



THE RESTAURANT

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MENY – FYRA SERVERINGAR

Vit sparris
Vitsparris med hasselnötssås, vit sparris-skum och fermenterad vit sparris

Blåmusslor med vita bönor
Grillade blåmusslor med langoustine-buljong

Välj mellan grillade grönsaker och Hydroponisk sallad

Grillade grönsaker
Grillad sparris med ramslöksmajonäs

Hydroponisk Sallad
Vilt korv, grillade grönsaker med örtmajonäs

Rabarber
Rabarbergranité, fermenterad kefir och timjanolja

Tillval
Kött Side dish (165 SEK)

MENU – FOUR SERVINGS

White asparagus
White asparagus with hazelnut sauce, foam and fermented white asparagus

Bluemussels with white beans
Grilled bluemussels with langoustine broth

Choose between Grilled vegetables and Hydroponic-sallad

Grilled vegetables
Grilled asparagus with ramsen mayonnaise

Hydroponic Sallad
Wild sausage, grilled vegetables with herb mayonnaise

Rhubarb
Rhubarb granité, fermented kefir and thyme oil

Optional
Meat Side dish (165 SEK)

BEVERAGE MENUS

THE PERFECT MATCH 375 SEK

2019 Pinot Grigio upcycled at Fotografiska
10cl, Espár-ra-gos supremé, Veneto, ITA
Goes with White asparagus

2019-2020 Knife South Merlot multi vintage
10 cl, Grytthytan Culinary Science N&Y, Veneto, ITA
Goes with Bluemussels

Rålund Blueberry Wine Classic
10cl, Idunn Wines, Norsjö, SWE
Goes with Grilled vegetables

2019 Bourgogne Blanc Tonerre
10cl, Domaine Gruhier, Bourgogne, FRA
Goes with Hydroponic sallad

Sparkling Rhubarb with gin by Fotografiska
5cl, Färna Odlingar and Stockholms bränneri
Goes with Rhubarb

NO/LOW ALCOHOL MENU 235 SEK

Sparkling apple cider
10cl, 0%, Värmdö musterier, SWE
Goes with White asparagus

Fotografiska tonic
12cl, 0%
Goes with Bluemussels

Special Effects Hoppy lager
15cl, 0,4%, Brooklyn Brewery
Goes with Grilled vegetables

Carlsberg Lager non alcoholic
15cl, 0%
Goes with Hydroponic sallad

Sparkling Rhubarb
10cl, 0%, Färna Odlingar, SWE
Goes with Rhubarb