



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

local cheese | boiled egg | green peas

YOGURT & GRANOLA (G*) 59

yoghurt from Wapnö Gård with raspberries from Söderåsen, local honey, our müsli and pistachios.

OVERNIGHT OATS (G*) 59

overnight vanilla oats with blueberry compote, cocoa dukkah, organic coconut flakes and tahini ripple.

CHIA PUDDING (G) 59

chia pudding with coconut, organic citrus, raspberry ripple from Söderåsen and our orange granola.

WARM OATMEAL 'TIL 11 65

3-grain porridge with pear & ginger compote, coconut cream, nut crumble and fresh Swedish pear.

SEED BREAD W/ HUMMUS (G) 59

organic seed bread with seasonal veggies, our hummus and herb salt from Österlen.

BOILED EGG 29

organic boiled egg with mayo, cress 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

sweet potato hummus with beans from Fagraslätt, Brussel sprout tabbouleh, spicy toasted carrots and pickled yellow beets, topped with roasted leek and lime-garlic mayo. Served with sourdough bread.

WARMING SOUP 115

hearty bean soup with soldier beans from Fagraslätt, Swedish root vegetables and kale. Topped with mustard mayo and croutons, and served with hummus and sourdough bread.

GRILLED CHEESE 115

grilled cheese sandwich with cheese from Skottorp, caramellized red onion, thyme and roasted mushrooms. Served with a seasonal salad.

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

LUNCH COMBO 11-14

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