

## KÄRA GÄST, BESTÄLL I BAREN

## DEAR GUEST, PLEASE 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 KARRÉ** GF LF 195

med pepparsås, morot och silverlök

*Slow Cooked Pork Collar**with pepper sauce, carrot and silver skin onion***GULBET'S SALLAD** VEG GF (V) 165

Sallad med gulbeta smaksatt med brynt smör och fetaost

*Yellow Beetroot Salad**Salad with yellow beetroot flavored with browned butter and feta cheese***SOPPA/ SOUP** LF GF VEG (V) 155

Spenatsoppa

med potatis, spenat och tempererat ägg 63°

*Spinach soup**with potatoes, spinach and poached egg 63°*

## SANDWICHES

**SURDEGBRÖD** LF VEG (V) 135

med kryddig rotselleri, dijonmajonnäs, picklad gurka och friterad lök

*Sourdough bread with**spicy celeriac, dijon mayonnaise, pickled cucumber and fried onion***SURDEGSBRÖD** LF 145

med porchetta, kålsallad, chilimajonnäs, mynta samt picklad lök

*Sourdough bread with**porchetta, cabbage salad, chili mayonnaise, mint and pickled onions*

## SWEETS

**GLUTENFRI BROWNIE** LF GF VEG 55

Gluten free brownie

**IT COULD BE WORSE** GF 65

Vitcoklad och havtornsmousse med lakrits brûlée på chokladbotten

**CHOKLADBOLL** GF LF V 29

Chocolate ball

White chocolate and sea buckthorn mousse with liquorice brûlée on a chocolate base

**VETEBULLE** 38

Classic Swedish Bun

**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 125  
Lemon liqueur with Ginger ale and Cava

Fotografiska's Echo Mule 155  
Made with our own Echo beer destilat

Fotografiska's Gin & Tonic 155  
Our own gin with Swedish organic tonic

Limoncello Spritz by Fotografiska 155  
Limoncello with sparkling wine and basil

Swedish Whiskey sour 155  
Hven corn whiskey, sour mix,  
egg white and a dash of bitters

Missing your favorite cocktail?  
Ask your waiter, maybe it's your lucky day  
and we can make it.

## MOCKTAILS

Cinot, apple and tonic 75  
Apple juice with cinot bitter  
aperitif and tonic, 15 cl

Fotografiska's Kombucha 75  
Seasonal flavor, 20 cl

Fotografiska's Shrub Tonic 75  
Seasonal flavor, 20 cl

## RED WINE

La Vielle Ferme Red 125/575  
Grenache, Syrah, Cinsault, FRA

Chianti Superiore 145/675  
Merlot, Sangiovese, ITA

Trincherio Barbera Noce 185/995  
Barbera, ITA

## WHITE WINE

Sonnhof Social Club 1L 125/685  
Grüner Veltliner, AT

Préjugés Chardonnay 145/675  
Chardonnay, FRA

Domaine Pascal Nicolas 185/995  
Sauvignon Blanc, Sancerre, FRA

## ORANGE/ ROSÉ WINE

Parajes Orange 135/645  
Macabeo, ES

Domaine Gavoty 125/575  
La Cigale, FRA

## SPARKLING WINE

De La Vega Cava no 175 115/350  
Cava, ES

Philippe Gonet Brut 165/1050  
Champagne, FRA

## SWEDISH CIDER

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

## NORDIC BEER

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

Kellerbier Unfiltered, Nya Carnegie Bryggeriet 95  
33 cl, 5,9 %, Draft

Neon IPA, Nya Carnegie Bryggeriet 95  
33 cl, 6,0 %, Draft

Nils Oscars Helles, Gluten Free Lager 85  
33 cl, 4,2 %

## ALCOHOL FREE DRINKS

Fotografiska's Kombucha 75  
Seasonal flavor, 20 cl

Owl/Ghoul Citrus soda 45  
SWE, 25cl, 0%

Blanc de Blancs Sparkling 75  
OddBird FRA, 0%

Sparkling apple juice 55  
Värmdö, SWE, 33 cl, 0%

Still Apple Juice 45  
Värmdö, SWE, 33 cl, 0%

Alcohol Free Hoppy lager 65  
Draft, 33 cl, 0,4%

Real Kola Törst/Real Kola Sugar free 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