



menu winter

SERVED UNTIL 16.30

breakfast all day

SOURDOUGH SANDWICH

our own sourdough bread

local cheddar | hummus | organic egg

OVERNIGHT OATS (G*) 63

cardamom overnight oats with almond date cream and whipped coconut cream, topped with toasted almonds and cardamom bun crumble

CHIAPUDDING (G) 63

blueberry chia pudding with organic chia, served with blueberry-raspberry compote, cardamom granola and sunflower gianduja

YOGURT & MÜSLI 60

yogurt from Wapnö with our own organic müsli and dried fruit compote with orange

WARM OATMEAL 69

warm oatmeal with pear compote, whipped tahini and sesame-cocoa crumble. Served with steamed oat milk.

CROISSANT W/ MARMALADE 52 OR ALMOND NUTELLA

“LAGOM” BREAKFAST

Sourdough sandwich

Coffee or tea

Local apple juice

Croissant

Coffee or tea

69

Hot beverage

Local apple juice

165

110

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 pumpkin, cream cheese and honey. Served with a seasonal side salad.

+ Coffee/tea & a tiny sweet + 20

Only Weekdays.

weekend specials 9-12

SCRAMBLED ORGANIC EGGS 119

creamy scrambled eggs on toast with cheese from Skottorp, whipped yoghurt, pickled chili and spicy seed oil. Served with a small side of salad.

FLUFFY PANCAKES 99

fluffy pancakes made from organic flour topped with almond paste, whipped cream and toasted almonds.

(G) WITHOUT WHEAT

(G*) OPTIONS WITHOUT WHEAT

LUXURY BREAKFAST

TINY BREAKFAST

Two breakfast dishes