

menu spring

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 our organic granola and fig & apple compote

CARROT CAKE OATS (G) 67

overnight oats with carrot & orange compote, whipped vanilla cream and oat crumble

BUCKWHEAT FRUTTI (G) 67

cold buckwheat and quinoa with sea buckthorn jam, orange drenched apricots and coconut crumble. Served with oat milk.

WARM OATMEAL (from 8-11) 69

culture grain porridge with dark chocolate from Svenska Kakaobolaget, pear & blueberry compote and sunflower butter. 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

“LAGOM” BREAKFAST

Sourdough sandwich
Coffee or tea
Local apple juice
125

LUXURY BREAKFAST

Two breakfast dishes
Hot beverage
Apple juice/ginger shot
180

KIDS BREAKFAST

Yoghurt
Bread w/ cheese & butter
Local apple juice
85

food (kl 11-15)

Filter coffee and tiny sweet included

HUMMUS BOWL (G) 135

hummus made from local beans, fresh cabbage salad with lime and Anicia lentils and roasted carrot. Topped with lime majo and saffron salsa macha and served with our sourdough bread.

WARMING SOUP (G*) 135

spice yellow pea soup with sumak onions and cilantro chermoula. Served with hummus and our sourdough bread

GRILLED CHEESE 125

our sourdough bread with cheese from Skottorp, pickled red cabbage and chili oil. 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.