



STARTERS

TOAST SKAGEN 15.90

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

TENDER STRIP 15.90

Smoked Swedish tender strip with Gruyère cream, fried shallots, roasted hazelnuts, and pickled kohlrabi (G, 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 fraiche with chive, red onion, topped with dill and lemon (G, L)



DESSERTS

ALMOND CAKE 14.90

Almond cake with browned butter, Mascarpone and Swedish Punsch cream, roasted almond, and berry sorbet of the day (G, L)

RASPBERRY, LEMON AND LICORICE 14.90

Raspberry mousse, lemon and licorice ice cream, lemon curd, caramelized white chocolate, and licorice crisp (G)

INDIGOSNICKERS 14.90

Dark chocolate brownie, dulce de leche mousse, crushed peanuts, and caramel crisp

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 creates 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

SOUP 14.90

Soup 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

SEAFOOD PASTA 22.90

Pasta with shrimps, crayfish tails, mussels, capers, tomato, white wine and cream (L)

BEEF RYDBERG 29.00

Diced fried fillet of beef (FI) with pan-fried potatoes and onion, egg yolk and dijon crème (G, L)

PIKEPERCH 35.50

Butter-fried pikeperch fillet from Åland Islands with whipped browned hazelnut butter, seasonal vegetables, roasted pork belly, and potato purée (G, L)

DUCK 36.00

Butter-fried French duck breast with orange gravy, charred salsify, roasted beets, and sweet potato purée (G, L)



CHEESE

FRIED CAMEMBERT 16.50

Fried white mold cheese served with lukewarm cloud-berry compote and crispy parsley (G)