



# menu summer

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

cardamom overnight oats with hibiscus cooked apples, nut crumble, coconut cream and orange zest

### CHIAPUDDING (G) 63

chia pudding with organic chia, served with strawberry rhubarb compote, cardamom granola and lemon zest

### YOGURT & MÜSLI 59

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

### WARM OATMEAL 69

warm oatmeal with raspberry blueberry compote, whipped coconut cream, mint sugar and pumpkin seeds. Served with steamed oat milk.

### CROISSANT W/ MARMALADE 52 OR ALMOND NUTELLA

### “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

+ grill cheese from Malmö + 25

### GRILLED CHEESE 115

sourdough bread with cheddar cheese from Skottorp, grill cheese from Malmö, local tomatoes and herb pesto. Served with a seasonal side salad.

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

## weekend specials

### SCRAMBLED ORGANIC EGGS 79

creamy scrambled eggs with cheese from Skottorp, pickled carrots, herbs and mustard crumble.

### SOURDOUGH TOAST 69

our Öland bread with local tomatoes, whipped tahini and dukkah

(G) WITHOUT WHEAT

(G\*) OPTIONS WITHOUT WHEAT

### LUXURY BREAKFAST

Two breakfast dishes  
Hot beverage  
Local apple juice

165