

HavsVidden's history began with a love. The retired bank director of Ålandsbanken, Thorvald Eriksson, fell in love with the wild nature and built himself a summer cottage up in the mountain in Geta.

Soon the thoughts were born on creating a recreation and wellness centre on the cliffs by the sea. More land was bought in and in the summer of 1990 HavsVidden was opened for the first time! However, this activity went rather quickly bankrupt and in the late 90s and early 2000s the business ran on a rather small scale out here.

In 2006, the Swedish entrepreneur came to Åland and Geta. He also fell in love with nature at HavsVidden, the red cliffs and the closeness to the sea. HavsVidden changed owners and today, the 58 hectares of land, the properties and the entire hotel and restaurant business are owned by HavsVidden AB, with a group of Swedish entrepreneurs and investors in the background. HavsVidden has bit by bit developed into a resort consisting of a hotel, restaurant, bar, conferences, swimming pool and saunas, outdoor areas, cliff houses and more.

Welcome!

## FÖRRÄTTER / STARTERS

### PRE DINNER SNACK

Price with availability

Färskt ostron per stycke / Val av dressing  
*Fresh Oyster by piece / Selection of dressing*

Champagne: André Clouet, Brut Grande Réserve 12 cl **15.5€**, bottle **92.5€**

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**ASPARAGUS** L,G,V (VEG by request) **16€**

Grillad sparris / Pocherat ägg / Hollandaise / Chiliolja / Krispig Grönkål  
*Grilled Asparagus / Poached egg / Hollandaise / Chili Oil / Crispy Kale*

White wine: Soalheiro MAR Vinho Verde 16 cl **12€**, bottle **55.20€**

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**BEEF TARTAR** L, (G by request) **19€**

Örttemulsion / Sesam / Krispig salvia / Fullkornssenap  
*Herb emulsion / Sesame / Crispy sage / Whole grain mustard*

Rose wine: Gobelsburg Rose 16 cl **13 €**, bottle **60€**

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**TOAST SKAGEN** L, (G by request) **19€**

Skagen / Kräftor / Räkor / Öringsrom / Örter  
*Skagen / Crayfish / Shrimps / Trout roe / Herbs*


Sparkling wine: Bocchoris Brut Vila CAVA 12 cl **11€**, bottle **60€**

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**HEIRLOOM TOMATO** G, V (VEG by request) **15€**

Marinerad Heirloom Tomat / Krämig getost / Basilika / Pesto  
*Marinated Heirloom Tomato / Creamed Goat cheese / Basil / Pesto*

Red wine: Poggerissi Rosso 22 Renzo Masi 16 cl **11.50€**, bottle **52.50€**

L = Lactosefree  
 = Vegan

G = Glutenfree  
V = Vegetarian  
Please let us know if you have any food allergies  
Ask for a vegetarian menu

Veg = Vegan  
 = Organic

## VARMRÄTTER / MAIN COURSES

**BEEF L, G 39€**

Tryffel parmesan pommes frites / Rödvinjus / Vitlöksörtsmör / Husets salad  
*Truffle parmesan fries / Red wine jus / Garlic herb butter / House salad*

Red wine: Salbide, Ardevino Rioja 16 cl **12.60€**, bottle **57.50€**

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**COD FILLET L, (G by request) 30€**

Sommargrönsaker / Romescosås / Chorizosmulor  
*Summer vegetables / Romesco sauce / Chorizo crumb*

White wine: Touraine Sauvignon Blanc  16 cl **14.8€**, bottle **69€**

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**RISOTTO G, V, (L, VEG by request) 24€**

Parmesan / örter / Blandade svampar  
*Parmesan / Herbs / Mixed Mushrooms*

White wine: Soalheiro MAR Vinho Verde 16 cl **12€**, bottle **55.20€**

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**GNOCCHI V, L 25€**

Frikassé på ärtor / Grillad vårlök / Blåmögelost / örter  
*Fricassee of peas / Grilled spring onion / Blue cheese / Herbs*

White wine: Poggerissi Bianco 23 Renzo Masi 16 cl 11.50€, bottle **52.50€**

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**Moules / Moules with fries G, L 17€ / 21€**

Vitvinsgräddmusslor / örter / Citron  
*White wine cream mussels / Herbs / Lemon*


White wine: Riesling Tradition, Philipp Kuhn 16 cl **16.60€**, bottle **76€**

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## ***EFTERRÄTTER / DESSERTS***

**RHUBARB** L,G,V (VEG by request) **15€**  
 Pocherad rabarber / Ingefära / Vit choklad / Pistage  
*Poached Rhubarb / Ginger / White chocolate / Pistachio*

Dessert wine: Schmitges Riesling Auslese 8 cl **9€**, bottle **40€**

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**PANNACOTTA** L,G **15€**  
 Vispad pannacottamousse / Havtorn / Basilika / Maräng  
*Whipped pannacotta mousse / Seabuckthorn / Basil / Meringue*

Dessert wine: Moscato D'Asti Tenuta Del Fant  8 cl **9€**, bottle **40€**

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**CHOCOLATE** L,G (V by request) **15€**  
 Chokladganache / Hallonsylt / Hallongelé / Jordnötsflarn  
*Chocolate ganache / Raspberry gel / Raspberry jelly / Peanut brittle*

Åland Dessert wine: Nyponvin 8 cl **12€**, bottle **52€**

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**ICE CREAM or SORBET** L, (G by request) **1 scoop 10€ / 2 scoop 12€**  
 Färska bär / Val av sås (choklad, kola eller hallon)  
*Fresh berries / Choice of sauce (chocolate, caramel or raspberry)*

Åland Dessert wine: Honungsvin 8 cl **12€**, bottle **52€**

### *Our Favourite Avecs*

**Rum** 4cl

Diplomatico Reserve Excl.....**14€**

Ron Zacapa 23y.....**18€**

**Cognac**

Hennessy VS.....**14€**

hennessy XO.....**22€**

**Whiskey**

Macallan 12y, Scotland.....**15€**

Bowmore 15y, Scotland.....**14€**

**Locally Produced**

Apelbrand, Apple Cognac.....**16€**

PärÅla, Pear Liqueur.....**13€**

Röd Granit, Cherry Liqueur.....**13€**

### **Ostar / Cheeses**

V (G by request)

Kockens val av 3 ostar, hemlagad chutney, kex  
*Chefs choice of 3 cheeses, Homemade chutney, Crackers*

22 00€

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