



STARTERS

PUMPKIN SOUP 15.90

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

TOAST SKAGEN 15.90

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



SMALLER COURSES

LARGE TOAST SKAGEN 24.90

Toast Skagen with hand peeled prawns, mayonnaise and dill, topped with whitefish roe (L)

SMASHED POTATOES 14.50

Deep-fried smashed potatoes with whitefish roe, crème fraîche with chive, red onion, topped with dill and lemon (G, L)



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

CHOCOLATE PRALINES 3.50 / A PIECE

Small chocolate pralines, choose between dark, white or milk chocolate (G)

VANILLA ICE CREAM 5.00/1 SCOOP 7.00/2 SCOOPS 9.00/3 SCOOPS

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

DESSERT OF THE DAY 6.00

Changes frequently, please ask your waiter



DISH OF THE DAY

NEW DISH EVERY DAY 14.90

Our chefs create daily seasonally-inspired dishes. Ask your waiter for today's offer



MAIN COURSES

INDIGO'S CHEESE- AND BACONBURGER 18.90

Indigo's cheese and bacon burger made of chuck-beef from Åland, with salad, Pepper Jack cheese, tomatoes, caramelized onions, pickles, fries and a spicy mayonnaise

SANDWICH 14.90

Sandwich of the week, ask your waiter for this week's signature dish

SALAD 14.90

Salad of the week, ask your waiter for this week's signature dish

VEGETARIAN 14.90

Vegetarian dish of the week, ask your waiter for this week's signature dish



CLASSICS & À LA CARTE

FISH SOUP 18.90

Åland fish soup with salmon, white wine, dill, cream, potatoes, carrots, and fennel, served with freshly baked bread (L)

BOEUF BOURGUIGNON 18.90

Boeuf Bourguignon with Åland chuck roast in red wine, pork belly, garlic, and mushrooms, served with potato purée (G, 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)

FILLET OF BEEF 39.50

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