



# menu spring

SERVED UNTIL 16.30

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

our own sourdough bread

local cheddar | green peas | organic egg

### OVERNIGHT OATS (G\*) 63

lemon overnight oats with compote from Swedish blueberries and pumpkin seed butter, topped with cardamom crumble from saved sourdough bread and lemon

### CHIAPUDDING (G) 63

chia pudding with organic chia, served with raspberries from Söderåsen, cardamom granola and basil

### YOGURT & MÜSLI 59

yogurt from Wapnö with our own müsli, local honey and seasonal fruit

### CROISSANT W/ MARMALADE 52

croissant with seasonal marmalade and organic butter

### “LAGOM” BREAKFAST

Sourdough sandwich  
Coffee or tea  
Local apple juice

100

### TINY BREAKFAST

Croissant  
Coffee or tea

69

## lunch 11-14

### SEASONAL STEW (G\*) 115

seasonal stew made from local produce served with sourdough bread

+ grilled halloum from Malmö + 25

### GRILLED CHEESE 115

sourdough bread with cheddar cheese from Skottorp, sauerkraut from Nandin and dischång mustard from Petersborg. Served with a seasonal side salad.

+ Coffee/tea & a tiny sweet + 20  
Only Weekdays.

(G) WITHOUT WHEAT

(G\*) OPTIONS WITHOUT WHEAT

### LUXURY BREAKFAST

Two breakfast dishes  
Hot beverage  
Local apple juice

150

ADD ESPRESSO COFFEE: + 15 kr