

# STARTERS

## ROLLED ZUCCHINI

14.00 €

Zucchini stuffed with smoked tomato, grilled peppers and feta cheese, served with a black root puré, smoked leeks and topped with a light parmesan foam (L, G, V)

## TOAST SKAGEN

14.90 €

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

## LOBSTER

15.00 €

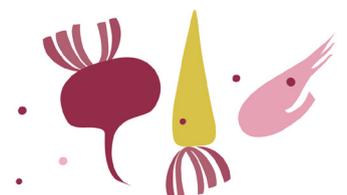
Chili fried lobster served on a crisp papadum, yuzu marinated apple, cabbage, scarlet cress served with a seafood mayonnaise (G, L)

## BEEF TARTARE

15.50 €

Gin and juniper cured beef tartare from Åland Islands, served together with a Jerusalem artichoke soup, smoked parmesan cream and topped with fried sourdough breadcrumbs (L)

G = gluten free  
L = lactose free  
M = milk free  
V = vegetarian



# MAIN COURSES

## BEETS

25.00 €

Oven-baked and fried yellow beets, chioggia beets and beetroots served with a tomato consommé, roasted chick peas, soya beans, cress, charred onion mayonnaise and rösti potatoes (G, M, V)

## SEA BASS

32.00 €

Oven-baked sea bass with bread crisps and herbs served with anchovy pesto, butter poached bellaverde and lemon roasted potatoes (L)

## HALIBUT

36.00 €

Halibut sautéed in butter with red wine gravy, pickled fried onions, chanterelles, pork belly, carrots, bone marrow butter and potato puré (G)

## TENDER STRIP STEAK

32.00 €

Grilled tender strip steak from Scotland with jalapeno gravy, dill pickled roasted baby onions, spruce shoot vinaigrette and smoked potato puré (G)

## FILLET OF BEEF

38.00 €

Grilled fillet of beef from Åland Islands with garlic butter, red wine gravy, grilled vegetables and a potato terrine (L, G)

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# CHEESE

## WÄTTEROS GOAT CHEESE

15.00 €

Honey and rosemary gratinated goat cheese from Wätteros, served with crumbs from digestive crackers and rosemary flavoured ice cream

# DESSERTS

## APPLE PIE

14.50 €

Apple pie made on caramelised apples from Tjudö, Åland, served with old fashioned style vanilla ice cream and apple ice wine sorbet from the local microbrewery Open Water Brewery

## VANILLA PARFAIT

14.50 €

Vanilla parfait with butterscotch topping served with raw stirred blueberries, caramelised hazelnuts and blue berry sorbet (L, G)

## CHOCOLATE MOUSSE

14.50 €

Chocolate mousse flavoured with caramel served together with rum raisin ice cream, chocolate flavoured sponge cake and sprinkled with caramel flakes (L, G)

## ICE CREAM OR SORBET

4.50 €  
/scoop

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

## CHOCOLATE PRALINES

2.90 €  
/piece

Delicious pralines with different flavours (G)

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# À LA CARTE

SERVED IN THE RESTAURANT FROM 5 PM

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### TOAST SKAGEN 14.90 €

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

### LOBSTER 15.00 €

Chili fried lobster served on a crisp papadum, yuzu marinated apple, cabbage, scarlet cress served with a seafood mayonnaise (L)

### BEEF TARTARE 15.50 €

Gin and juniper cured beef tartare from Åland Islands, served together with a Jerusalem artichoke soup, smoked parmesan cream and topped with fried sourdough breadcrumbs (L)

## DESSERTS

### APPLE PIE 14.50 €

Appel pie made on caramelised apples from Tjudö, Åland, served with old fashioned style vanilla ice cream and apple ice wine sorbet from the local microbrewery Open Water Brewery

### VANILLA PARFAIT 14.50 €

Vanilla parfait with butterscotch topping served with raw stirred blueberries, caramelised hazelnuts and blue berry sorbet (L, G)

### CHOCOLATE MOUSSE 14.50 €

Chocolate mousse flavoured with caramel served together with rum raisin ice cream, chocolate flavoured sponge cake and sprinkled with caramel flakes (L, G)

### ICE CREAM OR SORBET 4.50 € / scoop

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

### CHOCOLATE PRALINES 2.90 € / piece

Delicious pralines with different flavours (G)

## MAIN COURSES

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Halibut sautéed in butter with red wine gravy, pickled fried onions, chanterelles, pork belly, carrots, bone marrow butter and potato puré (G)

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### FILLET OF BEEF 38.00 €

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## CHEESE

### WÄTTEROS GOAT CHEESE 15.00 €

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