

Breakfast

Served until 11 a.m

YOU CAN COMPOSE YOUR
BREAKFAST A LA CARTE
OR CHOOSE ONE OF THE MENUS
BELOW

The menus are not changeable
Menus are served individually and
not for sharing

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ON THE RUN 4€

Filter Coffee and Cookie, Cake,
Swedish Cinnamon bun or brioche of
the day

LA GRANOLA CHIC 7€

Filter coffee or Espresso and a bowl
of granola served with fresh fruits,
honey and farmers raw milk yoghurt.
(Soy milk +0.5€)

LA TOTALE 14€

- A pastry (Cookie, Cake, Swedish
Cinnamon bun or brioche of the
day)
- A bowl of granola served with fresh
fruits, honey and farmers yoghurt.
(Soy milk +0.5€)
- A hot beverage of your choice (see
beverage menu)
- A fruit juice (see beverage menu)

A LA CARTE BREAKFAST

GRANOLA BOWL 6€

served with fresh fruits, honey and
farmers yoghurt.
(Soy milk +0.5€)

KNEDLE 7€80

Sweet Polish plum dumplings

THE TROUT 9€90

Soy marinated soft boiled egg
Served with gravlax trout, brioche,
dill cream & pickled vegetables

THE VEGETARIAN 9€90

Soy marinated soft boiled egg
Served with homemade cream cheese
spread and chermoula on brioche,
roasted almonds & pickled vegetables

Xtra egg 2€

Bread & butter 2€50

Lunch Menu

Served from 12h to 13h45

STARTERS

FARMERS BEEF TARTAR +3€
Onion cream, hazelnuts & fermented
watermelon
OR
EGGS IN JELLY
Gribich sauce & herb salad
OR
MUSHROOM SOUP
Cream & dill

MAIN COURSES

POTATO & TOMME CHEESE TERRINE +3€
Shitaké in parsley & truffel sabayon
OR
PULLED PORK
Celery in two textures & prune condiment
OR
FISH SOUPE
White beans, seasonal vegetables, saffron
oil & crab emulsion

DESSERTS

QUINCE COMPOTEE &
MUSCOVADO BISCUIT
Blueberries & pear sorbet
OR
CREAMY DARK CHOCOLATE
Crunchy buckwheat & cocoa sorbet

*A bottle of 50 cl micro filtered water
(still or sparkling) is included in the
menu.*

Weekdays

Starter + Main dish or
Main dish + Dessert 24€
Starter + Main dish + Dessert 28€
One course: 21€
Selection of Cheeses: 7€

Weekend & bank holidays

Starter + Main dish or
Main dish + Dessert 32€
Starter + Main dish + Dessert 35€
One course: 30€
Selection of Cheeses: 7€
Seating without meal: 30€

Kids menus (up to 11 y.o)

weekday : 15€
week-end : 19€
Seating without meal: 15€

Afternoon Dessert Bar

Served from 14h15 to 18h

DESSERT OF THE DAY 8€

QUINCE COMPOTEE &
MUSCOVADO BISCUIT
Blueberries & pear sorbet
OR
CREAMY DARK CHOCOLATE
Crunchy buckwheat & cocoa sorbet

GRANOLA BOWL 6€

Bowl of granola served with fresh fruits, honey
and farmers raw milk yoghurt.
(Soy milk +0.5€)

HOME MADE ICE CREAM 3€
Ask us for the flavor of the day

PASTRIES

Cookie.....	2€50
Dark chocolate chip with tonka bean OR Milk chocolate chip & caramelized peanut Cake	2€90
Lemon Chocolate & Vanilla Brioche	2€90
Swedish Kanelbulle Vanilla Brioche Chocolate & hazelnut Almond & caramel brioche	3€40
Puff pastry & apple	3€30

AFTERNOON FOOD MENU

THE TROUT 9€90

Soy marinated soft boiled egg
Served with gravlax trout, brioche,
dill cream & pickled vegetables

THE VEGETARIAN 9€90

Soy marinated soft boiled egg
Served with homemade cream cheese spread
and chermoula on brioche, roasted almonds &
pickled vegetables

BEEF TARTAR 14€90

Spring potatoes, hazel nuts & onion cream

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