



Birds and traditional bread in a historic rural landscape

Welcome to a beautiful landscape at Ängslyckan in the historic area of the Vendel and Viking eras. We are located at the bird-rich lake of Vendel, only 40 km north of Uppsala, in a genuine rural setting. Ängslyckan offers a unique combination of traditional bread and food in a biodiversity rich landscape.

Enjoy our historic meal:

A blend of historic dishes from the Vendel and Viking eras with a variety of authentic foods including roast pork, skyr with wild herbs, roast turnips, traditional cheese, smoked herring, old grain & fruit porridges and traditional bread, including the Viking drink mead.

Choose from following activities:

1. A fascinating presentation of the global and Swedish history of bread, combined with tasting a variety of ancient and traditional breads.
2. A guided bird walk in the garden by lake Vendel's birdlife in nature-based pastoral land.
3. A short baking course/activity – sourdough bread, traditional Swedish “knäckebröd” (thin bread), outdoor Viking bread baked over an open fire. Mill your own flour by hand and learn more about ancient grains.

Activity facts

Type of company: Bird walks, bread baking outdoors or in bakery, try it yourself, small shop

Location: 40 km north of Uppsala

Duration: Meal + one activity 3 hours,
Meal + two activities 4.5 hours

Season: April - June. August - October

Target group: 40+ groups with interest in historic food, bread baking and bird watching

Min/max no. of participants: 8 - 20

Level of activity/previous knowledge required: None

Language: Swedish, English.

Contact details

Name of company: Ängslyckans Café & Bakery

Contact person: Karin Gerhardt:
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