



# M E N U

• S U M M E R •

Quality

Simplicity

Conviviality

Authenticity

## Organic Bread

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

<b>BAKER'S BREAD BASKET</b>	<b>6.95</b>
selection of different slices of organic bread and organic baguette	
<b>PORTION OF BAGUETTE</b>	<b>3.95</b>
<b>SOURDOUGH BREAD ROLL</b>	<b>2.95</b>
<b>OMEGA 3 SOURDOUGH BREAD ROLL</b>	<b>2.95</b>
<b>HAZELNUT &amp; RAISIN FLUTE</b>	<b>4.25</b>

## Breakfast

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

<b>LE PAIN QUOTIDIEN BREAKFAST</b>	<b>12.45</b>
pain au chocolat or butter croissant, organic sourdough wheat bread and organic baguette, orange juice or organic apple juice and a classic organic hot drink	
• with an organic soft boiled egg	<b>+2.65</b>
<b>HAM &amp; CHEESE CROISSANT</b>	<b>7.65</b>
butter croissant with Belgian farmers ham and gouda cheese, served warm	
<b>PAIN PERDU</b>	<b>9.95</b>
prepared with our brioche, served with strawberries, blueberries, fresh mint and sour cream	
<b>MINI PANCAKES</b>	<b>10.95</b>
mini Dutch pancakes served with strawberries, banana, blueberries, grapes, fresh mint, sour cream and strawberry jam	
 <b>BREAKFAST BOWL</b>	<b>14.95</b>
quinoa tabbouleh, mesclun, two organic baked eggs, cherry tomatoes, guacamole, parsley, lemon and superseeds, served with organic cannabis-hemp bread	
<b>MANHATTAN BREAKFAST</b>	<b>14.95</b>
Atlantic smoked salmon, ricotta with fresh herbs, mesclun, organic soft boiled egg, selection of slices of organic bread and organic baguette	

## Cereals, Fresh Fruit & Yoghurt

<b>GRANOLA PARFAIT</b>	<b>9.95</b>
organic granola, fresh fruit and fresh mint, choice between organic plain yoghurt, organic skyr or organic soy yoghurt	
 <b>CHIA RED FRUITS DELICE</b>	<b>9.95</b>
made with organic almond milk, raspberry puree, strawberries, raspberries, blueberries and organic dark chocolate, choice between organic plain yoghurt, organic skyr or organic soy yoghurt	
<b>FRESH FRUIT SALAD <sup>v</sup></b>	<b>7.65</b>

## Organic Eggs

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

<b>SOFT BOILED EGGS (1 OR 2)</b>	<b>4.65   6.95</b>
served with organic baguette and organic sourdough wheat bread soldiers	
<b>BAKED EGGS (1 OR 2)</b>	<b>4.65   6.95</b>
served with organic baguette and organic sourdough wheat bread	
<b>SCRAMBLED EGGS</b>	<b>10.95</b>
served with organic baguette and organic sourdough wheat bread	
• with grilled bacon	<b>+3.5</b>
• with avocado	<b>+3.5</b>
• with Atlantic smoked salmon	<b>+4.5</b>
<b>SCRAMBLED EGGS TOAST</b>	<b>15.95</b>
toasted organic sourdough wheat bread, organic scrambled eggs, avocado, cherry tomatoes, coriander and organic pesto rosso	

## BRUNCH **23.95**

pain au chocolat or 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

choose between:

<b>THE FARMER</b>	⋮	<b>THE ANGLER</b>
served with Belgian farmers ham and a selection of cheeses (gouda & goat cheese)	⋮	served with Atlantic smoked salmon

## PREMIUM BRUNCH **+6**

"Farmer" or "Angler" Brunch, served with two organic baked eggs instead of a soft boiled organic egg, a fresh fruit salad and a glass of organic crémant

## Sides

<b>CHEESES (GOUDA &amp; GOAT CHEESE)</b>	<b>4.65</b>
<b>BELGIAN FARMERS HAM</b>	<b>7.65</b>
<b>BELGIAN FARMERS HAM &amp; CHEESE</b>	<b>7.65</b>
<b>ATLANTIC SMOKED SALMON</b>	<b>9.95</b>

## Viennoiseries

Served with our organic jams & organic spreads.

<b>BUTTER CROISSANT</b>	<b>3.95</b>
<b>PAIN AU CHOCOLAT</b>	<b>3.95</b>
<b>PAIN AUX RAISINS</b>	<b>3.95</b>
<b>SMALL BRIOCHE</b>	<b>3.95</b>
<b>TORTILLON</b>	<b>4.75</b>
<b>APPLE PUFF PASTRY</b>	<b>4.75</b>
<b>CHOCOLATE TWIST</b>	<b>4.75</b>
<b>CINNAMON ROLL <sup>v</sup></b>	<b>4.75</b>
<b>HIBISCUS CROISSANT <sup>v</sup></b>	<b>4.75</b>
<b>ALMOND CROISSANT</b>	<b>4.95</b>
<b>CARRÉ CRÈME</b>	<b>4.95</b>
<b>SWIRL PISTACHE</b>	<b>4.95</b>

 **BETTER CHOICES: COLLECT 5 EXTRA POINTS WITH TARTINE CLUB**

**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**

# Tartines

Served on our organic sourdough wheat bread.

Our tartines are also available on 1/2 organic baguette.



## HUMMUS, BROCCOLINI & SPROUTS CRESS <sup>V</sup> 9.95

with a mix of sprouted cress (*sunflower, peas and radish*) and homemade slightly spicy oil

## BELGIAN BEEF TARTARE 16.75

organic Belgian beef, parmesan, basil oil and organic sundried tomatoes

## TUNA 13.95

with hummus, celery, chives, radish and cucumber

## EGG MIMOSA 14.95

served on cannabis-hemp bread with sprouted cress, furikake (*sesame seeds & nori*) and lemon

• with Atlantic smoked salmon +4.5

## ITALIAN 16.75

dried ham, mozzarella di bufala D.O.P., organic pesto rosso, cherry tomatoes and basil oil



## AVOCADO TOAST <sup>V</sup> 13.75

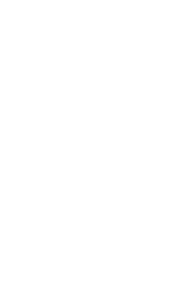
toasted organic sourdough wheat bread with guacamole, cucumber, radish, superseeds and citrus-cumin salt

• 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 <sup>V</sup> 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 17.75

toasted organic sourdough wheat bread with free-range chicken, smoked mozzarella, grilled zucchini, basil oil and parsley

# Seasonal Specials

## SUISSE MUESLI 4.45

viennoiserie with raisins, muesli and agave

## SOURDOUGH FLATBREAD 13.95

### WITH TWO ORGANIC BAKED EGGS

topped with a citrus-cumin-spiced skyr, roasted cherry tomatoes, parsley and homemade slightly spicy oil



## SOURDOUGH FLATBREAD 17.45

### WITH MUHAMMARA

with a mix of sprouted cress, peas and edamame, roasted fennel, parsley and homemade slightly spicy oil with either mozzarella di bufala D.O.P. or dried Serrano ham

• with mozzarella di bufala D.O.P. +3

and dried Serrano ham

## SEASONAL QUICHE 16.95

portion served with a mixed salad

## FISHERMAN LUNCH 14.95

sprouted rye bread served with a mix of sprouted cress, parsley and lemon. Choice between a tin of sardines or cod liver in olive oil



## BETTER CHOICE SALAD 17.95

quinoa tabbouleh, roasted fennel, green peas and edamame, sardine, charentais melon, cherry tomatoes, avocado, superseeds and a mix of sprouted cress, served with our sprouted rye bread

## FRESH STRAWBERRY BOWL 7.95

with fresh mint



Order one of our **BETTER CHOICES**

& collect **5 Extra points** in our loyalty programme

*Tartine Club*



# Salads

Served with organic bread & 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 organic hazelnut raisin flute, mesclun, organic granola, cherry tomatoes, cucumber, grapes, chives and blueberry dressing



## ATLANTIC SMOKED SALMON & QUINOA 18.95

Nordic rye bread, mesclun, quinoa tabbouleh, guacamole, ricotta with fresh herbs, spouted cress, dill, lemon and herb sauce



## PANZANELLA <sup>V</sup> 12.95

a mix of green peas, edamame and roasted fennel, broccolini, 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 16.45

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 <sup>V</sup>, homemade lemonade or still or sparkling water

• pastel de nata or plain Belgian waffle + 2.65

# Hot Dishes

## QUICHE

portion served with a mixed salad

• Lorraine 15.95

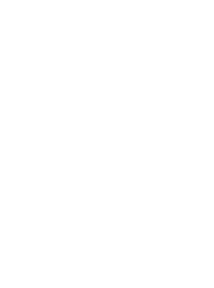
• feta and spinach 15.95

• salmon and leek 17.95



## ORGANIC SOUP OF THE DAY <sup>V</sup> 4.95 | 7.95

served with organic sourdough wheat bread, organic homemade croutons, organic baguette and organic butter



## ORGANIC RIBOLLITA 14.95

Tuscan soup served with parmesan and organic croutons

• with quinoa <sup>V</sup> +1

• with grilled bacon +3

# Sides

## MIXED SALAD <sup>V</sup> 3.65

## GUACAMOLE <sup>V</sup> 4.65

## AVOCADO <sup>V</sup> 3.95

## HUMMUS <sup>V</sup> 4.65

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

Prices include VAT and service

**V • VEGAN**

# Desserts

CHOCOLATE COOKIE	2.95
HONEY-GRAPE COOKIE	2.95
CHOCOLATE ÉCLAIR	5.65
MERVEILLEUX	6.65
APPLE-CINNAMON TARTLET	5.65
CARAMEL TARTLET	5.65
LEMON MERINGUE TARTLET	5.65
RASPBERRY MERINGUE TARTLET	5.65
FRESH FRUIT TARTLET	6.65
MANGO CHEESECAKE	6.95
CHERRY CRUMBLE PIE	6.65
FRESH FRUIT PAVLOVA <sup>✓</sup>	5.65
CHOCOLATE CAKE <sup>✓</sup>	5.65
BELGIAN WAFFLE	6.65

served with strawberries and chocolate sauce

BELGIAN CHOCOLATE BROWNIE	5.65
PASTEL DE NATA	2.65
PAIN PERDU	9.95

<b>AFTERNOON BREAK</b>	<b>8.45</b>
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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 <sup>✓</sup>	6.65
CHOCOLATE TART	5.65
RICE TART	5.65

# Organic Hot Drinks

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

## CLASSICS

ESPRESSO	3.65
DOPPIO	3.95
ESPRESSO MACCHIATO	3.95
AMERICANO	3.95
LONG BLACK	4.65
CAPPUCCINO	4.65
FLAT WHITE	4.95
MOCHA	4.95
LATTE MACCHIATO	5.65
EXTRA SHOT	+ 1
BELGIAN HOT CHOCOLATE	4.95
TEA	4.65

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
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herbal tea with ginger, lemon, fresh mint\*\* and agave syrup

GOLDEN LATTE	5.95
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with curcuma, ginger and maca

CHAI LATTE	5.65
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 GREEN ICED TEA	4.95
STILL WATER - BRU 25cl   50cl	2.95   4.65
SPARKLING WATER - BRU 25cl   50cl	2.95   4.65

## **SEASONAL DRINKS**

RASPBERRY YOGHURT SMOOTHIE	6.95
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made with organic skyr, topped with granola

BOTANICAL LAVENDER WATER	4.95
POMEGRANATE COLLAGEN SHOT 125ml	4.45

with ginger

ICED COFFEE	4.65
ICED LATTE	4.95
ICED CHAI LATTE	5.65
ICED MATCHA LATTE	6.95

# 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 & the wine growers. Their wines are certified organic & without pesticides.

## WINES

OÉ WHITE - AOC LANGUEDOC	5.95   28
OÉ ROSÉ - IGP MÉDITERRANÉE	5.95   28
OÉ RED - AOC LANGUEDOC	5.95   28

## SPARKLING

MIMOSA*	6.95
CRÉMANT D'ALSACE	6.95   35