

# Menu

## **Breakfast & lunch**

Served until 4 pm

<b>Kokt ägg</b>	<b>3</b>
A boiled egg served with rye cracker & salted butter	
<b>Äggröra</b>	<b>6.25</b>
Scrambled eggs made from 3 organic eggs with fresh herbs served on our homemade Danish style sourdough rye bread and a side of greens	
<b>Add-on</b>	
*bacon, mushrooms or avocado	<b>+2</b>
*gravad lax or hot smoked salmon	<b>+2.5</b>
<b>Avokado &amp; ägg</b>	<b>8</b>
Smashed avocado and green peas topped with a fried organic egg and chili flakes. Your bread of choice!	
<b>Våffla</b>	<b>6</b>
A waffle made Nordic style served with vanilla whipped cream and our homemade rhubarb/strawberry jam	
<b>Gröt (Vegan)</b>	<b>6</b>
Steamed porridge made from an organic grain mix and organic coconut & rice milk flavored with cinnamon and cardamom Let us know if you want our homemade jam or apple compote	
<b>Bär (Vegan)</b>	<b>6</b>
A smoothie bowl made from banana, frozen berries and organic coconut & rice milk topped with our organic homemade granola	
<b>Yoghurt</b>	<b>5.50</b>
Full fat organic yoghurt topped with our organic homemade granola. Let us know if you want our homemade jam or apple compote	
<b><u>Smörrebröd</u></b>	
Open faced sandwiches	
<b>Köttbullemacka</b>	<b>8.50</b>
Swedish style meatballs, served on our organic Danish rye bread with a layer of creamy pickled beetroot salad, topped with Selma's dynamite mustard and fried onions	
<b>Skagenröra</b>	<b>9</b>
Creamy crayfish & shrimp salad with red onion, dill, horseradish, mayo and crème fraiche. Served on a white sourdough bread	

**Sill** **8.50**  
Swedish cured herring served on our homemade rye bread with mayo, egg, red onion and chives

**Varmrökt lax** **9**  
Hot smoked salmon on a spicy apple spread served on our homemade sourdough rye bread

**Gravlax** **8.75**  
Our cured salmon on our sourdough rye bread with cream cheese, cherry tomatoes, capers, red onion and greens

## **Salads & Warm**

**Laxsallad** **11**  
Hot smoked salmon, from our backyard, spicy apple spread, beetroot, cucumber, sprouts and spring onion

**Köttbullesallad** **10**  
Ruccola, creamy pickled beetroot salad; meatballs topped with Selma's Dynamite mustard, fried onions and parsley

**Sommarsallad** **10**  
Greens, quinoa, chickpeas, beetroot, feta cheese, mixed seeds and avocado and our house vinaigrette

*If you prefer it vegan, we'll just remove the feta and add some more avocado*

**Soppa (Vegan)** **5.5**  
We change it up so just ask what cooking at the moment

### **Extras**

Slice of organic bread	<b>1</b>
Oven roasted potatoes with homemade mayo	<b>4</b>
Side salad with our house vinaigrette	<b>3</b>
Gravlax on cracker with mustard dill sauce	<b>4</b>

## **DRINKS**

### **Warm drinks**

Espresso	<b>2.25</b>
Cappuccino	<b>2.75</b>
Filter	<b>3</b>
Flat White	<b>3.50</b>
Extra shot espresso	<b>0.75</b>
Americano	<b>2.50</b>
Tea (Organic)	<b>2.50</b>
Fresh Mint	<b>2.75</b>
Fresh Ginger	<b>2.75</b>
Chai Latte	<b>3.75</b>

Matcha Tea (hot or cold)	<b>3.50</b>
Organic Matcha Harmony	

Matcha Latte	<b>3.50</b>
Organic Matcha Harmony with milk	

### **Fresh drinks**

Bottle sparkling water	<b>4.75</b>
Fresh orange juice	<b>3.50</b>
Bundaberg Gingerbeer	<b>3.75</b>
Organic apple juice	<b>2.75</b>
Raw cold pressed smoothies (bottled)	<b>3.75</b>

### **Cordials**

*Concentrated fruit syrup made from real fruit made here in Amsterdam West.  
Mixed with sparkling or still water.*

Small	<b>2.50</b>
Large	<b>3.25</b>
*Lemongrass & Ginger	
*Elderflower	

### **Lemonaid+** **3.25**

*Passion fruit	
*Blood Orange	

### **ChariTea** **3.25**

*Mate	
*Chari Tea Green	
*Chari Tea Red	

## **ALCOHOLIC**

### **Beer (Organic)**

Gulpener Draft	<b>2.85</b>
Gulpener IPA	<b>3.75</b>
Gulpener UR-Weizen	<b>3.75</b>
Branie Dibbes	<b>4.25</b>
Lemongrass Weizen	

### **Ciders**

The Herrljunga ciders are made from natural ingredients, no artificial flavouring. Imported from Sweden.

Small (Apple, Elderflower & Lime)	<b>4.25</b>
Large (Apple, Black Currant & Lime)	<b>6</b>

### **Wines**

#### **RED**

Organic Tempranillo from Spain	<b>3.75/18 (bottle)</b>
Pasqua, Merlot from Italy	<b>4.95/24.25 (bottle)</b>

#### **WHITE**

Organic Sauvignon Blanc/Verdejo from Spain	<b>3.75/18 (bottle)</b>
Pasqua, Garnacha from Italy	<b>4.95/24.25 (bottle)</b>

#### **ROSÉ**

Naranjas Azules, Garnacha from Spain	<b>4.25/ 21 (bottle)</b>
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#### **BUBBLES**

Cava Mont Marçal, Brut Reserva	<b>25 (bottle)</b>
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Prosecco, Italy (200 ml)	<b>8 (mini bottle)</b>
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Mimosa	<b>6</b>
<i>Prosecco with fresh orange juice</i>	

## Cocktails with a Nordic touch

<b>The World's best G&amp;T</b>	<b>11</b>
<i>Napue gin, SPM original tonic, lingonberry &amp; rosemary</i>	
<b>Cask-aged G&amp;T</b>	<b>11</b>
<i>Koskue gin, SPM Ginger &amp; Cardamom tonic, orange peel, cracked black pepper</i>	
<b>Nordic Snapper</b>	<b>9</b>
<i>Our own Bloody Mary made with our homemade snaps</i>	
<b>Selma's Snaps</b>	<b>4</b>
<i>Homade aquavit made with Absolut Vodka, dill, lemon, caraway, fennel &amp; star anise</i>	
<b>Scandi Mule</b>	<b>9</b>
<i>Juuri Rye, lime, ginger beer, cardamom bitters</i>	