

PANISSE, SAGE, AIOLI 8

TARAMASALATA 9
/ SOURDOUGH CRISP, FISH ROE

BUTTERBEAN SPREAD, CHIMICHURRI 7

HOUSE PICKLES 6
/ ADD AQUAVIT SHOT +3

MARINATED OLIVES 5

SOURDOUGH-POTATO FOCACCIA 4
/ CULTURED BUTTER WITH LOCAL CHANTERELLES


CHICORY 15
/ Niliste Farm pears, Kolotsi Farm
blue cheese, fermented rooftop honey

GRILLED TARVASTU SAARISTU LEEK 17
/ ajo blanco, chimichurri, salted
lemon dressing, "mustard caviar"

 WINE TIP: HÖLLE, YES!

ELK CARPACCIO 19
/ cep mushroom aioli, Jerusalem
artichoke crisp, Timut pepper


WHITEFISH 18
/ Kuku Farm quince cheong, tomato
XO oil, pickled apple

 WINE TIP: NO FUSS!

RABBIT AGNOLOTTI 19
/ marinated chanterelles, brown
butter pangrattato,
mashed potatoes, rabbit jus,


PUMPKIN 17
/ Uustla Farm fried cheese,
house koji & brown butter, sea
buckthorn

LÄHE FARM CARROTS 17
/ grilled kohlrabi cream,
marinated kohlrabi, puffed
buckwheat

 WINE TIP: LOW-KEY WILD

PIKE-PERCH 26
/ Võiste farm tomato gazpacho,
tomato XO sauce, warm zucchini
salad

VENISON 27
/ Muhe Mahe beetroot & apple
chutney with juniper, sprouted rye
grain

 WINE TIP: LOW-KEY WILD

CHEFS' PICKS

A taste journey, which comes to life especially when paired with selected wines, cocktails, and beers, or with carefully curated alcohol-free drinks. Prepare your taste buds for 3 rounds, with some surprises along the way. You've made enough decisions during the day – please allow us to take care of you now.

CHEF'S DISHES: 57 (PER PERSON)

HOUSE FAVOURITES: 25 (3 CURATED ROUNDS OF FOTOGRAFISKA'S OWN WINES)



Let's raise a glass to a new chapter – Fotografiska Tallinn's very own wine story.

In the summer of 2025 we travelled to Rheinhessen, Germany, home to Fotografiska's long-time friends at Dexheimer – a fifth-generation family winery crafting with heart and soul. Together we blended our favourite notes, poured in our know-how and intuition, and highlighted the nuances that carry the unmistakable Fotografiska signature. The result: four distinctive, sustainable and slightly rebellious wines – two whites and two reds.

Just Red Enough; Low-Key Wild; No Fuss Weiß; Hölle, Yes! – four wines, four characters, each with its own story. Let the glasses ring, and the story continue.

SOMMELIER'S SELECTION: 38 (3 ROUNDS OF WINES)

BAR'S: 28 (3 ROUNDS OF COCKTAILS)

MOCKTAILS: 24 (3 ROUNDS OF ALCOHOL-FREE COCKTAILS)