

# À LA CARTE

SERVED IN THE RESTAURANT FROM 5 PM

## STARTERS

### RISOTTO 15.90 €

Creamy risotto with chantarelles, pecorino and truffle, served with cress cream, crispy black salsify and parsley oil (V, G, L)

### TOAST SKAGEN 15.90 €

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

### TUNA 15.90 €

Lightly seared tuna served with deep-fried rice cake, scallions, roasted sesame seeds, kimchi mayonnaise, pickled zucchini, nori and soy sauce flavored with lime (G, M)

### PUMPKIN SOUP 15.90 €

Roasted pumpkin soup with jalapeño oil, deep-fried chicken ballotine (FI) with mozzarella filling and sea buckthorn mayonnaise (G)

## DESSERTS

### PARFAIT 14.90 €

Vanilla parfait with crunchy caramelized sugar topping served with muscovado-roasted apples from Tjudö and caramel sauce flavored with rosemary (G, L)

### HAZELNUT CAKE 14.90 €

Soft hazelnut cake flavored with coffee and dark chocolate, served with browned buttercream, chocolate crumbs and vanilla ice cream (L)

### SEA BUCKTHORN 14.90 €

Whipped white chocolate pannacotta with sea buckthorn curd, vanilla marinated sea buckthorns and savoirdi biscuits dipped in sea buckthorn liqueur

### ICE CREAM OR SORBET 5.00 € / scoop

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

### CHOCOLATE PRALINS 3.50 € / piece

Delicious pralines with different flavors (G)

## MAIN COURSE

### RAVIOLI 25.50 €

Öpen ravioli with butter-fried champignon mushrooms, soy beans and kale, served with Västerbotten cheese sauce, smoked almond, kale chips and parmesan (V, L)

### WITCH FLOUNDER 35.00 €

Crayfish-filled witch flounder served with champagne sauce, sautéed savoy cabbage, bacon crumbs, seaweed powder and potato purée (G, L)

### PAELLA 35.00 €

Indigo paella with grilled salmon, garlic marinated gambas, mussels, chorizo cream, grilled bell pepper, tomato, saffron and aioli (G, L)

### VENISON 38.00 €

Thyme-roasted venison flank steak (NZ) served with cognac and pepper sauce, butter-sautéed apples and sugar snaps, dried cranberries and duchess potatoes (G, L)

### FILLET OF BEEF 39.50 €

Grilled Finnish fillet of beef with whipped choron butter, red wine gravy, Indigo pommes frites and balsamic-baked vine tomatoes (G, L)

## CHEESE

### SELECTION OF FRENCH CHEESE 16.50 €

Comté, Brie de Meaux and Saint Agur served with Huså crispbread and orange and carrot marmalade

G = gluten free  
L = lactose free  
V = vegetarian

