



menu fall

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

yogurt from Wapnö Gård with local honey, pear compote, rosemary and our müsli.

OVERNIGHT OATS (G*) 63

overnight vanilla oats with vanilla, blueberry blackberry compote, licorice dukkah and fresh pear.

CHIA PUDDING (G) 63

chia pudding with compote from raspberries from Söderåsen and lingonberries, tahini agave, chai granola and candied cocoa nibs.

WARM OATMEAL (kl 8-11) 69

oat porridge with spiced apple butter, baked apples and sourdough cruch with almonds. Served with steamed oat milk.

SEED BREAD W/ HUMMUS (G) 59

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

hummus with beans from Fagraslätt, salad with local grains and lentils, marinated mushrooms, roasted cabbage and esdragon mayo. Topped with local apple. Served with our sourdough bread.

OAT-OTTO 125

creamy oat-otto with pumpkin, topped with tuscan kale, parsnip and carrots roasted with licorice, pickled currants and black pepper crumble. Served with sourdough bread.

GRILLED CHEESE 115

grilled cheese sandwich with cheese from Skottorp, toasted tomato sauce, pickled chili, red onion and vacca cheese from Wapnö. 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