

HavsViddens' 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

HavsVidden Toast Skagen

L, (G by request)

Skagen på kräftstjärtar och hand skalade räkor, dill, forellrom och citron
Skagen with crayfish tails and hand-peeled shrimps, dill, trout roe and lemon
19,50€

Recommended to drink:

France, Bourgogne	1/1	12cl	
NV. House Sparkling: Clerget Blanc de Blancs Brut "Grande Cuvee"	59,90€	11,00€	

Soppa på Myskumpå / Butternut squash soup

L, V, (G and Veg by request)

Krämig Myskumpå-soppa, baguettekrutonger och örtrème fraiche
Creamy squash soup, baguette crouton and herb crème fraiche
14,00€

Recommended to drink:


France, Loire	1/1	16cl	24cl
2022   Touraine Sauvignon Blanc, Domaine du Pre Baron.....	67,00€	14,70€	22,10€

Seasonal Roast Beef / Säsongens Rostbiff

L, G

Rostbiff med ädelost, inlagda rödbetor, krispig lök och brun lökkräm
Roast beef with blue cheese, pickled beetroot, crispy onion, and brown onion cream
18,00€

Recommended to drink:

France, Languedoc-Roussillon	1/1	16cl	24cl
2021  Pinot Noir "En Coteaux" by Jeff Carrel.....	65,60€	14,40€	21,60€

L = Lactosefree

G = Glutenfree

V = Vegetarian

Veg = Vegan

 = Vegan

 = Organic

VARMRÄTTER / MAIN COURSES

Gös / Pike-perch

L, G

Smörstekt åländsk gös, rostad småpotatis, vitvinsgräddsås och säsongens grönsaker
Butter-fried alandic pike-perch, roasted baby potatoes, white wine cream sauce and seasonal vegetables
32,00€

Recommended to drink:

France, Loire

	1/1	16cl	24cl
2022   Touraine Sauvignon Blanc, Domaine du Pre Baron.....	67,00€	14,70€	22,10€

Anka / Duck L, (G by request)

Rostat ankbröst från Frankrike, rotselleri, björnbär, confiterad ankrustad och potatismos
Roasted duck breast from France, celeriac, blackberries, confit duck croustade and mashed potato
39,50€

Recommended to drink:

Italy, Veneto

	1/1	16cl	24cl
2019 Villa Loren Valpolicella Ripasso, Progetti Agricolio.....	73,80€	16,20€	24,30€

Risotto

G, V, (Vegan by request)

Krämig risotto, parmesan, vitlök och örtstekta lokala kantareller
Creamy risotto, parmesan, garlic and herb sauté local chanterelles
24,00€

Recommended to drink:

Portugal, Melgaco

	1/1	16cl	24cl
2021 Soalheiro MAR Vinho Verde.....	53,20€	11,80€	17,70€

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EF TERRÄTTER / DESSERTS

Rhubarb Panna cotta / Rabarber Pannacotta L, G
 Vaniljpannacotta, pocherad rabarber och rostade pistagenötter
Vanilla panna cotta, poached rhubarb and roasted pistachios
14,00€

Recommended to drink:

Italy, Piemonte
 2021 Moscato D'Asti Tenuta Del Fant..... 1/1 8cl
 37,50€ 8,50€

Chocolate Mille-feuille / Choklad Mille-feuille L
 Mörk chokladmousse mellan lager av smördeg, limevaniljkräm och färska bär
Dark chocolate mousse between layers of puff pastry, lime vanilla cream and fresh berries
15,00€

Recommended to drink:

Italy, Piemonte
 2021 Brachetto D'Acqui, Il Falchetto..... 1/1 8cl
 37,50€ 8,50€

Maräng / Meringue L, G, V
 Hemlagad maräng, vaniljkräm, färska bär och coulis
Homemade meringue, vanilla cream, fresh berries and coulis
12,50€

Recommended to drink:

Italy, Piemonte
 2021 Moscato D'Asti Tenuta Del Fant..... 1/1 8cl
 37,50€ 8,50€

Sorbet eller Glass / Sorbet or Ice cream
 Ask waiter for flavor of the day, served with fresh berries
 L, G, V, (Vegan by request)
 1 kula / scoop **11,00 €**
 2 kulor / scoops / **14,00 €**

Locally Produced Wine		
	1/1	8cl
Honungsvin	52€	12€
<i>Honeywine</i>		
<i>Locally produced wine from Åland which works perfectly with some vanilla icecream. These wines are made right her in Geta and we are proud to serve this local delicacy</i>		

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€

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