



# menu midwinter

SERVED UNTIL 16.30

## breakfast all day

### SOURDOUGH SANDWICH

our own sourdough bread

local cheddar | green peas | organic egg

### OVERNIGHT OATS (G\*) 63

overnight oats with winter spices, rosy apple compote, gingerbread crumble and almond butter

### CHIAPUDDING (G) 63

chia pudding with organic chia, served with Swedish pear, saffron granola and sea buckthorn

### YOGURT & MÜSLI 60

yogurt from Wapnö with our own gingerbread müsli and lingonberries with spiced honey

### WARM OATMEAL 69

warm saffron oatmeal blueberry compote, toasted nut crumble and orange syrup. Served with steamed oat milk.

### CROISSANT W/ MARMALADE 52 OR ALMOND NUTELLA

### “LAGOM” BREAKFAST

Sourdough sandwich  
Coffee or tea  
Local apple juice

110

### TINY BREAKFAST

Croissant  
Coffee or tea

69

## lunch 11-15

### SEASONAL STEW (G\*) 115

seasonal stew made from local produce served with sourdough bread

### GRILLED CHEESE 115

grilled sourdough bread with cheddar cheese from Skottorp, roasted celery root, Christmas mustard and pickled lingonberries. Served with a seasonal side salad.

+ Coffee/tea & a tiny sweet + 20  
Only Weekdays.

## weekend specials

### SCRAMBLED ORGANIC EGGS 119

creamy scrambled eggs on toast with cheese from Skottorp, pickled carrots, caramelized onion and kale chips. Served with a small side of salad.

### FLUFFY PANCAKES 99

fluffy pancakes made from organic flour topped with gingerbread almond nutella, lingonberries, whipped coconut cream and gingerbread crumble.

(G) WITHOUT WHEAT

(G\*) OPTIONS WITHOUT WHEAT

### LUXURY BREAKFAST

Two breakfast dishes  
Hot beverage  
Local apple juice

165