

menu winter

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 compote, rosemary honey and our organic müsli

OVERNIGHT OATS (G) 67

overnight oats with Swedish quinoa, berry compote with earl grey, whipped quinoa and toasted buckwheat

WHIPPED SEMOLINA 67

whipped, chai-spiced semolina from Limabacka with fresh citrus, sweet pickled ginger and coconut crisps

WARM OATMEAL (from 8-11) 69

culture grain porridge with cardamom, almond paste, whipped coconut cream and cardamom bun crumble. 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 (G) 135

hummus made from local beans, brussels sprout salad and spicy roasted celery root. Topped with mustard mayo and citrus mustarda and served with our sourdough bread.

WARMING SOUP (G*) 135

Jerusalem artichoke soup with salt baked pear, almond butter and leeks. Served with hummus and our sourdough bread

GRILLED CHEESE 125

our sourdough bread with cheese from Skottorp, apple 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

KIDS BREAKFAST

Yoghurt
Bread w/ cheese & butter
Local apple juice
85