



M E N U

• A U T U M N •

Quality Simplicity Conviviality Authenticity

Organic Bread

Served with our organic butter, organic jams & organic spreads.

- BAKER'S BREAD BASKET** 6.95
selection of different slices of organic bread and organic baguette
- PORTION OF BAGUETTE** 3.95
- SOURDOUGH BREAD ROLL** 2.95
- SALT & PEPPER SOURDOUGH BREAD ROLL** 2.95
- SUNDRIED TOMATO SOURDOUGH BREAD ROLL** 3.45
- HAZELNUT RAISIN 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
• with an organic soft boiled egg +2.45
- HAM & CHEESE CROISSANT** 7.45
organic butter croissant with Belgian farmers ham and Gouda cheese, served warm
- PAIN PERDU** 9.95
prepared with our brioche, served with roasted apple, blueberries, fresh mint and sour cream
- MINI PANCAKES** 10.95
mini Dutch pancakes served with banana, blueberries, pomegranate, grapes, fresh mint, sour cream and strawberry jam
- BREAKFAST BOWL** 14.95
quinoa tabbouleh, mesclun, two organic baked eggs, cherry tomatoes, guacamole, parsley, lemon and superseeds, served with organic cannabis-hemp bread
- MANHATTAN** 14.95
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** 9.95
organic granola, fresh fruit and fresh mint
choice of organic plain yoghurt, organic Skyr or organic soy yoghurt
- SKYR MUESLI WITH FRESH FRUITS** 9.95
overnight oats made with organic Skyr, served with banana, blueberries, grapes, pomegranate and fresh mint
- FRESH FRUITS SALAD** ^v 7.45

Organic Eggs

All our eggs are organic and come from free-range chicken.

- SOFT BOILED EGGS (1 OR 2)** 4.45 | 6.95
served with organic baguette and organic sourdough wheat bread soldiers
- BAKED EGGS (1 OR 2)** 4.45 | 6.95
served with organic baguette and organic sourdough wheat bread
- SCRAMBLED EGGS** 10.95
served with organic baguette and organic sourdough wheat bread
• with grilled bacon +3.5
• with avocado +3.5
• with Atlantic smoked salmon +4.5
- SCRAMBLED EGGS TOAST** 15.95
toasted organic sourdough wheat bread, organic scrambled eggs, avocado, cherry tomatoes, coriander and organic pesto rosso

BRUNCH 23.95

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

- THE FARMER** : **THE ANGLER**
served with Belgian farmers ham and a selection of cheeses (Gouda & goat cheese) : served with Atlantic smoked salmon

PREMIUM 29.95

replace the soft boiled egg with two organic baked eggs, add a fresh fruit salad and a glass of organic Crémant

Sides

- CHEESES (GOUDA & GOAT CHEESE)** 4.45
- BELGIAN FARMERS HAM** 7.45
- BELGIAN FARMERS HAM & CHEESE** 7.45
- ATLANTIC SMOKED SALMON** 9.95

Organic Viennoiseries

All our viennoiseries are served with our organic jams & organic spreads.

- BUTTER CROISSANT** 3.65
- PAIN AU CHOCOLAT** 3.65
- PAIN AUX RAISINS** 3.95
- SMALL BRIOCHE*** 3.95
- ALMOND CROISSANT** 4.95
- CARRÉ CRÈME*** 4.95
- TORTILLON** ^v 4.75
- APPLE PUFF PASTRY*** 4.75
- CHOCOLATE TWIST** 4.75
- CINNAMON ROLL*** ^v 4.75
- HIBISCUS CROISSANT*** ^v 4.75

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.

HUMMUS & POMEGRANATE ^v	9.95
with cucumber, pickled red onion, parsley and homemade spicy oil	
ATLANTIC SMOKED SALMON	18.45
with cucumber, radish, herb sauce, dill and chives	
BELGIAN BEEF TARTARE	16.45
organic Belgian beef, parmesan, basil oil and organic sun-dried tomatoes	
TUNA	13.95
with hummus, celery, chives, radish and cucumber	
EGG MIMOSA	14.95
served on cannabis-hemp bread with leek sprouts, furikake (sesame seeds & nori) and lemon	
• with Atlantic smoked salmon	+4.5
ITALIAN	16.45
dried ham, mozzarella di bufala D.O.P., organic pesto rosso, cherry tomatoes and basil oil	
AVOCADO TOAST ^v	13.45
toasted organic sourdough wheat bread with guacamole, cucumber, radish, superseeds and citrus-cumin salt	
• with organic scrambled eggs	+2.45
• with Atlantic smoked salmon	+4.5
CROQUE MONSIEUR	17.95
toasted organic sourdough wheat bread (double) with Belgian farmers ham, Gouda cheese served with organic tomato salsa and a mixed salad	
GARDENER'S CROQUE ^v	15.95
toasted organic sourdough wheat bread with hummus, grilled zucchini, organic pesto rosso, served with a mixed salad, avocado, superseeds, vegan vinaigrette and organic tomato salsa	
CHICKEN & SMOKED MOZZARELLA TOAST	17.45
toasted organic sourdough wheat bread with free-range chicken, smoked mozzarella, grilled zucchini, basil oil and parsley	

Seasonal Specials

PISTACHIO SWIRL	4.95
SOURDOUGH FLATBREAD WITH TWO ORGANIC BAKED EGGS	13.95
topped with a citrus-cumin-spiced Skyr, roasted cherry tomatoes, parsley and homemade slightly spicy oil	
SOURDOUGH FLATBREAD WITH MOZZARELLA DI BUFALA D.O.P. & ROASTED VEGETABLES	16.45
with mushroom tapenade, roasted butternut, broccoli and portobello, pickled red onion, parsley and homemade slightly spicy oil	
• with dried Serrano ham	+3
QUICHE FOURME D'AMBERT, PUMPKIN AND WALNUTS	16.95
portion served with a mixed salad	
MAPLE PECAN PIE	6.45
WARM APPLE JUICE WITH SPICES	5.45

Salads

Served with organic bread and organic butter.

CAESAR	17.95
free-range chicken, grilled bacon, parmesan chips, homemade organic croutons, organic hard boiled egg, romaine salad and Caesar dressing	
WARM GOAT CHEESE	17.95
fresh goat cheese, toasted hazelnut raisin flute, mesclun, organic granola, cherry tomatoes, cucumber, grapes, chives and blueberry dressing	
ATLANTIC SMOKED SALMON & QUINOA	18.95
Nordic rye bread, mesclun, guacamole, ricotta with fresh herbs, leek sprouts, dill, lemon and herb sauce	
PANZANELLA ^v	12.95
roasted butternut, broccoli and portobello, mesclun, homemade organic baguette croutons, basil oil, dill, parsley, lemon and vegan vinaigrette	
• with mozzarella di bufala D.O.P.	+3

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	
TARTINE LUNCH	14.95
Gouda and Belgian farmers ham tartine, tuna tartine or avocado toast ^v , homemade lemonade or still or sparkling water	
• pastel de nata or plain Belgian waffle	+ 2.45

Hot Dishes

QUICHE	
portion served with a mixed salad	
• Lorraine • feta and spinach	15.95
• salmon and leek	17.95
ORGANIC SOUP OF THE DAY ^v	4.95 7.95
served with organic sourdough wheat bread, organic homemade croutons, organic baguette and organic butter	
ORGANIC POT-AU-FEU	14.95
seasonal vegetable broth with spices	
• with quinoa ^v	+1
• with free-range chicken	+3

Sides

MIXED SALAD ^v	3.45
GUACAMOLE ^v	4.45
AVOCADO ^v	3.95
HUMMUS ^v	4.45

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

V • VEGAN

Prices include VAT and service

*** NON ORGANIC PRODUCT**

Desserts

CHOCOLATE COOKIE	2.95
HONEY & GRAPE COOKIE	2.95
BELGIAN CHOCOLATE BROWNIE	5.45
CHOCOLATE ÉCLAIR	5.45
MERVEILLEUX	6.45
APPLE & CINNAMON TARTLET	5.45
CARAMEL TARTLET	5.45
LEMON TARTLET	5.45
FRESH FRUITS TARTLET	6.45
CHERRY CRUMBLE PIE	6.45
FRESH FRUITS PAVLOVA [✓]	5.45
CHOCOLATE CAKE [✓]	5.45
BELGIAN WAFFLE	6.45
served with roasted apple and chocolate sauce	
PASTEL DE NATA	2.45
PAIN PERDU	9.95

AFTERNOON BREAK	7.95
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slice of tart of the day and a classic

organic hot drink

SLICED

CHOCOLATE BOMB	6.95
CHEESECAKE RED FRUITS	6.95
APPLE & CHERRY CRUMBLE [✓]	6.45
CHOCOLATE TART	5.45
RICE TART	5.45

Organic Hot Drinks

All of our hot drinks are available with organic milk of your choice: whole, almond, oat or soy.

CLASSICS

ESPRESSO	3.45
DOPPIO	3.95
ESPRESSO MACCHIATO	3.95
AMERICANO	3.95
LONG BLACK	4.45
CAPPUCCINO	4.45
FLAT WHITE	4.95
LATTE MACCHIATO	5.45
MOCHA	4.95
EXTRA SHOT	+ 1
BELGIAN HOT CHOCOLATE	4.95
TEA	4.45

English Breakfast, Earl Grey, Chunmee, Jasmine, Rooibos, Chamomile, Masala Chai

TEA WITH FRESH MINT **	4.95
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SPECIALITY

GINGER ELIXIR	4.95
herbal tea with ginger, lemon, fresh mint** and agave syrup	
GOLDEN LATTE	5.95
with curcuma, ginger and maca	
CHAI LATTE	5.45
MATCHA LATTE	6.95
LE LATTE QUOTIDIEN*	5.95

latte with crispy caramel pearls and agave syrup

** the fresh mint is not organic

Cold Drinks

ORGANIC APPLE JUICE	4.95 6.95
ORANGE JUICE	4.95 6.95
DETOX COLD PRESSED JUICE	5.95
• apple, active charcoal and lime	
• organic carrot, ginger and turmeric	
• organic pear, spinach and mint	
HOMEMADE LEMONADE	5.95
HOMEMADE RASPBERRY LEMONADE	5.95
HOMEMADE ICED TEA	4.95
rooibos and apple	
STILL WATER - BRU 25cl 50cl	2.95 4.45
SPARKLING WATER - BRU 25cl 50cl	2.95 4.45

Beers

CRISTAL 25cl - 0%	3.95
VEDETT EXTRA WHITE 33cl - 4.7%	4.95
VEDETT EXTRA PILSNER 33cl - 5.2%	4.95

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 LANGUEDOC	5.95 28
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OÉ - ROSÉ

IGP MÉDITERRANÉE	5.95 28
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OÉ - RED

AOC LANGUEDOC	5.95 28
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SPARKLING

MIMOSA*	6.95
CRÉMANT D'ALSACE	6.95 35