



menu late 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 | green peas

YOGURT & GRANOLA (G*) 59

yogurt from Wapnö Gård | seasonal berries | fennel sugar | organic granola

OVERNIGHT OATS (G) 59

organic oats | plum | cinnamon | ginger | mixed seeds

CHIA PUDDING (G) 59

barley grass | Swedish apples | mint | almond butter | almond granola

WARM OATMEAL 'TIL 11 65

toasted oats | cherries | sumac | almonds | coconut cream | lemon

SEED BREAD W/ HUMMUS (G) 59

organic seed bread | local tomatoes | hummus | herb salt from Österlen

BOILED EGG 29

herb salt from Österlen

lunch (kl 11-17)

HUMMUS BOWL (G*) 125

beans from Fagra slätt | cabbage | broccoli | Swedish quinoa | fennel | toasted almonds | sourdough bread

SEASONAL SALAD 119

wheat berries from Skåne | soldier beans | wax beans | cashew cream | yellow tomatoes | sourdough bread

GRILLED CHEESE 115

cheese from Skottorp | vacca cheese | toasted tomato | zucchini | seasonal salad

(G) WITHOUT WHEAT

(G*) OPTIONS WITHOUT WHEAT

weekday combos

"LAGOM" BREAKFAST

Sourdough sandwich
Coffee or tea
Local apple juice

100

LUXURY BREAKFAST

Two breakfast dishes
Hot beverage
Local apple juice

150

LUNCH COMBO

11-14

Your choice of lunch
Coffee or tea
Tiny sweet

LUNCH + 20