



# menu midwinter

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 59/65

local cheese | boiled egg | christmas paté

### YOGURT & GRANOLA (G\*) 60

yogurt from Wapnö Gård with local honey, apple fig compote and our gingerbread müsli

### OVERNIGHT OATS (G\*) 63

overnight vanilla oats with ginger, saffron-cooked pear, raspberry sauce and spiced seed and nut crumble

### CHIA PUDDING (G) 63

orange coconut chia pudding with Swedish blueberries, saffron granola and toasted pistachios

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

oat porridge with Swedish lingonberries, date caramel with rosemary, coconut cream and gingerbread crumble. Served with steamed oat milk.

### SEED BREAD W/ HUMMUS (G) 60

organic seed bread with seasonal hummus, seasonal veggies and herb salt.

### BOILED EGG 29

organic boiled egg with mayo, greens and herb salt from Österlen

## food (kl 11-15)

add coffee and tiny sweet +20

### HUMMUS BOWL (G\*) 125

kale hummus with beans from Fagraslätt, Brussels sprout salad with lentils and celery root, saffron roasted pumpkin and pickled sea buckthorn berries. Topped with spiced almonds and kale chips. Served with our sourdough bread.

### WARMING SOUP 125

red beet soup with mustard mayo, pickled local apples, rye bread crumble and cress. Served with our sourdough bread and the seasonal hummus

### GRILLED CHEESE 115

grilled cheese sandwich with cheddar from Skottorp, creamed kale, pickled lingonberries and Christmas mustard. Served with a seasonal salad.

(G) WITHOUT WHEAT  
(G\*) OPTIONS WITHOUT WHEAT

## “LAGOM” BREAKFAST

Sourdough sandwich  
Coffee or tea  
Local apple juice  
**110**

## LUXURY BREAKFAST

Two breakfast dishes  
Hot beverage  
Local apple juice  
**165**