



STARTERS

SMALL TOAST SKAGEN 15.90

Toast skagen with hand peeled prawns, mayonnaise, dill, lemon and red onion, topped with whitefish roe (L)

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



SEA FOOD

LARGE TOAST SKAGEN 24.90

Toast skagen with hand peeled prawns, mayonnaise, dill, lemon and red onion, topped with whitefish roe (L)

MOULES FRITES 21.00

Mussels cooked in white wine in a creamy sauce, served with aioli, parsley and fries (G, L)

SEA FOOD MIX 29.50

Half a lobster gratinated with garlic, chili and parsley, moules marinières and a handful of smoked shrimps with aioli (G, L)

SMOKED SHRIMPS 16.00

A handful of smoked shrimps with aioli (G, M)



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)

RHUBARB PIE 14.90

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

TIRAMISU À LA GIUSEPPE 14.90

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

VANILLA ICEA CREAM 5.00 / 2 SCOOPS 7.0 / 3 SCOOPS 9.00

Old fashioned vanilla ice cream with sauce of choice: chocolate, caramel or raspberry (G)

INDIGO'S CHOCOLATE PRALINES 3.90/PIECE

Changes frequently, please ask your waiter



CHEESE

THREE FAVORITES 16.50

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



SALADS

CHÈVRE SALAD 18.90

Luke warm chèvre, roasted carrot, asparagus, pickled red cabbage, soya beans, romaine lettuce, cucumber, cherry tomatoes, hot honey-roasted nuts and balsamic syrup (V, G, L)

CHICKEN SALAD 18.90

Teriyakimarinated pan-fried Finnish chicken thigh fillet, rice noodles, mango, avocado, sugar snaps, cherry tomatoes, romaine lettuce, crushed peanuts, sesame seeds and lime yoghurt (L)



MAIN COURSES

VEGAN NUGGETS 19.50

Deep-fried chickpea and soy mince nugget with yuzu stir-fried vegetables and rice noodles, pickled red cabbage roasted nuts and chili-sesame mayonnaise (M, Ve)

SMOKED SALMON 25.90

Smoked salmon served with whipped crème with herbs, lemon, and potato salad with capers, pickles, sugar snaps, parsley and mustard dressing (G, L)

INDIGO'S VEGAN BURGER 17.90

Beyond meat burger with beef tomato, lettuce, pickled silver onion, pickles, chili-sesame mayonnaise and French fries (M, Ve)

INDIGO'S CHEESE AND BACONBURGER 19.90

180 g Åland chuck burger glazed with whisky, aged cheddar cheese, bacon, beef tomato, lettuce, pickled silver onion, pickles, chipotle mayonnaise and French fries (L)

STEAK SANDWICH 26.00

Grilled Åland rib-eye on butter-fried sourdough bread with dijonnaise, freshly grated horseradish, lettuce, beef tomato, pickled silver onion and pickles, served with French fries eras med pommes frites (L)

BUTCHER'S CUT STEAK 26.00

Grilled Finnish butcher's cut steak with red wine jus, chimichurri-flavored whipped butter, pork belly, black olives and oven-roasted potatoes (G, L)



À LA CARTE

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)

FILLET OF BEEF 'SURF AND TURF' 44.00

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