

À LA CARTE

SERVED IN THE RESTAURANT FROM 5 PM

STARTERS

GNOCCHI 15.90 €

Jerusalem artichoke gnocchi with fried flat black kale, browned sage butter, crispy Jerusalem artichoke, sultanas, and grated Parmesan (V, L)

TOAST SKAGEN 15.90 €

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

SALMON MOSAIC 15.90 €

Miso and soy-marinated salmon fillet with ginger-pickled beets, miso foam, wasabi cream, and dashi broth (G, L)

TENDER STRIP 15.90 €

Smoked Swedish tender strip with Gruyère cream, fried shallots, roasted hazelnuts, and pickled kohlrabi (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, 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

ICE CREAM OR SORBET 5.00 €

We offer a selection of homemade ice creams and sorbets. Please ask for the flavors of the day (G) /scoop

CHOCOLATE PRALINES 3.50 €

Delightful small chocolate pralines in various flavors (G) / piece

MAIN COURSES

ASPARAGUS RISOTTO 29.00 €

Asparagus risotto served with grilled radicchio, yellow cherry tomatoes, balsamic pearls, and Parmesan crisps (Ve, 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)

SALMON AND SEAFOOD 36.50 €

Grilled salmon, octopus, and barbecue-glazed scampi served with asparagus and fennel salad, roasted carrot purée, octopus emulsion, and chimichurri-tossed new potatoes (G, L)

DUCK 36.00 €

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

BEEF ROSSINI 39.90 €

Grilled Finnish fillet of beef with whipped foie gras butter, Madeira gravy flavored with truffle, grilled asparagus, and potato fondant (G, L)

CHEESE

FRIED CAMEMBERT 16.50 €

Fried white mold cheese served with lukewarm cloudberry compote and crispy parsley (G)

G = gluten free

L = low-lactose

V = vegetarian

Ve = vegetarian, ask for vegan option

