
SWEDISH BEER & CIDER

Echo Sourdough Belgian Blonde 33 cL Nya Carnegie-bryggeriet SWE	95	Organic Gluten Free Lager 33 cL, Stockholm Brewing CO, SWE	95
Poppels Belgian Witbier 33 cL, Poppels bryggeri, SWE	85	Sent om cider Swedish Unfiltered Apple cider, 15 cL, Saltsjöbaden, SWE	115
Session IPA 44 cL, Pangpang, SWE	115	Hopple, Apple cider 15 cL, Pomologik, SWE	115

ALCOHOL FREE

Discovery Sparkling Applewine 15 cL, 2,0%, Andersens Winery DKK	110	Brut Natur Sea buckthorn 33cL, 0%, Beskows, Bjäre, SWE	75
Blanc de blancs, Sparkling 15 cL, 0%, Odd Bird, FRA	75	Hopple Sparkling Apple cider 33 cL, 0%, Pomologik, SWE	85
Fotografiska's kombucha Seasonal flavor, 20 cL, 0%, SWE	75	VY Still Juice with Apple and hops 33 cL, 0%, Beskow's, SWE	95
Special Effects Brooklyn Hoppy lager 33 cL, 0,4%, Brooklyn Brewery	65		

AVEC

Pomme de Vie Calvados 1cL, Värmdö Brewery, SWE	55/cL	Sav Snaps 1 cL, Brich Sav, Savhuset i Åre, SWE	45/cL
Seven Stars Single Malt Whisky 1 cL, Hven, SWE	65/cL	Gnista Floral Wormwood 1 cL, 0%, Non alcoholic, SWE	35/cL
Golden Potato 1 cL, Swedish Oak Aged Potato Spirit, SWE	65/cL		

THE RESTAURANT

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Welcome to the original – this is where it all started.
We invite you on a gastronomic sustainability journey,
welcome on board!

COCKTAILS

Fotografiska 75 | 145 SEK
Fotografiska's Gin with Apple and
Elderflower, lemon and Champagne

Fotografiska 75 Virgin | 95 SEK
Spriteriet's Martini,
pickled plum

Dry Martini (dirty or clean) | 145 SEK
Spriteriet's Martini,
pickled plum

Fotografiska's Gin and Tonic | 145 SEK
Fotografiska's Gin with Apple and
Elderflower and Tonic Water



THE MENU IS PRINTED ON PAPER MADE FROM
GENUINE BREWER'S SPENT GRAIN, WITH HINTS OF HOPS, MALT AND YEAST.

WINE LIST

FIZZY

	GL/BTL		GL/BTL
NV Champagne Brut Réserve Philippe Gonet, FRA	145/895	2021 Ingrid Barrique Andersen Winery, DKK	125/760
Champagne TER, Blanc de blanc Philippe Gonet, FRA	1200	2021 Sur lie Ingrid Marie, Belle de Boskoop Andersens Winery DKK	125/760
2021 Pet Nat Arilds vingård, Skåne, SWE	115/655		

WHITE & ORANGE WINES

	GL/BTL		GL/BTL
2022 Macabeo Maceracion Orange wine Parajes del Valle Bodegas y Vinedos, Jumilla ES	145/725	2019 Bourgogne Blanc Tonerre Domaine Gruhier, Bourgogne, FRA	155/755
2021 Nobel apple wine Andersen Winery, DKK	150/750	2021 Solera VII Vin d'alsace, FRA	165/825
2019 Pinot Grigo upcycled at Fotografiska 10cl, Espár-ra-gos supremé, Veneto, ITA	145/725	2021 Bourgogne blanc Thomas Morey Chassagne-Montrachet, Bourgogne, FRA	240/1200
2021 Riesling A. Christman Pfalz, Alsace, FRA	145/72	2016 Trebbiano d'abruzzo Emidio Pepe, ITA	1960
2019 Grüner Veltliner Jurtschitsch, Kamptal, AT	160/800		
2019 Astral Muscat Ottone1 Sepp Moser, AUS	165/825		

WINE OF THE EVENING

Tonight's recommendation 145/725



RED WINES

	GL/BTL		GL/BTL
2020 Rålund Blueberry Wine Exclusive Idunn Wines, Norsjö, SWE	155/775	2017 Spätburgunder, A Christman Aus den lagen, DE	125/625
2021 Arilds Pinot Noir Arilds vingård, Skåne, SWE	160/800	2020 Domaine Mee Godard Beaujolais, FRA	175/950
2019 - 20 Knife South Merlot Multi-vintage Grytthyttan Culinary Science N&Y, Veneto	145	2012 Pagliaro Paolo Bea Umbria, ITA	1960
2018 Gamay, Maillet Mâcon Verzé rouge Bourgogne, FRA	155/755		
Volnay Pinot Noir Nicolas Rossignol, FRA	150/750		
2019 Sepp Moser Classic Style Zweigelt, AUS	130/665		
2018 Terraje, Monastrell Parajes del valle, Jumilla, ES	145/725		
Robin des Moines Saint-Emilion, ITA	145/725		
Clos du jaugueyron Haut - Medoc, FRA	125/625		

WINE OF THE EVENING

Tonight's recommendation 145/725

