



menu early 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 Swedish blueberries, local liquorice honey and our müsli.

OVERNIGHT OATS (G*) 63

overnight vanilla oats with baked Swedish sweet potato, organic blood orange and sesame crunch.

CHIA PUDDING (G) 63

chia pudding with apple and wheat grass, apple and sea buckthorn sauce and our cardamom granola.

WARM OATMEAL 'TIL 11 69

emmer porridge with baked pear, lingonberry whipped cream, toasted almonds and cardamom. Served with steamed oat milk.

SEED BREAD W/ HUMMUS (G) 59

organic seed bread with whipped tahini, baked sweet potato, herb oil and cress.

BOILED EGG 29

organic boiled egg with mayo, cress 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 Swedish sweet potato with zata'ar and marinated celery root, topped with sesame crunch and fresh herbs from Drottninghög. Served with sourdough bread.

WARMING SOUP 115

herby soup with roasted potato and celery root, topped with organic roasted mushrooms, wild garlic chips and sourdough crunch. Served with hummus and sourdough bread.

GRILLED CHEESE 115

grilled cheese sandwich with cheese from Skottorp, kimchi from Nandin, coriander pesto and toasted sesame seeds. Served with a seasonal salad.

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

LUNCH COMBO 11-14

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