



Menu 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

YOGURT & GRANOLA (G*) 59

yogurt from Wapnö Gård | organic granola | tahini | local rhubarb

OVERNIGHT OATS (G) 59

organic oats | Swedish blueberries | liquorice | organic almonds | lemon

CHIA PUDDING (G) 59

vanilla | local rhubarb | Swedish strawberries | cardamom granola

WARM OATMEAL 'TIL 11 65

semolina | Swedish apple | mint sugar | pumpkin seeds | coconut cream

SEED BREAD W/ HUMMUS (G) 59

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

BOILED EGG 29

herb salt from Österlen

SOURDOUGH SANDWICH

local cheese | boiled egg | green peas

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

lunch (kl 11-15)

HUMMUS BOWL (G*) 125

beans from Fagraslätt | organic potatoes | local mushrooms | organic sugar snaps | herbs | sourdough bread

SEASONAL SALAD (G*) 119

quinoa from Skåne | Anicia lentils | tomatoes from Orelund | local strawberries | almonds

GRILLED CHEESE 115

cheese from Skottorp | wild garlic | fresh cheese | roasted potatoes | seasonal salad

(G) WITHOUT WHEAT

(G*) OPTIONS WITHOUT WHEAT