

KÄRA GÄST, BESTÄLL I BAREN

DEAR GUEST, PLEASE ORDER AT THE BAR

Här hyllar vi våra fantastiska och närliggande odlare, som jobbar i harmoni med naturen
Here we salute our fantastic farmers, working in close harmony with nature

MAINS

LAXÖRING LF 195

med dillmajonnäs bakade lökar,
amadinepotatis samt vitvinssås

Salmon trout

*with dill mayonnaise, baked onions,
amadine potatoes and white wine sauce*

GULBET'S SALLAD VEG GF (V) 165

Sallad med gulbeta smaksatt med
brynt smör och fetaost

Yellow Beetroot Salad

*Salad with yellow beetroot flavored
with browned butter and feta cheese*

SOPPA/ SOUP LF VEG (GF) (V) 155

Morotssoppa

med ingefärsyoghurt samt krutonger

Carrot soup

with ginger yogurt and croutons

SANDWICHES

SURDEGBRÖD LF VEG (V) 135

med kryddig rotselleri, dijonmajonnäs,
picklad gurka och friterad lök

Sourdough bread with

*spicy celeriac, dijon mayonnaise,
pickled cucumber and fried onion*

SURDEGSBRÖD LF 145

med porchetta, kålsallad, chilimajonnäs,
mynta samt picklad lök

Sourdough bread with

*porchetta, cabbage salad, chili
mayonnaise, mint and pickled onions*

SWEETS

GLUTENFRI BROWNIE LF GF VEG 55

Gluten free brownie

CHOKLADBOLL GF LF V 29

Chocolate ball

VETEBULLE 38

Classic Swedish Bun

IT COULD BE WORSE GF 65

Vitchoklad och havtornsmousse med
lakrits brûlée på chokladbotten

White chocolate and sea buckthorn mousse
with liquorice brûlée on a chocolate base

MJUK KAKA MED RABARBER OCH JORDGUBB VEG 40

Soft cake with rhubarb and strawberry

BESTÄLL I BAREN

ORDER AT THE BAR

Allt animaliskt protein kommer från Sverige
All animal protein comes from Sweden

LF/GF/MPF/VEG/V – PREPARED WITHOUT LACTOSE/GLUTEN/DAIRY OR VEGETARIAN/VEGAN
(LF/GF/MPF/VEG/V) – CAN BE PREPARED WITHOUT LACTOSE/GLUTEN/DAIRY OR VEGETARIAN/VEGAN

COCKTAILS BY FOTOGRAFISKA

Fotografiska's Troca-Cava 125
Lemon liqueur with Ginger ale and Cava

Fotografiska's Echo Mule 155
Made with our own Echo beer destilat

Fotografiska's Gin & Tonic 155
Our own gin with Swedish organic tonic

Limoncello Spritz by Fotografiska 155
Limoncello with sparkling wine and basil

Swedish Whiskey sour 155
Hven corn whiskey, sour mix,
egg white and a dash of bitters

Missing your favorite cocktail?
Ask your waiter, maybe it's your lucky day
and we can make it.

MOCKTAILS

Cinot, apple and tonic 75
Apple juice with cinot bitter
aperitif and tonic, 15 cl

Fotografiska's Kombucha 75
Seasonal flavor, 20 cl

Fotografiska's Shrub Tonic 75
Seasonal flavor, 20 cl

RED WINE

La Vielle Ferme Red 125/575
Grenache, Syrah, Cinsault, FRA

Chianti Superiore 145/675
Merlot, Sangiovese, ITA

Trincherio Barbera Noce 185/995
Barbera, ITA

WHITE WINE

Sonnhof Social Club 1L 125/685
Grüner Veltliner, AT

Préjugés Chardonnay 145/675
Chardonnay, FRA

Domaine Pascal Nicolas 185/995
Sauvignon Blanc, Sancerre, FRA

ORANGE/ ROSÉ WINE

Parajes Orange 135/645
Macabeo, ES

Domaine Gavoty 125/575
La Cigale, FRA

SPARKLING WINE

De La Vega Cava no 175 115/350
Cava, ES

Philippe Gonet Brut 165/1050
Champagne, FRA

SWEDISH CIDER

Craft Cider 105
Värmdö, SWE, semi-dry, 33 cl, 4,5 %

NORDIC BEER

Brooklyn Lager 85
33 cl, 5,2 %, Draft

Kellerbier Unfiltered, Nya Carnegie Bryggeriet 95
33 cl, 5,9 %, Draft

Neon IPA, Nya Carnegie Bryggeriet 95
33 cl, 6,0 %, Draft

Nils Oscars Helles, Gluten Free Lager 85
33 cl, 4,2 %

ALCOHOL FREE DRINKS

Fotografiska's Kombucha 75
Seasonal flavor, 20 cl

Owl/Ghoul Citrus soda 45
SWE, 25cl, 0%

Blanc de Blancs Sparkling 75
OddBird FRA, 0%

Sparkling apple juice 55
Värmdö, SWE, 33 cl, 0%

Still Apple Juice 45
Värmdö, SWE, 33 cl, 0%

Alcohol Free Hoppy lager 65
Draft, 33 cl, 0,4%

Real Kola Törst/Real Kola Sugar free Törst 55
SWE, 33 cl, 0%

Real Raspberry Törst 55
Törst, SWE, 33 cl, 0%

Sparkling water 25
20% goes to WWF – Save the Baltic Sea