



M E N U

• A U T U M N - W I N T E R •

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Quality

Simplicity

Conviviality

Authenticity

Organic Bread

Served with our organic butter, organic jams & organic spreads

- BAKER'S BREAD BASKET** 6.45
selection of four slices of organic bread,
organic baguette and organic butter
- MINI SOURDOUGH BREAD** 2.95
- HAZELNUT FLUTE** 4.25
- OLIVE FLUTE** 4.25

Breakfast

Served with our organic butter, organic jams & organic spreads

- LE PAIN QUOTIDIEN BREAKFAST** 11.95
organic pain au chocolat or organic butter croissant,
organic sourdough wheat bread and
organic baguette, regular orange juice or
organic apple juice and a classic organic hot drink
• add an organic soft boiled egg +2
- HAM & CHEESE CROISSANT** 6.95
organic butter croissant with Belgian farmers ham
and organic Gouda cheese, served warm
- PAIN PERDU** 9.45
prepared with our brioche, served with
roasted apples, blueberries and sour cream
- BREAKFAST BOWL** 13.95
organic scrambled eggs, avocado, cucumber,
quinoa and beluga lentils mix, thai sauce, mesclun,
chives, coriander and organic tomato salsa
- MANHATTAN** 13.95
Atlantic smoked salmon, ricotta with fresh herbs,
mesclun, organic soft boiled egg, selection of slices
of organic bread and organic baguette

Cereals, Fresh Fruits & Yoghurt

- GRANOLA PARFAIT** 9.45
organic granola, fresh fruits,
seasonal fruit compote and fresh mint
choice of organic plain yoghurt or organic soy yoghurt
- YOGHURT AND FRESH FRUITS** 7.95
choice of organic plain yoghurt or organic soy yoghurt
- DRAGONFRUIT-CHIA BOWL** ^v 9.45
banana and dragonfruit chia pudding,
blueberries, strawberries, pineapples, fresh mint
and dark organic chocolate
- FRESH FRUIT SALAD** ^v 6.45

Organic Eggs

All of our eggs are organic

- SOFT BOILED EGGS (1 OR 2)** 3.95 | 5.95
served with organic sourdough wheat bread soldiers
- SCRAMBLED EGGS** 9.95
served with organic sourdough wheat bread
and organic baguette
• add grilled bacon 12.95
• add avocado 12.95
• add Atlantic smoked salmon 14.45
- SCRAMBLED EGGS TOAST** 14.95
toasted organic sourdough wheat bread, organic
scrambled eggs, avocado, cherry tomatoes,
coriander and organic pesto rosso

BRUNCH 22.45

organic pain au chocolat or organic butter croissant,
organic sourdough wheat bread and organic baguette,
mini granola parfait (organic plain yoghurt or organic
soy yoghurt), organic soft boiled egg, classic organ-
ic hot drink and choose between organic apple juice,
orange juice or mimosa

- THE FARMER** : **THE ANGLER**
served with Belgian : served with At-
farmers ham and a : lantic smoked
selection of organic cheeses : salmon

THE BOTANIST ^v 22.45

hibiscus croissant, organic sourdough wheat bread
and organic baguette, mini granola parfait (organic
soy yoghurt), classic organic hot drink and choose
between organic apple juice, orange juice or mimosa

SERVED WITH :
quinoa and beluga lentils mix, thai sauce, guacamole,
red beetroot caviar and organic hummus

Organic Viennoiseries

All our viennoiseries are served with our organic jams
and organic spreads

- BUTTER CROISSANT** 3.65
- PAIN AU CHOCOLAT** 3.65
- PAIN AUX RAISINS** 3.65
- BRIOCHE*** 3.65
- ALMOND CROISSANT** 4.45
- TORTILLON** ^v 4.25
- APPLE PUFF PASTRY TART*** 4.25
- CHOCOLATE TWIST** 4.25
- CINNAMON ROLL*** ^v 4.25
- HIBISCUS CROISSANT*** ^v 4.25
- SPINACH SWIRL*** (savoury viennoiserie) 4.45

Food Allergens: All our dishes are prepared in an environment where gluten is present. If you have any questions, do not hesitate to ask us and we'll help in any way we can. We work with fresh ingredients and the composition of our dishes can vary. **V • VEGAN / * NON ORGANIC PRODUCT**

Tartines

Served on our organic sourdough wheat bread.

Also available on 1/2 organic baguette

HAM & CHEESE	11.95
Belgian farmers ham, organic Gouda cheese, organic gherkins, Caesar dressing and parsley	
CHICKEN & ZUCCHINI	14.95
free-range chicken, grilled zucchini, herb sauce, coriander and parmesan	
SMOKED SALMON	16.95
Atlantic smoked salmon, pickled cucumber, radish, herb sauce, dill and chives	
BELGIAN BEEF TARTARE	14.95
organic Belgian beef, parmesan, basil oil and organic sun-dried tomatoes	
TUNA	12.45
tuna, organic hummus, celery, chives, radish and pickled cucumber	
ITALIAN	15.45
dried ham, organic mozzarella di bufala, organic pesto rosso, cherry tomatoes and basil oil	
AVOCADO TOAST ^v	12.45
toasted organic sourdough wheat bread with guacamole, pickled cucumber, radish, organic superseeds and citrus-cumin salt	
• add organic scrambled eggs	14.45
• add Atlantic smoked salmon	16.95
CROQUE MONSIEUR	16.95
toasted organic sourdough wheat bread (double) with Belgian farmers ham, organic Gouda cheese served with organic tomato salsa and a mixed salad	
GARDENER'S CROQUE ^v	15.95
toasted organic sourdough wheat bread with organic hummus, grilled zucchini, organic pesto rosso, served with a mixed salad, avocado, organic superseeds, vegan vinaigrette and organic tomato salsa	
CHICKEN & SMOKED MOZZARELLA TOAST	16.45
toasted organic sourdough wheat bread with free-range chicken, smoked mozzarella, grilled zucchini, basil oil and parsley	

Autumn Specials

NOUGATINE PRALINÉE	4.25
CHAI OAT PORRIDGE	10.95
steel cut oat porridge with oat milk, chai latte spices, blueberries, roasted apple, organic nuts and dried cranberries	
TARTINE SMOKED TROUT & SEAWEEDS	15.45
organic Nordic rye bread, ricotta with fresh herbs, smoked trout, seaweed, lemon, pickled cucumber and dill	
PANZANELLA	12.95
roasted vegetables, romaine salad, mesclun, homemade organic baguette croutons, basil oil, organic nuts, dried cranberries, lemon and vegan vinaigrette	
• with organic mozzarella	15.95

Sides

MIXED SALAD ^v	2.95
RED BEETROOT CAVIAR ^v	3.95
GUACAMOLE ^v	3.95
ORGANIC HUMMUS ^v	3.95
ORGANIC CHEESE (GOUDA & GOAT CHEESE)	3.95
GRILLED BACON	3.95
ORGANIC MOZZARELLA DI BUFALA	4.45
BELGIAN FARMERS HAM	6.45
BELGIAN FARMERS HAM & ORGANIC CHEESE	6.45
ATLANTIC SMOKED SALMON	8.45

OUR COMBOS

DAILY BAKER'S LUNCH	15.95
a big bowl of organic soup of the day, ½ tartine of the day and a mixed salad	
LE TARTINE LUNCH	15.95
tartine of the day, still water or sparkling water and pastel de nata	
AFTERNOON BREAK	7.95
slice of tart of the day and a classic organic hot drink	

Salads

Served with organic sourdough wheat bread,

organic baguette & organic butter

CAESAR	16.95
free-range chicken, grilled bacon, parmesan chips, homemade organic croutons, organic hard boiled egg, romaine salad and Caesar dressing	
WARM GOAT CHEESE	16.95
fresh organic goat cheese, organic granola, mesclun, blueberries, cucumber, cherry tomatoes, blueberry dressing and organic toasted Nordic rye bread	
SALMON BOWL	17.45
Atlantic smoked salmon, quinoa and beluga lentils mix, thai sauce, mesclun, ricotta with fresh herbs, red beetroot caviar, pickled cucumber, lemon and herb sauce	
VEGGIE & GRAIN BOWL ^v	16.45
quinoa and beluga lentils mix, thai sauce, roasted vegetables, organic hummus, fresh herbs, lemon and organic super seed bread	

Hot Dishes

QUICHE	15.95
portion served with a mixed salad • Lorraine • feta and spinach • seasonal	
ORGANIC SOUP OF THE DAY ^v	4.95 7.45
served with organic sourdough wheat bread, organic homemade croutons, organic baguette and organic butter	
ORGANIC RIBOLLITA (WINTER POT AU FEU)	13.95
seasonal vegetable broth (carrots, tomatoes, cannellini beans, kale, cabbage..) served with parmesan & homemade organic baguette croutons	
• with quinoa ^v	14.95
• with grilled bacon	16.95

All organic ingredients are certified by Certisys BE-BIO-01

V • VEGAN

Prices include VAT and service

* NON ORGANIC PRODUCT

Desserts

MINI CHOCOLATE DOME ^v	6.45
ORGANIC BELGIAN CHOCOLATE BROWNIE	5.25
CHOCOLATE ÉCLAIR	5.25
MERVEILLEUX	5.95
APPLE & PEAR CRUMBLE	6.45
APPLE & CINNAMON TARTLET	5.25
CARAMEL TARTLET	5.25
LEMON TARTLET	5.25
FRESH FRUITS TARTLET	5.95
DÉLICE DOUBLE CHOCOLATE PIE	6.45
DÉLICE MOKKA	6.65
DÉLICE PASSION FRUIT - RASPBERRY - MANGO	6.95
BELGIAN WAFFLE	5.95
served with strawberries and chocolate sauce	
CHOCOLATE CAKE ^v	5.25
PASTEL DE NATA	2.45
CHOCOLATE COOKIE	2.45
HONEY & GRAPE COOKIE	2.45
PAIN PERDU	9.45
prepared with our brioche, served with roasted apples, blueberries and sour cream	

SLICED

CHOCOLATE BOMB	6.45
CHEESECAKE RED FRUITS	6.45
APPLE & CHERRY CRUMBLE ^v	5.95
CHOCOLATE TART	5.25
RICE TART	5.25

Organic Hot Drinks

All of our hot drinks are available with organic milk

of your choice: whole, almond, oat or soy

CLASSICS

ESPRESSO	2.95
ESPRESSO MACCHIATO	3.45
DOPPIO	3.95
AMERICANO	3.45
LATTE	4.25
CAPPUCCINO	4.25
LATTE MACCHIATO	4.95
EXTRA SHOT	+ 1
TEA	3.95

English Breakfast, Earl Grey, Chunmee,

Jasmine, Rooibos, Chamomile, Masala Chai

TEA WITH FRESH MINT **	4.45
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SPECIALITY

BELGIAN HOT CHOCOLATE	4.45
GINGER ELIXIR	4.45
herbal tea with ginger, lemon, fresh mint** and agave syrup	
WARM APPLE JUICE	4.95
CHAÏ LATTE	4.95
MATCHA LATTE	5.65

ICED DRINKS

ICED COFFEE	4.45
ICED LATTE	4.25
ICED CHAÏ LATTE	4.95
ICED MATCHA LATTE	5.65

Cold Drinks

ORGANIC APPLE JUICE	4.45 5.45
ORANGE JUICE	4.45 5.45
DETOX COLD PRESSED JUICE	5.45
• apple, active charcoal and lime • organic carrot, ginger and turmeric • organic pear, spinach and mint	
HOMEMADE LEMONADE	4.95
HOMEMADE RASPBERRY LEMONADE	5.65
ORGANIC HOMEMADE ICED TEA	4.45
rooibos and apple	
SEASONAL SHOT 60ml	4.45
ginger, turmeric, black pepper	
STILL WATER 25cl 50cl	2.95 4.45
SPARKLING WATER 25cl 50cl	2.95 4.45

Beers

VEDETT EXTRA WHITE 33cl - 4.7%	4.65
VEDETT EXTRA PILSNER 33cl - 5.2%	4.65

Organic Wines & Bubbles

Oé are ambassadors of sustainable viticulture in

the respect of the biodiversity and the wine growers.

Their wines are certified organic and without pesticides.

OÉ - WHITE

AOC BUGEY CHARDONNAY	5.45 24.95
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OÉ - ROSÉ

IGP MÉDITERRANÉE 2019	5.45 24.95
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OÉ - RED

AOC LANGUEDOC 2018	5.45 24.95
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SPARKLING

MIMOSA	6.45
CHAMPAGNE DRAPPIER 37.5cl	35
ORGANIC CRÉMANT D'ALSACE	6.65 35