

## All day breakfast

### **Overnight oats (ve)** 6.00

A cold version of our porridge topped with seeds, nuts and fresh fruit

### **Nötkrämstoast (ve)** 4.50

Homemade white sourdough bread with homemade hazelnut spread

### **Skogsbär (ve)** 7.50

Smoothie bowl made with coconut-rice milk, frozen berries and banana. Topped with granola, fruit and toasted coconut

### **Yoghurt** 5.50

Organic yoghurt served with our homemade granola and jam

### **Våffla (v)** 6.50

Nordic style waffle served with a homemade jam and whipped vanilla cream

### **Raggmunk med fläsk** 9.95

Potato waffle, bacon and lingonberries

### **Raggmunk med svamp (v)** 9.95

Potato waffle, mushrooms and sweetened lingonberries

"If you are hungry these are perfect with some poached eggs"!

## Smörrebröd

Open faced sandwiches

### **Avokado & tomat (ve)** 8.50

Homemade rye bread, avocado, roasted/marinated cherry tomato

### **Sill** 8.75

Homemade rye bread, Swedish style cured herring, mayo, egg, red onion, chives and dill

### **Gravlax** 9.00

Homemade rye bread, horseradish cream, homemade gravlax, pickled red cabbage and mustard dill sauce

### **Skagentoast** 9.95

Homemade sourdough toast with our version of the classic Skagenröra (Swedish creamy shrimp salad)

### **Köttbullemacka** 9.00

Homemade rye bread, pickled beetroot salad, homemade meatballs, Selma's Dynamite mustard, fried onions

"We definitely recommend you to add some poached eggs on the avocado, gravlax and meatballs".

## Add-ons

1 or 2 organic poached eggs 1.5/2.5

Bacon 2

Avocado 2

## Nordic bowls

Who doesn't like a bowl of goodness and even better, one with a Nordic touch. All our bowls are served with a base of buckwheat and seasonal vegetables.

### **Meatball bowl** 12.50

Homemade Swedish meatballs, pickled beetroot salad, Selma's Dynamite mustard, fried onions and pickle cucumber

### **Salmon bowl** 13.50

Hot smoked salmon (smoked here in our garden), fennel & apple slaw with dill and pickled red cabbage

### **Vegan bowl** 12.00

Avocado with charred & marinated tomatoes

### **Mushroom bowl** 13.00

Sage fried mushrooms with fennel & apple slaw

## Add-ons

1 or 2 organic poached eggs 1.5/2.5

Bacon 2

Avocado 2

## **Soppa (ve)**

We mix it up so just ask what's cooking

Soup with bread 6.50

Soup with salad 8.50

Soup with bread & salad 9.50

## **Beverages**

### **Warm**

Espresso 2.25

Cappuccino 2.75

Latte 2.75

Filter 3

Flat White 3.5

Extra shot espresso 0.75

Americano 2.75

Tea (Organic) 3

Fresh Mint 2.75

Fresh Ginger 2.75

Chai Latte 3.75

Matcha Tea (hot or cold) 3.25

Matcha Latte 3.75

All coffees are served with organic cow's milk but if you prefer a plant based option we have oat, almond and coconut/rice milk for €0.30, - extra

### **Refreshing**

Homemade cold pressed juice 3.75  
(check the board or ask for today's flavour)

Fresh orange juice 3.5

Bundaberg Gingerbeer 3.75

Organic apple juice 2.75

Sparkling water 2.25

Bottle sparkling water 4.75

## Blandsaft

(Concentrated fruit syrup made from real fruit made in Amsterdam West)  
Mixed with sparkling or still water

Small/Large 2.5/3.25

\*Lemongrass & Ginger

\*Elderflower

## Lemonaid+

(no chemicals, no nonsense)

\*Passion fruit

\*Blood Orange

\*Lime

3.25

## ChariTea

\*Mate

\*ChariTea Green'

3.25

## Soda med glass

Float with Blood orange Lemonaid  
with vanilla ice+cream

Float with Lemongrass & Ginger  
soda and lemon sorbet

5.50

## Beer

Beer Gulpener Draft (organic)

Branie Dibbes (lemongrass Weizen)

Branie Fritsie (easy IPA)

2.85

4.25

4.5

## Wine

White

**Karpa (Grüner Veltliner), Hungary** 4/20

A fruity styled Grüner Veltliner with notes of stone fruit  
and hints of white pepper

**Fleurs du Mal (Blend), France** 4.5/22.5

Aromatic and floral blend of Colombard, Gros Manseng  
and Sauvignon Blanc

Red

**Vista Nova (Blend), Portugal** 4/20

A very smooth and juicy blend of Touriga Nacional, Castelao  
and Camarate with tones of red fruit

**Terre dei Priori Chianti DOCG (Sangiovese), Italy** 4.5/22.5

A bit of earthiness and a lot of cherries in this light Chianti.  
At its best if you drink it slightly chilled

Rose

**Fleurs du Mal (blend), France** 4.25/22

This blend of Sangiovese, Merlot and Syrah brings a lot of freshness  
and hints of strawberries to your palet

Bubbles

Cava Mont Marcal (Brut Reserva), Spain 25

Prosecco, Italy (200 ml) 8

Mimosa 6

(Prosecco with fresh orange juice)

## Cocktails with a Nordic touch

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