



menu summer

We believe that good food can make a difference. That's why we choose organic and local ingredients, and change our menu according to what the season offers. We make everything in house and never compromise when it comes to quality.

breakfast all day

SOURDOUGH SANDWICH

local cheese | boiled egg | hummus

YOGURT & GRANOLA (G*) 59

yoghurt from Wapnö Gård with rhubarb compote and our müsli.

OVERNIGHT OATS (G*) 63

overnight vanilla oats with blueberry compote, lemon curd and candied rye and pumpkin seeds.

CHIA PUDDING (G) 63

chia pudding with lime, marinated strawberries with sumac, whipped coconut cream and toasted nuts.

WARM OATMEAL 'TIL 11 69

oat porridge with apple compote, tarragon sugar and sourdough crumble. Served with steamed oat milk.

SEED BREAD W/ HUMMUS (G) 59

organic seed bread with seasonal hummus, local tomatoes and herb salt.

BOILED EGG 29

organic boiled egg with mayo, greens and herb salt from Österlen

"LAGOM" BREAKFAST

Sourdough sandwich
Coffee or tea
Local apple juice
100

LUXURY BREAKFAST

Two breakfast dishes
Hot beverage
Local apple juice
165

lunch (kl 11-17)

HUMMUS BOWL (G*) 125

hummus with beans from Fagraslätt, potato salad with tarragon mayo, pickled asparagus and carrot spaghetti. Topped with seaweed crumble and served with sourdough bread.

SEASONAL SALAD 125

tabbouleh with local grains, seasonal greens, tomato with sumac and lemon tahini mayo. Topped with salty toasted almonds and served with seaweed crackers.

GRILLED CHEESE 115

grilled cheese sandwich with cheese from Skottorp, local tomatoes, pesto and grilled tempeh. Served with a seasonal salad.

(G) WITHOUT WHEAT
(G*) OPTIONS WITHOUT WHEAT

ADD-ONS

vacca cheese from Wapnö **15**
ginger shot from Rscued **20**

LUNCH COMBO 11-14

Your choice of lunch
Coffee or tea
Tiny sweet
LUNCH + 20