



# menu summer

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 | hummus

### YOGURT & GRANOLA (G\*) 59

yoghurt from Wapnö Gård with rhubarb compote and our müsli.

### OVERNIGHT OATS (G\*) 63

overnight vanilla oats with blueberry compote, lemon curd and candied rye and pumpkin seeds.

### CHIA PUDDING (G) 63

chia pudding with lime, marinated strawberries with sumac, whipped coconut cream and toasted nuts.

### WARM OATMEAL 'TIL 11 69

oat porridge with apple compote, tarragon sugar and sourdough crumble. Served with steamed oat milk.

### SEED BREAD W/ HUMMUS (G) 59

organic seed bread with seasonal hummus, local tomatoes 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  
**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, potato salad with tarragon mayo, pickled asparagus and carrot spaghetti. Topped with seaweed crumble and served with sourdough bread.

### SEASONAL SALAD 125

tabbouleh with local grains, seasonal greens, tomato with sumac and lemon tahini mayo. Topped with salty toasted almonds and served with seaweed crackers.

### GRILLED CHEESE 115

grilled cheese sandwich with cheese from Skottorp, local tomatoes, pesto and grilled tempeh. Served with a seasonal salad.

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

### ADD-ONS

vacca cheese from Wapnö **15**  
ginger shot from Rscued **20**

### LUNCH COMBO 11-14

Your choice of lunch  
Coffee or tea  
Tiny sweet  
**LUNCH + 20**