



# menu spring

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 | green peas

### YOGURT & GRANOLA (G\*) 59

yoghurt from Wapnö Gård with apple & nettle compote, local honey with lemon and our müsli.

### OVERNIGHT OATS (G\*) 63

overnight vanilla oats with pink rhubarb, whipped tahini with cardamom and oat and almond crumble.

### CHIA PUDDING (G) 63

chia pudding with blueberry pear compote, our granola with wheatgrass, ginger syrup and fresh mint.

### WARM OATMEAL 'TIL 11 69

rye porridge with berry jam, chocolate sunflowerbutter and candied seeds. Served with steamed oat milk.

### SEED BREAD W/ HUMMUS (G) 59

organic seed bread with seasonal hummus, baked red beets and greens.

### 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  
**150**

## lunch (kl 11-17)

### HUMMUS BOWL (G\*) 125

hummus with beans from Fagraslätt, roasted potatoes with wild garlic pesto, tomatoes from Orelund, fermented red onion and soy mayo. Topped with chives from Drottninghög and served with sourdough bread.

### SPRING SOUP 115

green pea soup with nettle oil, smokey mayo and yellow beets and leek marinated with lemon. Served with hummus and sourdough bread.

### GRILLED CHEESE 115

grilled cheese sandwich with cheese from Skottorp, roasted beets, dukkah and vacca cheese from Wapnö. 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**