
MONDAY–FRIDAY 11–15

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

KÅLROT/ RUTABAGA LF GF 195

Kålrot med stekt buljongsvamp och rökt fläsk samt kycklinglår med smörad kycklingbuljong

Rutabaga with fried broth mushroom and smoked pork. Chicken thighs with buttered chicken broth

ROTSSELLERI/CELERIAC LF GF V VEG 175

Rotselleritagliatelle med tångkaviar, dill, salt citron och rotsellericrème

Celeriac tagliatelle with seaweed caviar, dill, salty lemon and celeriac crème

SOPPA / SOUP GF VEG (LF) (V) 145

Rostad morot, chiliolja, havreyoghurt och koriander

Roasted carrot, chili oil, oat yogurt and coriander

SALLAD / SALAD LF GF VEG (V) 175

Sallad från egen odling i källarn med potatis, dijonmajonnäs, picklad rödlök och bakad gulbeta

Salad from our own cultivation in the cellar with potatoes, dijon mayonnaise, pickled red onion and baked beetroot

AFTER

Black Forest Parfait LF GF 105
Texturer av mörk 70% choklad, körsbärslikörskompott och vispad vanilj gasasche

Textures of dark 70% chocolate, cherry liqueur compote and whipped vanilla ganache

Pralin 35
Praline

COFFEE

Cappuccino 45

Espresso 40

Americano 40

Cortado 40

ATT KÖPA HEM / TO BUY HOME

Vårt egenbakade surdegsbröd 100
Our own baked sourdough bread

Pralinbox (6 praliner) 195
Praline box (6 pralines)

VISSTE DU ATT

Vi serverar brunch på helgerna. För mer information gå gärna in på stockholm.fotografiska.com

DID YOU KNOW THAT

We serve brunch on the weekends. For more information please go to stockholm.fotografiska.com

LOCAL DRINKS

Fotografiska's Gin & Tonic 145
Our own gin with Swedish organic tonic

Apple Punch STOCKHOLM BRÄNNERI 145
A refreshing cocktail that combines a match made in heaven between gin, aquavit and apple

Pink Paloma STOCKHOLM BRÄNNERI 145
Based on SB Pink Gin, grapefruit soda and hand-squeezed lime juice

Spritz STOCKHOLM BRÄNNERI 145
A full Nordic twist on a classic spritz made with Stockholms Aperitif – Red, SB signature tonic and apple wine

Swedish Whiskey sour 145
Hven corn whiskey, sour mix, egg white and a dash of bitters

If you want another drink, ask your waiter. Maby it's your lucky day and we can make it.

RED WINE

GL/BTL

Upcycled house blend 125
Cabernet sauvignon, merlot and corvina

Taparas Cotes du Rhone 115/460
Rhone, FRA

Chianti 145/580
Salcheto, ITA

Grenache Le Paria 165/660
Vin de France

WHITE WINE

GL/BTL

Upcycled house blend 125
Chardonnay

Grüner Veltliner 115/460
Sonnhof, FRA

Riesling 145/580
A.Christman Pfalz, Alsace, FRA

Chablis 165/660
Grossot, Chablis, FRA

ROSÉ WINE

GL/BTL

Rosé vom Zweigelt 145/580
Jurtschitsch, AUT

ORANGE WINE

GL/BTL

Drago Bianco 145/580
Musella, Veneto, ITA

CHAMPAGNE

GL/BTL

Philipe Gonet Brut 165/990
Champagne, FRA

Philipe Gonet Ter Blanc de Blanc 995
Champagne

SWEDISH CIDER

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

NORDIC BEER

Besserweisser Wheat beer 65
Stockholm Brewing, 44 cl,

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

Brooklyn Pilsner 85
Draft, 33 cl, 4,6 %

Brooklyn Stonewall IPA 95
Draft, 33 cl, 4,6 %

Organic Gluten Free Lager 95
Stockholm Brewing, SWE, 33 cl, 4,7 %

Sour & Salt 95
Brekeriet, SWE, 33 cl

LIQUOR

Make your choice from our trolley 'Dagmar' 1GL
Good / better / best 35/45/55

ALCOHOL FREE DRINKS

Owlighoul Citrus soda 45
SWE, 33cl, 0%

OddBird Blanc de Blancs Sparkling 75
FRA, 25 cl, 0%

Kombucha seasonal flavor 75
SWE, 20 cl, 0%

Alcohol Free Brooklyn lager 65
Draft, 0,4%

Apple Juice 45
Värmdö, SWE, 33 cl, 0%

Sparkling Apple Juice 55
Värmdö, SWE, 33 cl, 0%

Real Kola 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