

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

ASPARAGUS L,G **16€**
Sparris / Pocherat ägg / Lufttorkad skinka / Chili & Vitlök
Asparagus / Poached egg / Prosciutto / Chili & Garlic

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

BEEF TARTAR L, (G by request) **19€**
Oxfile/ Äggula / Schalottenlök / Kapris / Senap / Maltbröd
Beef fillet/ Egg yolk / Shallots / Capers / Mustard / Malt bread

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

TOAST SKAGEN L, (G by request) **19€**
Skagen / Kräfter / Räkor / Citron / Öringrom / Örter / Rödlök
Skagen / Crayfish / Shrimps / Lemon / Trout roe / Herbs / Red onion

Sparkling wine: Clerget Grande cuvee 12 cl **11€**, bottle **60€**

VARMRÄTTER / MAIN COURSES

BEEF L, G **39€**

Oxfilé / Schalottenlök i rödvin / Potatismos / Säsongens grönsaker
Filet of beef / Red wine shallots / Mashed potato / Seasonal vegetables

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

PIKE PERCH L, G **30€**

Gös / Potatisterrin / Musslor / Örtgräddsås
Pike perch / Potato terrine / Mussels / Herb cream sauce


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

RISOTTO L, G, V **24€**

Risotto / Getost / Örter / Grönkål
Risotto / Goats cheese / Herbs / Kale

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

 L = Lactosefree

 = Vegan

G = Glutenfree

V = Vegetarian

Veg = Vegan

Please let us know if you have any food allergies
Ask for a vegetarian menu

 = Organic

EFTERRÄTTER / DESSERTS

RHUBARB L, (G by request) **15€**
Rabarber / Vit choklad / Pistage / Vaniljkräm
Rhubarb / White chocolate / Pistachio / Vanilla cream

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

CRÈME BRULEE L, (G by request) **14.5€**
Färska bär / kex
Fresh berries / Biscuits

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

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, kex, chutney och kallskuret

Chefs choice of 3 cheeses, crackers, chutney


22,00€

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