

# À LA CARTE



## APPETIZERS

**Marinated kalamata olives G, L**

6,50€

**Roasted almonds in Kökar honey G, L**

6.50 €

**Goat cheese bruschetta with balsamic glaze**

11.50 €

**Focaccia with sun-dried tomatoes L**

8.50 €

**Bread and butter L**

4.50 €

## STARTERS

**Toasted garlic bread L**

6 €

**Gratinated prawns L**

shell-on prawns gratinated in garlic butter,  
toasted garlic bread

15.50 €

**Whipped brie L**

Whipped brie cheese, fig marmalade,  
toasted bread, roasted pine nuts and ruccola

15.50€

**Cured delicacies L**

cured Åland rainbow trout, cured  
Åland whitefish, trout roe, Åland dark  
bread

17,50 €



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## MAIN COURSES

### **Butter-fried perch L G**

Åland perch fillet · white wine velouté  
carrot purée · herb-baked potato  
39.50 €

### **Filet mignon L G**

Filet Mignon domestic beef tenderloin · Madeira sauce ·  
garlic butter · parsnip purée · potato gratin  
46,50 €

### **Lamb shank L G**

slow-roasted · mashed potatoes · gravy  
42 €

### **Crispy roasted cauliflower L G**

creamy burrata · couscous · romesco sauce  
32 €

## SIDE DISHES

### **Herb-baked potato G, L**

7.00 €

### **Roasted asparagus with hollandaise sauce G, L**

12.50 €

### **Garden salad cherry vinegar G, L**

7.50 €

### **Potato gratin G**

7.00 €



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## DESSERTS

**Crème Brûlée G**  
with fresh berries  
14.50 €

**Warm chocolate brownie L**  
vanilla ice cream, seasonal berries  
14.50 €

**Brudhälls summer cake**  
Vanilla cream, strawberry jam, decorated with fresh fruits  
and glazed with sea buckthorn marmalade  
15.50 €

**Ice cream and sorbet**  
Vanilla icecream, chocolate ice cream,  
mango sorbet, raspberry sorbet  
Per scoop 5.50€

**Brudhälls Åland pancake L**  
Served with whipped cream,  
prune compote, fresh berries  
12.50 €

