



# Menu 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 65/69**

local cheese | boiled egg | hummus

### **YOGURT & MÜSLI (G\*) 60**

yogurt from Wapnö Gård with blueberry compote with a taste of timut pepper, grapefruit zest and our own müsli

### **OVERNIGHT OATS (G\*) 63**

overnight oats, local apple compote, miso apple syrup and a spiced oat crumble with buckwheat

### **CHIA PUDDING (G) 63**

creamy chocolae chia pudding with local raspberries, whipped tahini and our own chocolate granola

### **WARM OATMEAL (kl 8-11) 69**

culture grain porridge with pear compote, lemon curd, whipped coconut cream and coconut poppy seed crunch. 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**

hummus with beans from Fagraslätt, baked cabbage with grapefruit dressing, miso glazed rutabaga and local grains. Topped with sunflower tahini and toasted seeds. Served with our sourdough bread.

### **WARMING SOUP (G\*) 125**

creamy Jerusalem artichoke soup topped with roasted mushrooms and marinated Anicia lentils. Served with our sourdough bread and the seasonal hummus

### **GRILLED CHEESE 115**

grilled triple cheese sandwich with Ambrosia cheese from Skottorp, vacca cheese from Wapnö and grill cheese from Malmö. 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**