



# 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\*) 59

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

### CHIA PUDDING (G) 59

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

### WARM OATMEAL 'TIL 11 65

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