

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

TOAST SKAGEN L, (G by request) **19€**
Skagen / Kräfter / Råkor / Öringsrom / Örter
Skagen / Crayfish / Shrimps / Trout roe / Herbs

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

PORK BELLY L,G **16€**
Fläksida / Selleriremoulad / Äppelpuré
Pork Belly / Celeriac remoulade / Apple puree

Red wine: 2021 Pinot Noir "En Coteaux" 16 cl **14.40€**, bottle **67.60€**

BUTTERNUT SQUASH SOUP L,G,V, (VEG by request) **15€**
Butternutsquashsoppa / Crème fraiche / Örtolja
Butternut squash soup / Crème fraiche / Herb oil

White wine: Poggerissi Bianco, Chardonnay 16 cl **11.50€**, bottle **52.50€**

BEETROOT L,G,V, (VEG by request) **16€**
Saltbakade rödbetor / Havtornsvinägrett / Getost
Salt baked beetroot / Sea buckthorn vinaigrette / Goats cheese

Red wine: Poggerissi Rosso, Sangiovese 16 cl **11.50€**, bottle **52.50€**

VARMRÄTTER / MAIN COURSES



BEEF L, G **39€**
Oxfile / Stekta grönsaker / Rödvinssås / Potatisfondant
Beef fillet / Roast vegetable / Redwine sauce / Fondant potato
Red wine: Villa Loren Valpolicella Ripasso 16 cl **15.50€**, bottle **73.80€**

PERCH L,G **30€**
Abborrfilé / Babypotatis / Stekta grönsaker / Ljömssmörsås
Perch fillet / Baby potato / Roast vegetables / Trout roe butter sauce
White wine :Whistling Track Sauvignon Blanc 16 cl **14.8€**, bottle **69€**

RISOTTO V, (G, VEG by request) **26€**
Kantarellrisotto / Örter / Krispig purjolök
Chanterelle risotto / Herbs / Crispy leeks
White wine: Soalheiro MAR Vinho Verde 16 cl **12€**, bottle **55.20€**

AUTUMN VEGETABLES L,G,V, (VEG by request) **26€**
Confiterad babypotatis / Jordärtskockspuré / Grillad kronärtskocka / Torkad tomat / Rotselleri
Confit baby potato / Jerusalem Artichoke puree / Grilled artichoke / Dried tomato / Celeriac
Red wine: 2021 Pinot Noir "En Coteaux" 16 cl **14.40€**, bottle **67.60€**

MUSSELS MARINARA / WITH FRIES L,G **19€ / 23€**
Blåmusslor / Örter / Körsbärstomat / Pommes frites
Blue Mussels / Herbs / Cherry tomato / Fries
White wine: Riesling Tradition, Philipp Kuhn 16 cl **16.60€**, bottle **76€**

 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

EFTERRÄTTER / DESSERTS

APPLE TART TATIN V **15€**

Åländska äpplen / Smördeg / Kola / Vaniljglass
Alandic apples / Puff pastry / Caramel / Vanilla ice cream

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

LINGON BERRY L,V (G by request) **15€**

Lingon / Pannacotta / Mandelsmulor
Lingon berries / Panna cotta / Almond crumble

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

ICE CREAM or SORBET L, (G by request) **1 scoop 10€ / 2 scoop 12€**

Färska bär / Maräng / Val av sås (choklad, kola eller hallon)
Fresh berries / Meringue / Choice of sauce (chocolate, caramel or raspberry)

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

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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