

menu fall

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 70/75

local cheese | boiled egg | hummus

YOGURT & MÜSLI (G*) 65

yogurt from Wapnö Gård with pear rosemary compote, local honey and our organic müsli

OVERNIGHT OATS (G) 67

overnight oats with ceylon cinnamon, local apple butter, caramel apples and oat crumble

CHIA PUDDING (G) 67

creamy lemon chia pudding with vanilla, pumpkin butter, whipped citrus cream and cinnamon granola

WARM OATMEAL (from 8-11) 69

culture grain porridge with lingon berries, black sesame butter and toasted seeds with licorice. Served with oat milk.

SEED BREAD W/ HUMMUS (G) 65

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

food (kl 11-15)

Filtercoffee and tiny sweet included
(+15kr for other coffeedrinks)

HUMMUS BOWL 135

cauliflower hummus made from local beans, grain salad with lentils and Tuscan kale, baked celery root and roasted mushrooms. Topped with tarragon mayo and fresh apple and served with our sourdough bread.

WARMING SOUP (G*) 125

creamy pumpkin soup with coconut cream, lime-pickled leek, toasted seeds and micro greens. Served with hummus and our sourdough bread

GRILLED CHEESE 125

our sourdough bread with cheese from Skottorp and mustard from Petersborg. Served with a seasonal salad.

(G) WITHOUT WHEAT

(G*) OPTIONS WITHOUT WHEAT

CARBON OFFSET YOUR MEAL 5 KR

you can choose to compensate for your meal using biochar, in collaboration with Carbon Conscience Collective.

"LAGOM" BREAKFAST

Sourdough sandwich

Coffee or tea

Local apple juice

125

LUXURY BREAKFAST

Two breakfast dishes

Hot beverage

Apple juice/ginger shot

180

KIDS BREAKFAST

Yoghurt

Bread w/ cheese & butter

Local apple juice

85