

PANISSE, SAGE, AIOLI 8

MUHE MAHE JERUSALEM ARTICHOKE DIP & CHIMICHURRI 7

PÄHKLA HOT-SMOKED TROUT RILLETTE 12
/ BROWN BUTTER WAFFLES

HOUSE PICKLES 6
/ ADD AQUAVIT SHOT +3

MARINATED OLIVES 5

SOURDOUGH-POTATO FOCACCIA 4
/ CULTURED BUTTER


CHICORY 15
/ Niliste Farm pears, Kolotsi Farm blue cheese, fermented rooftop honey

GRILLED TARVASTU SAARISTU LEEK 17
/ ajo blanco, chimichurri, salted lemon dressing, "mustard caviar"

ALLIKVEE TROUD CRUDO 18
/ Niliste farm pear leche de tigre, blood orange

ELK CARPACCIO 19
/ cep mushroom aioli, Jerusalem artichoke crisp, Timut pepper

WHITEFISH 18
/ Kuku Farm quince cheong, tomato XO oil, pickled apple

 WINE TIP: NO FUSS WEISS

RABBIT AGNOLOTTI 19
/ marinated chanterelles, brown butter pangrattato, mashed potatoes, rabbit jus


PUMPKIN 17
/ Uustla Farm fried cheese, house koji & brown butter, sea buckthorn

LÄHE FARM CARROTS 17
/ grilled kohlrabi cream, marinated kohlrabi, puffed buckwheat

 WINE TIP: LOW-KEY WILD

PIKE-PERCH 26
/ Võiste farm tomato gazpacho, tomato XO sauce, warm zucchini salad

TUUMA FARM LAMB KOFTA 24
/ Muhe Mahe parsnip baba ghanoush, green onion & marinated chili relish

 WINE TIP: LOW-KEY WILD

CHEFS' PICKS

A taste journey, which comes to life especially when paired with selected wines, cocktails, and beers, or with carefully curated alcohol-free drinks. Prepare your taste buds for 3 rounds, with some surprises along the way. You've made enough decisions during the day – please allow us to take care of you now.

CHEF'S DISHES: 57 (PER PERSON)

HOUSE FAVOURITES: 25 (3 CURATED ROUNDS OF FOTOGRAFISKA'S OWN WINES)



A toast to Fotografiska Tallinn's very own wine story

In the summer of 2025 we travelled to Rheinhessen, Germany, home to Fotografiska's long-time friends at Dexheimer – a fifth-generation family winery crafting with heart and soul. Together we blended our favourite notes, poured in our know-how and intuition, and highlighted the nuances that carry the unmistakable Fotografiska signature. The result: four distinctive, sustainable and slightly rebellious wines: two whites and two reds.

Just Red Enough; Low-Key Wild; No Fuss Weiß; Hölle, Yes! – four wines, four characters, each with its own story. Let the glasses ring, the story is yours to continue.

SOMMELIER'S SELECTION: 38 (3 ROUNDS OF WINES)

BAR'S: 28 (3 ROUNDS OF COCKTAILS)

MOCKTAILS: 24 (3 ROUNDS OF ALCOHOL-FREE COCKTAILS)