



menu spring

SERVED UNTIL 16.30

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

our own sourdough bread

local cheddar | green peas | organic egg

OVERNIGHT OATS (G*) 63

lemon overnight oats with compote from Swedish blueberries and pumpkin seed butter, topped with cardamom crumble from saved sourdough bread and lemon

CHIAPUDDING (G) 63

chia pudding with organic chia, served with raspberries from Söderåsen, cardamom granola and basil

YOGURT & MÜSLI 59

yogurt from Wapnö with our own müsli, local honey and seasonal fruit

WARM OATMEAL 69

warm oatmeal with blueberry compote, whipped tahini with mint and sourdough crumble with cardamom. Served with steamed oat milk.

“LAGOM” BREAKFAST

Sourdough sandwich
Coffee or tea
Local apple juice

100

TINY BREAKFAST

Croissant
Coffee or tea

69

lunch 11-14

SEASONAL STEW (G*) 115

seasonal stew made from local produce served with sourdough bread

+ grill cheese from Malmö + 25

GRILLED CHEESE 115

sourdough bread with cheddar cheese from Skottorp, sauerkraut from Nandin and dischång mustard from Petersborg. Served with a seasonal side salad.

+ Coffee/tea & a tiny sweet + 20
Only Weekdays.

(G) WITHOUT WHEAT

(G*) OPTIONS WITHOUT WHEAT

CROISSANT W/ MARMALADE 52

our hand-rolled croissant with seasonal marmalade and organic butter

LUXURY BREAKFAST

Two breakfast dishes
Hot beverage
Local apple juice

150

ADD ESPRESSO COFFEE: + 15 kr