



menu late 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

SOURDOUGH SANDWICH

local cheese | boiled egg | hummus

YOGURT & GRANOLA (G*) 59

yogurt from Wapnö Gård with local honey, seasonal berries and our müsli.

OVERNIGHT OATS (G*) 63

overnight vanilla oats with blueberries, tahini agave, chocolate buckwheat crunch and fresh min.

CHIA PUDDING (G) 63

chia pudding with wheat grass, kombucha-marinated pear, raspberries from Söderåsen, whipped coconut cream and pistacho crunch.

WARM OATMEAL 'TIL 11 69

emmer porridge with plum compote, rosemary, lemon, almond butter and toasted almonds. Served with steamed oat milk.

SEED BREAD W/ HUMMUS (G) 59

organic seed bread with seasonal hummus, local tomatoes 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
100

LUXURY BREAKFAST

Two breakfast dishes
Hot beverage
Local apple juice
165

LUNCH COMBO 11-14

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

food (kl 11-17)

HUMMUS BOWL (G*) 125

hummus with beans from Fagraslätt, cauliflower in harissa dressing, marinated zucchini and baked tomatoes. Topped with chili honey and salty toasted almonds. Served with sourdough bread.

SEASONAL SALAD 125

local grains with fresh beans, seasonal greens in black pepper mayo, pickled fennel, fermented dill pickles and mama ganoush. Topped with sourdough crunch and served with seed crackers.

GRILLED CHEESE 115

grilled cheese sandwich with cheese from Skottorp, akkawi cheese from Malmö, roasted zucchini and garlic oil. Served with a seasonal salad.

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