



Menu Winter

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 65/69

local cheese | boiled egg | hummus

YOGURT & MÜSLI (G*) 60

yogurt from Wapnö Gård with organic citrus, candied pepitas, miso syrup and our own müsli

OVERNIGHT OATS (G*) 63

overnight vanilla oats with cocoa nibs, pear-fig compote, whipped espresso cream and toasted almonds

CHIA PUDDING (G) 63

apple chia pudding with cooked apples, pumpkin seed butter and cardamom granola

WARM OATMEAL (kl 8-11) 69

culture grain porridge with almond date cream, toasted almonds and whipped cream. Served with steamed oat milk.

SEED BREAD W/ HUMMUS (G) 60

organic seed bread with our hummus, seasonal veggies 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

110

food (kl 11-15)

add coffee and tiny sweet +20

HUMMUS BOWL (G*) 125

green pea hummus with beans from Fagraslätt, kale with garlic vinaigrette, local lentils with mint and marinated beets. Topped with grape fruit mayo and toasted seeds. Served with our sourdough bread.

WARMING SOUP (G*) 125

carrot soup with lime mayo, spicy oil with toasted seeds, pickled onion and sprouts. Served with our sourdough bread and the seasonal hummus

GRILLED CHEESE 115

grilled cheese sandwich with cheese from Skottorp, creamy mushrooms, roasted celery root, pickled apples and mustard. Served with a seasonal salad.

(G) WITHOUT WHEAT

(G*) OPTIONS WITHOUT WHEAT

LUXURY BREAKFAST

Two breakfast dishes

Hot beverage

Local apple juice / ginger shot

165