

ARCTIC FOOD LAB BRUNCH

Bread & Grains:

Rieska flatbread with fried potatoes and a sunny-side-up egg 12

Gluten-free porridge with Arctic berry compote and seeds 8

From the Water (served on rye bread):

Lightly cured whitefish

Pickled cucumber, dill, mustard seeds 14

From the Land (served on rye bread):

Elk tartare with cured reindeer

Pickled mushrooms, smoked aioli 15

Sweet & Classic:

Cinnamon bun 5

Lapi cheese with cloudberry jam 9

Blueberry pie 6

Set Menu to Share 49 / per person

Includes: Sea buckthorn mimosas, Rieska, Porridge (individual small bowl)
Whitefish, Elk tartare, Lapi cheese with cloudberry jam, Blueberry pie (individual),
coffee/tea

Sea buckthorn shot 5

Wild blueberry juice 5

Sea buckthorn mimosa 10

Fotografiska Bloody Mary 10

Gran Reserva Cava / Jane & Santacana / Penedès / ESP 9

Le Mesnil-sur-Oger 2015 Grand Cru / Michel Gonet / Champagne / FR 15

Fotografiska Wasteless Lager 5.5

Fotografiska Lemonade (cherry or rhubarb) 5

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Leivad ja teraviljad:

Rieska lameleib praetud kartuli ja härjasilmamunaga 12
Gluteenivaba puder arktiliste marjade kompoti ja seemnetega 8

Veest (serveeritakse rukkileival):

Kergelt soolatud siig
Marineeritud kurk, till, sinepiseemned 14

Maalt (serveeritakse rukkileival):

Põdratartar kuivatatud põhjapõdraliha
Marineeritud seemed, suitsune aioli 15

Magusad klassikud:

Kaneelisai 5
Lapi juust murakamoosiga 9
Mustikapirukas 6

Jagamiseks mõeldud menüü 49 / inimene

Sisaldab: astelpaju mimosad, rieska, puder (individuaalne väike kauss), siig, põdratartar, Lapi juust murakamoosiga, mustikapirukas (individuaalne), kohv/tee

Astelpaju shot 5

Metsamustika mahl 5

Astelpaju mimosa 10

Fotografiska Bloody Mary 10

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Fotografiska Wasteless Lager 5.5

Fotografiska limonaad (kirsi või rabarberi) 5