

EAT

Here at Fotografiska we aim to create a "greener gastronomy" leaving a delicious after-taste both for you tonight, and for the future. From our kitchen we serve vegetable focused dishes working with the seasons. We endeavor to waste nothing, challenging our imaginations to make the most of the earths resources.

We recommend 4 dishes per person: 3 savoury, 1 sweet.
Each dish is priced at 135 SEK.

Alternatively you can go "All In".

This menu offers you taste of every dish and is priced at 725 SEK.
Minimum 2 people, and you must all go "All In".

FIRST

Grand cru Champagne, 155 SEK
Natural sparkling, 125 SEK
Beer of the evening, 85 SEK
Alcohol-free of the evening, 60 SEK
White/red from the basement, 145/700 SEK

THEN

Cold

Gherkin, perennial whole grain pancake, plant caviar, sour cream
Carrot, butter caramel and "foie haricotes"
Brown butter **potatoes**, smoked sour cream, dill, and roe

Warm

Whole baked **cabbage**, oyster slaw and samphire
Heirloom swede, ginger, lemon verbena and sea lettuce
Beetroot, basil and allspice
Compost-baked **onion**, mushrooms, Jerusalem artichoke and truffle

Sides

Ask your waiter for today's fish or meat

LAST

Sweet

"**Forest**" with spruce parfait, juniper meringue, birch ice and cloudberry

Apple pizza, fennel and vanilla

Horseraddish, chocolate and caramel

Seasonal ice cream / sorbet 55 SEK

Our favourites 540 SEK

Brown butter **potatoes**, smoked sour cream and roe

Whole baked **cabbage**, oyster slaw and samphire

Compost-baked **onion**, mushrooms, Jerusalem artichoke and truffle

Horseraddish, chocolate and caramel