

ÅLAND SUMMER

BEEF TARTARE

Tartare of lightly cured fillet of beef from Åland Islands with baked egg yolk cream, fried pickled cucumber, crispy shallots and rye bread croutons

PERCH

Butter-fried and braised perch fillets from Åland Islands with a creamy fennel sauce, dill oil, local summer vegetables, and dill-cured potatoes from Jeppas Farm (G, L)

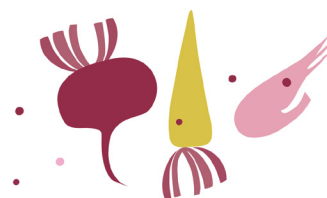
RHUBARB PIE SCOMPOSTA

Vanilla-cooked rhubarb from Knutsboda with cardamom-flavored oat crumble, traditional vanilla ice cream, and fresh raspberries (L)

THREE COURSES 59 €

WINE PACKAGE 38 €

G = gluten free
L = low-lactose
M = dairy free
V = vegetarian



STARTERS

CHÈVRE

15.90 €

Goat cheese croquettes with beetroot purée, walnut cookies and rosemary honey (G, V)

TOAST SKAGEN

15.90 €

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

SMOKED WHITEFISH

15.90 €

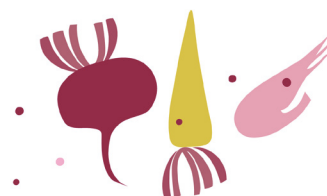
Smoked whitefish from Åland Islands with samphire, fennel, capers, sea lettuce mayonnaise and whitefish roe (G, M)

BEEF TARTARE

16.90 €

Tartare of lightly cured fillet of beef from Åland Islands with baked egg yolk cream, fried pickled cucumber, crispy shallots and rye bread croutons

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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 (Ve, G, M)

PERCH

36.00 €

Butter-fried and braised perch fillets from Åland Islands with a creamy fennel sauce, dill oil, local summer vegetables, and dill-cured potatoes from Jeppas Farm (G, L)

TUNA

36.00 €

Pistachio-crusted fried tuna with salsa verde and a luke warm new potato salad with fennel, cucumber, strawberries, and orange dressing (G, M)

DUCK

36.00 €

Butter-fried French duck breast with red wine and cherry sauce, herb and garlic-marinated grilled zucchini, and almond potato purée (G, L)

FILLET OF BEEF

44.00 €

Grilled Finnish fillet of beef, chili and garlic-marinated fried scampi, tarragon and lemon emulsion, red wine jus, garlic-tossed grilled asparagus, and crushed fried new potatoes (G, L)

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CHEESE

THREE FAVORITES

16.50 €

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

DESSERTS

CAMILLA'S SUMMER DREAM

14.90 €

Fresh strawberries and wild strawberry with ice cream, golden white chocolate shavings, and lemon-infused chantilly cream (G)

TIRAMISU À LA GIUSEPPE

14.90 €

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

RHUBARB PIE SCOMPOSTA

14.90 €

Vanilla-cooked rhubarb from Åland Islands with cardamom-flavored oat crumble, traditional vanilla ice cream, and fresh raspberries (L)

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)

INDIGO'S CHOCOLATE PRALINES

3.90 €
/ piece

Delicious chocolate pralines in assorted flavors (G)

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À LA CARTE

SERVED IN THE RESTAURANT FROM 5 PM

STARTERS

CHÈVRE 15.90 €

Goat cheese croquettes with beetroot purée, walnut cookies and rosemary honey (G, V)

TOAST SKAGEN 15.90 €

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

SMOKED WHITEFISH 15.90 €

Åländsk rökt sik med havssparris, fänkål, kapris, havsallatsmajonnäs och sikrom (M, G)

BEEF TARTARE 16.90 €

Råbiff på dry gingravad åländsk oxfilé med kräm på bakad äggula, stekt picklad gurka, krispig schalottenlök och svartbröds-krutonger

DESSERTS

CAMILLA'S SUMMER DREAM 14.90 €

Fresh strawberries and wild strawberry with ice cream, golden white chocolate shavings, and lemon-infused chantilly cream (G)

TIRAMISU À LA GIUSEPPE 14.90 €

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

RHUBARB PIE SCOMPOSTA 14.90 €

Vanilla-cooked rhubarb from Åland Islands with cardamom-flavored oat crumble, traditional vanilla ice cream, and fresh raspberries (L)

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)

INDIGO'S CHOCOLATE PRALINES 3.90 € / piece

Delicious 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 (Ve, G, M)

PERCH 36.00 €

Butter-fried and braised perch fillets from Åland Islands with a creamy fennel sauce, dill oil, local summer vegetables, and dill-cured potatoes from Jeppas Farm (G, L)

TUNA 36.00 €

Pistachio-crusted fried tuna with salsa verde and a luke warm new potato salad with fennel, cucumber, strawberries, and orange dressing (G, M)

DUCK 36.00 €

Butter-fried French duck breast with red wine and cherry sauce, herb and garlic-marinated grilled zucchini, and almond potato purée (G, L)

FILLET OF BEEF 44.00 €

Grilled Finnish fillet of beef, chili and garlic-marinated fried scampi, tarragon and lemon emulsion, red wine jus, garlic-tossed grilled asparagus, and crushed fried new potatoes (G, L)

CHEESE

THREE FAVORITES 16.50 €

Pecorino Sardo, Taleggio och Roquefort, serveras med fikonmarmelad och Indigos fröknäcke (G)

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