

À LA CARTE

APPETISERS:

ROASTED JERUSALEM ARTICHOKE (V) 15 €

Malted rye barley / mushroom broth /
crispy Jerusalem artichoke

GRASS-FED BEEF TARTAR 18 €

Burnt onion sauce / pickled chanterelles /
Viinamärdi farm pecorello cheese

APPLE-GLAZED WHITEFISH 16 €

Red cabbage gazpacho / local furikake /
marinated vegetables

FARM-GROWN TOMATOES 15 €

Egg white cream with garum / grilled local
grapes / garlic confit

FOTOGRAFISKA BREAD BASKET FOR ONE 3.5 €

Sourdough / spent grain rye bread /
linseed crisp / hummus bread basket extra 1.5 €

MAIN:

GRILLED VENISON 29 €

Yellow carrot cream with vadouvan spice mix /
roasted vegetables with pepper butter / red wine
sauce

HOKKAIDO PUMPKIN FRITTERS 18 €

Pumpkin satay / green tomato and ramson
salsa verde / sunflower sprouts

RISOTTO CON ROMESCO 19 €

Grilled oyster mushrooms / red vegetable lecho /
Viinamärdi pecorello cheese

PAN-ROASTED PIKE PERCH 25 €

Tomato butter sauce / Jõelähtme garden greens/
quince-celeriac cream

ONLY SAVOURY DISHES WERE LISTED HERE.
ASK FOR A SEPARATE DESSERT MENU.

TASTE JOURNEY SPECIAL MENU

„IN BLOOM” 75 €

Nature is enigmatic. Strong and noble, yet fragile and
fleeting. Tamed or wild, groomed or untouched,
influenced and altered by humans. Bright and beautiful,
yet simultaneously dark and ominous.

Inspired by the exhibition "In Bloom", the taste menu is
truly blossoming.

TASTE MENU:



TOMATO TEA

FOTOGRAFISKA BREAD BASKET

APPLE-GLAZED WHITEFISH

PUMPKIN FRITTER

PIKE PERCH

VENISON

FOTOGRAFISKA CHOCOLATE

PETIT FOURS

ORDER IN ADDITION TO EACH COURSE:



SOMMELIER SUGGESTIONS:

Wine 45 €

Beer 30 €

Non-alcoholic beverage 30 €
(virgin cocktails, kombucha)

Fotografiska Tallinn
co-owner & Head Chef

PEETER PIHEL

Sommelier

KRISTJAN KIHU
