



soderberg

FROM THE KITCHEN

8.30am until 4pm (5pm Sat)

Laxröra | Salmon - Open sandwich with Smoked salmon, mayo, crème fraîche, dill, lemon & red onion on rye bread 12.70

VÅFFLOR | SWEDISH WAFFLES

Wild & Fruitful jam & cream - 7.50

Maple syrup & toasted hazelnuts - 8.70

Smoked salmon & crème fraîche - 11.70

TOAST

Homemade sourdough toast with butter & jam - 4.50

YOGHURT & GRANOLA

House made granola, yoghurt, fresh fruit & honey - 8.50

ÄGG | EGGS

Choose from poached, scrambled, soft boiled or fried on house made sourdough toast:

2 eggs on toast - 8.50 | build your own from our [Extras](#)

EXTRAS

Crispy Pancetta	3.90
Smoked Salmon	5.40
Meatballs	5.90
Avocado	2.80
Wilted Spinach	2.00
Mushrooms	2.80
Goat's Cheese	3.20
Mozzarella	2.50
Egg	2.00
Feta	2.50
Chilli Jam	1.50
Walnut Pesto	1.50

FRUKOSTBRICKA - BREAKFAST TRAYS

Classic - Cold pressed orange juice, yoghurt & homemade granola, fruit salad, mature cheddar, butter, toasted sourdough & Serrano ham / jam - 15.00 / 13.20

Vegan - Cold pressed orange juice, coconut yoghurt & granola, maple syrup, fruit salad, roasted red peppers, mushrooms, avocado, side salad, toasted sourdough & jam - 13.20

KÖTTBULLAR & ÄGG | SWEDISH MEATBALL BRUNCH

Swedish meatballs (pork & beef *egg, gluten, dairy) with poached eggs & toasted sourdough served with pesto & chilli Jam - 15.70

VARM SMÖRGÅS | HOT OPEN SANDWICHES

Caprese | Mozzarella, tomatoes, avocado, pine nuts & aged balsamic - 11.70

Vegansk | Marinated aubergine, mushroom, spinach, peppers, chilli, pine nuts & walnut - [vegan](#) - 11.70

SOMMARSALLADER | SUMMER SALADS - served with toasted sourdough

Getost & rödbeta | Goat's cheese, honey & thyme roasted beetroot, walnuts, pine nuts, rocket & spinach with balsamic - 14.00

Äggplanta & Tahini | Roasted five spice aubergine, peppers, chickpeas, sesame & almonds with tahini-lime dressing - [vegan](#) - 13.70

Halloumi | Grilled halloumi, fennel, green olives, radishes, spinach & rocket, with a crème fraîche dill & lemon dressing - 13.70

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.