

Breakfast Menus

Served until 11h

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

ON THE RUN 4€50

Filter Coffee and Cookie (peanut or dark chocolate)
Cake (lemon or chocolate), Swedish Cinnamon bun, Vanilla
brioche, Chocolate brioche or brioche of the day

LA GRANOLA CHIC 8€

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

LA TOTALE 14€

- A pastry (Cookie, Cake, Swedish Cinnamon bun, vanilla brioche, chocolate brioche, or brioche of the day)
- A bowl of granola served with fresh fruits, honey and farmers yoghurt.
(Soymilk +0.5€)
 - A hot beverage of your choice (see beverage menu)
- A fruit juice (choice between apple/apple & quince/apricot/ peach)

A LA CARTE BREAKFAST

GRANOLA BOWL 6€20

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

THE TROUT 12€

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

THE VEGETARIAN 12€

Soy marinated soft boiled egg
Served with homemade hummus on brioche, roasted almonds &
pickled vegetables

Soy marinated egg 2€

Bread & butter 4€60

PASTRIES

Cookie..... 2€50

Dark chocolate chip
with tonka bean

Milk chocolate chip &
caramelized peanut

Cake..... 2€90

Lemon
Chocolate & Vanilla
Fruit of the season &
almond (gluten free)

Brioche 2€90

-Swedish Kanelbulle
(cinnamon bun)
-Vanilla Brioche
-Dark Chocolat brioche
-Brioche of the day
(please ask our lovely staff for
the flavour on the moment)

Almond & caramel 3€40
brioche

Puff pastry & apple 3€50

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Afternoon Dessert Bar

Served from 14h15 to 18h

DESSERT OF THE DAY 8€

See desserts on lunch menu, page 1

HOME MADE ICE CREAM 3€

Ask us for the flavor of the day

GRANOLA BOWL 6€20

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

THE TROUT 12€

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

THE VEGETARIAN 12€

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

Soy marinated egg 2€
Bread & butter 4€60

PASTRIES

Cookie..... 2€50
Dark chocolate chip
with tonka bean

Milk chocolate chip &
caramelized peanut

Cake..... 2€90
Lemon
Chocolate & Vanilla

Brioche..... 2€90
-Swedish Kanelbulle
(cinnamon bun)
-Vanilla Brioche
-Dark Chocolat brioche
-Brioche of the day

Almond & caramel 3€40
brioche

Puff pastry & apple 3€30

