

STARTERS

BEETS

14.90 €

Pepper-roasted golden beet, shaved chioggia beet, tarragon mayonnaise, chili oil and fried potatoes tossed in salted sugar kelp (Ve, M, G)

TOAST SKAGEN

15.90 €

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

RAINBOW TROUT

15.90 €

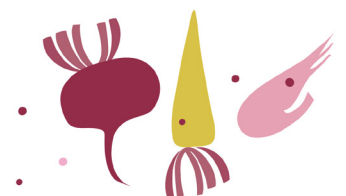
Lime-cured rainbow trout from Åland Islands served with whipped sour cream, cold-smoked rainbow trout roe, toasted black bread and grated pickled red onion

STEAK TARTARE

15.90 €

Steak tartare of Finnish fillet of beef with soy and sesame marinated shiitake mushroom, miso cream, daikon radish, roasted sesame seeds, krupuk and wasabi mayonnaise (G, L)

G = gluten free
L = lactose free
M = dairy free
Ve = vegan



MAIN COURSES

HALLOUMI

26.00 €

Deep-fried halloumi served with sweet potato cream, grilled pointed cabbage, roasted chickpeas, tahini, citronette and sea buckthorn butter (V, G, L)

TUNA

36.00 €

Grilled yellowfin tuna and garlic-fried scampi served with salsa of oven-baked cocktail tomatoes, olives and capers, pangrattato and confit new potatoes with grated parmesan (L)

PERCH

35.00 €

Lightly breaded, butter-fried perch fillets from Åland Islands served with Norwegian butter sauce, rainbow trout roe, green apple, horseradish, summer vegetables and new potatoes (G, L)

IBERICO

35.00 €

Grilled chili and herb marinated pork neck of Iberico cebo de campo and grilled chorizo served with roasted corn cream, mojo rojo and deep-fried potato wedges with smoked bell pepper powder (G, L)

FILLET OF BEEF

39.90

Grilled Finnish fillet of beef served with lemon and prasley cream, butter-fried vegetables, semi-dried cocktail tomatoes and oven-baked new potatoes (G, L)

G = gluten free
L = lactose free
V = vegetarian



CHEESE

SELECTION OF FRENCH CHEESE 16.50 €

Comté, Brie de Meaux and Saint Agur served with Huså crispbread and orange and carrot marmalade

DESSERTS

RHUBARB 14.90 €

Oven-baked rhubarb from Knutsboda served with crushed syrup cookies, sorbet flavored with wild strawberries and elderflower, vanilla cream and browned butter foam (L)

KEY LIME PIE 14.90 €

Key Lime Pie à la Indigo with lime mousse, crushed meringue, digestive crumbs and raspberry compote (L)

CHOCOLATE BROWNIE 14.90 €

Dark chocolate brownie topped with salted chocolate popcorn, served with dulce de leche and old fashioned vanilla ice cream

ICE CREAM OR SORBET 5.00 € /scoop

We have different sorts of home made ice cream, ask your waiter for tonight's flavours (G)

CHOCOLATE PRALINES 3.50 € /piece

We have different sorts of home made pralines, ask your waiter for tonight's flavours (G)

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À LA CARTE

SERVED IN THE RESTAURANT FROM 5 PM

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RAINBOW TROUT 15.90 €

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BEEF TARTARE 15.90 €

Steak tartare of Finnish fillet of beef with soy and sesame marinated shiitake mushroom, miso cream, daikon radish, roasted sesame seeds, krupuk and wasabi mayonnaise (G, L)

DESSERTS

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Oven-baked rhubarb from Knutsboda served with crushed syrap cookie, sorbet flavored with wild strawberries and elderflower, vanilla crème and browned butter foam (L)

KEY LIME PIE 14.90 €

Key Lime Pie à la Indigo served with cream cheese mousse flavored with lime, crushed meringue, crumbled digestive biscuits and raspberry compote (L)

CHOCOLATE BROWNIE 14.90 €

Dark chocolate brownie with salty popcorns topped with chocolate, served with dulce de leche and old fashioned vanilla ice cream

ICE CREAM OR SORBET 5.00 € / scoop

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CHOCOLATE PRALINES 3.50 € / piece

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