



menu christmas

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 | christmas paté

YOGURT & GRANOLA (G*) 59

yogurt from Wapnö Gård | Swedish apples | lingonberries | local honey | organic granola

OVERNIGHT OATS (G*) 59

organic oats | Swedish pear | whipped saffron cream | pistachio & almond | lucia buns

CHIA PUDDING (G) 59

chia | christmas spices | Swedish blueberries | almond butter | gingerbread granola

WARM OATMEAL 'TIL 11 65

toasted oats | organic citrus | saffron | Chocolate from Österlen | tahini agave

SEED BREAD W/ HUMMUS (G) 59

organic seed bread | seasonal veggies | hummus | herb salt from Österlen

BOILED EGG 29

mayo | cress | herb salt from Österlen

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 11-17)

HUMMUS BOWL (G*) 125

beans from Fagra slätt | yellow beet | salt baked celery root | wheat berries | Brussels sprouts | saffron mayo | citrus | sourdough bread

WARMING SOUP 115

Jerusalem artichoke | apple | local oyster mushrooms | hummus | sourdough bread

GRILLED CHEESE 115

cheddar from Skottorp | kale | christmas mustard | lingonberries | seasonal salad

(G) WITHOUT WHEAT

(G*) OPTIONS WITHOUT WHEAT