

FURUHEM.

BAKERY FROM 07

We bake classic Swedish breads and pastries with a commitment to quality ingredients and traditional craftsmanship. Most of our ingredients are organic, and the majority of our flour comes from Appells Farm just outside Ängelholm. Much of the fruit and berries we use are grown by us in Axelstorp.

Sourdough loaf	85
Toast bread	94
Rye bread	95
Breakfast roll	22
Poppysseed roll	25
Cinnamon bun	48
Cardamom bun	48
Kolasnitt	22
A perfectly tempered chocolate ball	42
Croissant	50

SANDWICHES (07-16)

A freshly baked sourdough roll with good butter and your choice of topping.

Cheese from Hagarnas mejeri	65
Smoked ham from Undersåkers charkuteriefabrik	65
Both cheese and ham	65
Both cheese and ham, Scanian mustard and seasonal greens	65

SEXA, FROM 11

Yummy nibbles to enjoy before your lunch special or on their own whenever one might feels peckish at any time of the day.

Black cherries, brined this past summer	75
Salt and vinegar sunflower seeds	60
Pickled green tomatoes	75
Aged, salted sprats with raspberry vinegar	75
Fermented barley and pork sausage "Isterband"	75
Ramsoned cheese from Hagarnas	150

LUNCH, (11:30-14)

A wedge of pie with cheese from Hagarnas and a bowl of salad with Mom's dressing	160
A plate of vegetable soup	195
Furuhem terrine with fermented <i>Superschmelz</i> kohlrabi and Scanian mustard	210
Boiled cold langoustines, plum vinegar mayonnaise and a slice of grilled bread	425
Fried cod with nobis sauce, oven-roasted potatoes tossed in garlic butter and a bowl of salad with Mom's dressing	265
Beef tartare with Scanian mustard, oven-roasted potatoes tossed in garlic butter and a bowl of salad with Mom's dressing	265
Summer vegetables with split pees and a vinegar made from sour dough bread	235
Pumpkin seed ice cream and berries	90

COFFEE AND TEA

Filter coffee	55
Espresso	55
Cortado	57
Flat white	62
Cappuccino	62
Cafe Latte	69
A cup of tea / A pot of tea	47/79

DRYCK

A glass of Axelstorp <i>Ingrid Marie</i> apple juice	55
A glass of our own soda	47
Drink'in the Sun, 0.3% wheat ale from Mikkeller	69
Scanian pilsner, Remmarlövs gårdsbryggeri 35 cl	80
Orchard bitter	90

COCKTAILS

Rhubarb Negroni	175
Carrot Martini	175
Elderflower Highball	175

WHITE WINE

2025 Clemens Busch, Riesling, Mosel	165/780
2024 La Sénéchalière, 'La Bohème', Loire	195/930
2023 Luis Seabra, Xisto Ilimitado Branco, Douro	160/740
2023 Hervé Villemade, Cheverny Blanc, Loire	175/830
2022 Château de Béru 'Montserre', Chablis	400/1 950
2022 Pithon-Paillé, 'Mozaïk Blanc', Loire	740
2023 Schloss Lieser, Riesling Kabinett 'Juffer', Mosel	820
2024 Benoît Courault, 'Le Petit Chemin', Loire	890
2024 Foradori, 'Fontanasanta' Manzoni Bianco, Trentino	940
2022 Dominio do Bibei, Ribeiro 'Lalume', Galicia	940
2024 La Grange de l'Oncle Charles, 'Mille Lieuz', Alsace	990

ROSÉ WINE

2025 Frank Cornelissen, 'Susucaru Rosato', Sicily	195/930
2022 Vacheron, Sancerre Rosé, Loire	225/1070

RED WINE

2022 Conestabile della Staffa, Il Rosso, Umbria	140/650
2023 Bodega Lanzaga, Corriente, Rioja	150/700
2022 Mas de Libian, Bout d'Zan, Rhone	160/750
2023 Ziereisen, TAL, Baden	200/950
2021 Âmevive, Syrah, Santa Barbara County	345/1 680
2022 Ampeleia, 'Unlitro', Tuscany 100cl	690
2024 La Roche Buissière, 'Petit Jo', Rhône	610
2023 Castell'in Villa, Chianti Classico, Tuscany	800
2019 Château La Brande, Bordeaux	820
2024 Clos du Tue Boeuf, Cheverny 'Rouillon', Loire	850
2021 Envinate, 'Taganan Tinto', Tenerife	94

If you would like to see our full list of wine, just ask and we will bring it over.

Allergies? Please speak with your waiter or waitress.