

Brunch Menu

Served until 5pm

Söderberg Spring Cocktails

Scotch Toddy AnCnoc single malt whisky, apple juice & honey topped with a Cinnamon quill	8,50
Bourbon Sour Old Forester bourbon, honey syrup, lemon juice served with a rosemary sprig & salt rim	8,50

Toast 4.50
2 slices of our sourdough toast, served with butter & jam

Yoghurt & Granola 8.50
Katy Rodger's Yoghurt or Vegan Coconut Yoghurt and our homemade granola served with fruit & honey or maple syrup

Scones - add clotted cream for 1.00 3.50
Served with butter & jam - ask for today's sweet & savoury options

Bullar | Buns
Kanelbulle (cinnamon), Kardemummabulle (cardamom) | Blåbärsbulle (vanilla & blueberry), Hallonbulle (vanilla & raspberry) 4.00 | 4.50
Vegansk Kanelbulle (vegan cinnamon) 4.00

Våfflor | Swedish Waffles
Jam & clotted cream 6.50
Maple syrup & toasted hazelnuts 8.00
Belhaven Smokehouse smoked salmon & crème fraîche 10.50

Köttbullar & Ägg | Swedish Meatball Brunch 15.00
Our classic Swedish meatballs (*egg, gluten, dairy) with oven baked eggs & toasted sourdough
~ served with your choice of Walnut & Basil Pesto or Chilli Jam

Stenugnsomelett | Stone Oven Omelette - served with sourdough toast & rocket
Plain - add our walnut & basil pesto or chilli jam 1.50 9.00
Jamón Serrano 13.50
Belhaven Smokehouse smoked salmon 14.50
Spinach & cheddar 12.50
Mushroom & cheddar 12.50

Ägg | Eggs - Baked in the Stone Oven - served with sourdough toast & rocket
Plain - add our walnut & basil pesto or chilli jam 1.50 9.00
Avocado and our walnut & basil pesto 13.50
Jamón Serrano 13.50
Belhaven Smokehouse smoked salmon 14.50
Za'atar eggs with yoghurt, ground chilli & fresh mint 12.50

Extras

Smoked Salmon 4,50 | Mushrooms 2,50 | Avocado 2,50 | Grilled Halloumi 3,50
Chorizo 3,00 | Serrano Ham 3,50 | *Meatballs 6,00 | Feta 3,00 | Cheddar 2,00 | Goat's Cheese 3,50
Egg 1,50 | Chilli Jam 1,50 | Walnut & Basil Pesto 1,50 | Homemade Chilli Oil 1,50 🌶️🌶️

Our food and drinks are handmade in our bakeries and kitchens. We use many ingredients and shared equipment, therefore we cannot guarantee our food and drinks are free from allergens. For more information please ask a member of our team.

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Smörgås | Open Sourdough Sandwich

Laxröra | Salmon

Belhaven Smokehouse smoked salmon, homemade mayo, crème fraîche, dill, red onion & rocket on Danish Rye

12.50

Varm smörgås | Hot Open Sourdough Sandwich

Svamp | Mushroom

Mushrooms, mozzarella, rocket, parmesan and a walnut & basil pesto - served hot

11.50

Getost | Goat's cheese

Goat's cheese, roasted pepper, fresh oregano, aged balsamic & rocket - served hot

11.50

Caprese | Mozzarella, tomatoes & avocado

Mozzarella, tomatoes, avocado, toasted pine nuts, aged balsamic & rocket - served hot

11.50

Vegansk äggplanta & pesto | **Vegan** aubergine & walnut pesto

Marinated aubergine, mushroom, spinach, peppers, chilli, pine nuts, rocket with walnut & basil pesto - served hot

10.50

Vårsallader | Spring Salads - served with toasted sourdough

Halloumi

Grilled halloumi, fennel, marinated olives, radishes, spinach & rocket with a crème fraîche dill & lemon dressing

13.00

Broccoli & tahini - **vegan**

Tender-stem broccoli cooked in our pizza oven, red peppers, chickpeas, toasted sesame, toasted pine nuts with a tahini & lime dressing

13.00

Liten Sallad | Side Salad

Grönsallad | Green salad with parmesan

Spinach, rocket, parmesan, chilli flakes with a raspberry vinegar & rapeseed oil dressing

5.50

Surdegspizza | Sourdough Pizza - served from 12pm

Our pizza bases are made from slow fermented sourdough in our bakery upstairs

Margherita with mozzarella, fresh basil leaves, tomato sauce

12.00

Margherita with mozzarella, fresh basil, walnut & basil pesto, tomato sauce

13.50

Chorizo, rocket, mozzarella, tomato sauce ~ add chilli jam 1.50

14.50

Jamón serrano, rocket, mozzarella, tomato sauce

15.50

Belhaven Smokehouse smoked salmon, mozzarella, fresh dill, crème fraîche base

16.00

Aubergine, feta, cherry tomatoes, mozzarella, rocket, tomato sauce

14.50

Aubergine, mushroom, red peppers, spinach, basil walnut pesto, tomato sauce - **vegan**

14.50

Artichoke, spinach, mozzarella, garlic oil, crème fraîche base

14.50

Goat's cheese, mozzarella, peppers, mixed herbs, chilli jam, tomato sauce

14.50

Swedish meatballs (*egg, gluten, dairy), mozzarella, chilli jam, rocket, tomato sauce

15.50

Mushrooms, mozzarella, spinach, tomato base

- truffle oil & parmesan

15.50

- garlic oil & chilli flakes

14.50

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