CHICKEN 36.00 €

Pan-fried French corn-fed chicken breast served with basil and lemon-flavored ricotta cream, red onion and balsamic marmalade, sautéed cauliflower, and pan-fried new potatoes (G)

FILLET OF BEEF 39.90 €

Surf and turf with grilled Finnish fillet of beef, chili and garlic-marinated sautéed scampi, choron sauce, red wine gravy, garlic-tossed grilled asparagus, and Hasselback potatoes (G, L)

CHEESE

MEDITERRANEAN CHEESE 16.50 €

Pecorino Sardo, Taleggio, and Roquefort, served with fig marmalade and Indigo's crispbread with seeds (G)

G = gluten free
L = low-lactose
V = vegetarian
Ve = vegetarian, ask for vegan option

