

KÄRA GÄST, BESTÄLL I BAREN

DEAR GUEST, 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

BAKAD LAXÖRING GF LF 195

med dillkokt potatis,
bakad kålrot och smörsås

*Baked salmon trout
with dill boiled potatoes,
baked turnip and butter sauce*

ARANCINI VEG 165

baserad på korn med kålsallad,
bakad tomat samt örträm

*Arancini on barley with coleslaw, baked tomato
and herb cream*

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

Rotsellerisoppa
med krutonger och bakad rotselleri

*Celeriac soup
with croutons and baked celeriac*

SANDWICHES

SURDEGBRÖD LF VEG V 135

med bakad beta, sallad med grillad
salladsdressing och picklade betor

*Sourdough bread with
baked beetroots, salad with grilled
dressing and pickled beetroots*

SURDEGSBRÖD LF 145

med porchetta, rostad vitlök, majonnäs,
bakad svamp och potatiskrisp

*Sourdough bread with
porchetta, roasted garlic, mayonnaise,
baked mushrooms and potato crisps*

SWEETS

GLUTENFRI BROWNIE LF GF VEG 55

Gluten free brownie

RAW BOLL GF LF V 29

Raw ball

VETEBULLE 38

Classic Swedish Bun

VANILJPANNACOTTA LF GF 39

med hallon och havresmul

*Vanilla pannacotta
with raspberries and crumble*

MOROTSKAKA LF 39

Carrot Cake

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 Lemon liqure with Ginger ale and Cava	125
Fotografiska's Echo Mule Made with our own Echo beer destilat	155
Fotografiska's Gin & Tonic Our own gin with Swedish organic tonic	155
Limoncello Spritz by Fotografiska Limoncello with sparkling wine and basil	155
Swedish Whisky sour Hven corn whiskey, sour mix, egg white and a dash of bitters	155
Missing your favorite coctail? Ask your waiter, mabye it's your lucky day and we can make it.	

MOCKTAILS

Cinot, apple and tonic Apple juice with cinot bitter aperitif and tonic, 15 cl	75
Fotografiska's Kombucha Seasonal flavor, 20 cl	75
Fotografiska's Shrub Tonic Seasonal flavor, 20 cl	75

RED WINE

	GL/BTL
La Vielle Ferme Red Grenache, Syrah, Cinsault, FRA	125/575
Chianti Superiore Merlot, Sangiovese, ITA	145/675
Trincherio Barbera Noce Barbera, ITA	185/995

WHITE WINE

	GL/BTL
Sonnhof Social Club 1L Grüner Veltliner, AT	125/685
Préjugés Chardonnay Chardonnay, FRA	145/675
Domaine Pascal Nicolas Sauvignon Blanc, Sancerre, FRA	185/995

ORANGE AND ROSÉ WINE

	GL/BTL
Parajes Orange Macabeo, ES	135/645
Rosé vom Zweigelt Jurtschitsch, AUT	145/580

SPARKLING WINE

	GL/BTL
De La Vega Cava no 175 Cava, ES	115/350
Philipe Gonet Brut Champagne, FRA	165/1050

SWEDISH CIDER

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

Brooklyn Lager 33 cl, 5,2 %, Draft	85
Brooklyn Pilsner 33 cl, 4,6 %, Draft	85
Kellerbier Unfiltered, Nya Carnegie Bryggeriet 33 cl, 5,9 %, Draft	95
Neon IPA, Nya Carnegie Bryggeriet 33 cl, 6,0 %, Draft	95
Nils Oscars Helles, Gluten Free Lager 33 cl, 4,2 %	85

ALCOHOL FREE DRINKS

Fotografiska's Kombucha Seasonal flavor, 20 cl	75
Owlighoul Citrus soda SWE, 33cl, 0%	45
Blanc de Blancs Sparkling OddBird FRA, 0%	75
Sparkling apple juice Värmdö, SWE, 33 cl, 0%	55
Still Apple Juice Värmdö, SWE, 33 cl, 0%	45
Alcohol Free Hoppy lager Draft, 33 cl, 0,4%	65
Real Kola Törst/Real Kola Sugar free Törst SWE, 33 cl, 0%	55
Real Raspberry Törst Törst, SWE, 33 cl, 0%	55
Sparkling water 20% goes to WWF – Save the Baltic Sea	25