



soderberg

BRUNCH

at the bakery

Söderberg brunch basket to share 12.00
2 brunch rolls (white & brown), 1 scone, 2 chocolate muffins, crispbread, l'Escure butter, clotted cream, jam, charcuterie (jambon de Bayonne & chorizo Iberico) and Mull of Kynntyre cheddar

Yoghurt & granola 4.80
We roast our granola with a mix of seeds, nuts and berries. Served with yoghurt from Katy Rodger's and topped with honey and lingonberries

Smoothie 3.65
Choose to have your smoothie with organic milk or oat milk
Strawberry & vanilla
Gingerbread with almond, oats & apple
Valrhona chocolate with chocolate chip
Raspberry & maple syrup

Toast 3.00
Two slices of toast with l'Escure butter & jam

Scone 3.00
Served with l'Escure butter/ clotted cream & jam

Waffle 2.80
Soft and crispy, enjoy it as it comes or choose from:
Maple syrup/ jam & whipped cream 1.50
Roasted hazelnuts 1.20

Stone oven omelette 4.50
Made from free-range eggs. Enjoy it as it comes or choose from:
Jambon blanc ham from Henri's 2.25
Scottish salmon 2.35
Spinach & cheddar 2.25

Smörrebröd 5.50
An open sandwich made with our Danish rye bread:
Smoked salmon, dill crème fraîche, oakleaf lettuce
Goat's cheese, radicchio, chutney, pickles and walnuts

Salad 5.50
Carrot and parsnip ribbons, butter beans, toasted hazelnuts, mixed leaves, rapeseed and raspberry vinaigrette. Served with bread, butter and crispbread.

Tart flambé Ø21cm 6.50
A speciality of Alsace, made with a thin sourdough base and topped with crème fraîche, thinly sliced onions and smoked pancetta. Baked in the flames of our stone oven.

Sourdough brunch pizza Ø21cm 7.50
Choose from four toppings:
Tomato sauce, jambon blanc, spinach and egg
Sour cream, dill, Scottish salmon and egg
Tomato sauce and mozzarella cheese
Crème fraîche, pumpkin, goat's cheese, pumpkin seeds and honey

SÖDERBERG CLASSICS

Cardamom bun (Kardemummabulle) 2.20
Cardamom has remained one of the most popular spices in Sweden since the Swedish East Indian company introduced it in 18th

Cinnamon bun (Kanelbulle) 2.20
Cinnamon buns are the classic "fika" buns in Sweden, while the classic "fika" bun in Edinburgh is the cardamom!

Mud cake (Kladdkaka) 3.50
A rich and sticky chocolate cake served with whipped cream

Chocolate ball (Chokladboll) 2.10
Made with chocolate, oats, coffee and butter, this traditional Swedish treat melts in the mouth

Mazarin (Mazarin) 2.30
A smooth cake filled with almond paste and topped with sugar icing

Budapest cake (Budapeststrulle) 3.50
Meringue rolled around whipped cream, nuts and raspberries. A true Swedish treat!

SWEDISH CLASSICS

A selection of Swedish desserts:
Blackberry compote with cardamom mousse 2.50
Triple chocolate mousse 2.50
Lingonberry mousse with a crumble topping 3.00
Citrus roll (2 pieces) 2.50

7 kinds of cookies (7 sorters kakor) 2.50
A selection of 7 varieties of Swedish cookies or 50p each