

Quality

ENU

Conviviality

Organic Bread

Simplicity

Authenticity

6.95

10.95

9.95

8.95

7.95

4.65 | 6.95

10.95

+3.75

+3.75

+4.75

15.95

4.65

7.65

7.65

9.95

3.95

4.95

V · **VEGAN**

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

selection of different slices of organic bread

BAKER'S BREAD BASKET

and organic baguette PORTION OF BAGUETTE 3.95 SOURDOUGH BREAD ROLL

2.95 **OMEGA 3 SOURDOUGH BREAD ROLL** 2.95 **HAZELNUT & RAISIN FLUTE** 4.25 Breakfast

Served with our organic butter, organic jams & organic spreads. LE PAIN QUOTIDIEN BREAKFAST

13.45 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 +2.75 **HAM & CHEESE CROISSANT** 7.95 butter croissant with Belgian farmers

ham and Gouda cheese, served warm

prepared with our brioche, served with roasted apple, blueberries, fresh mint and sour cream MINI PANCAKES

fresh mint, sour cream and strawberry jam **BREAKFAST BOWL** 14.95

quinoa tabbouleh, mesclun, two organic baked eggs,

served with banana, blueberries, grapes, pomegranate,

cherry tomatoes, guacamole, parsley, lemon and superseeds, served with organic cannabis-hemp bread MANHATTAN BREAKFAST 14.95

Atlantic smoked salmon, ricotta with fresh herbs,

mesclun, organic soft boiled egg, selection of slices

of organic bread and organic baguette

GRANOLA PARFAIT organic granola, fresh fruit and fresh mint, choice between organic plain yoghurt, organic skyr or organic soy yoghurt YOGHURT WITH FRESH FRUIT

choice between organic plain yoghurt,

organic skyr or organic soy yoghurt

FRESH FRUIT SALAD V

SOFT BOILED EGGS (1 OR 2)

served with organic baguette and

organic sourdough wheat bread

with Atlantic smoked salmon

SCRAMBLED EGGS TOAST

SCRAMBLED EGGS

organic sourdough wheat bread soldiers

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

BAKED EGGS (1 OR 2) 4.65 | 6.95 served with organic baguette and

served with organic baguette and organic sourdough wheat bread with grilled bacon with avocado

scrambled eggs, avocado, cherry tomatoes, coriander and organic pesto rosso **BRUNCH** 24.95 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

THE ANGLER

with Atlantic

: smoked salmon

served

apple juice, orange juice or mimosa or bellini

choose between:

THE FARMER

served with Belgian farmers

(Gouda & goat cheese)

ham and a selection of cheeses

toasted organic sourdough wheat bread, organic

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

ATLANTIC SMOKED SALMON Viennoiseries Served with our organic jams & organic spreads.

CHEESES (GOUDA & GOAT CHEESE)

BELGIAN FARMERS HAM & CHEESE

BELGIAN FARMERS HAM

BUTTER CROISSANT

PISTACHIO SWIRL

of our dishes can vary.

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

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

BETTER CHOICES: COLLECT 5 EXTRA POINTS WITH TARTINE CLUB

Tartines

Served on our organic sourdough wheat bread. Our tartines are also available on 1/2 organic baguette.

HUMMUS & POMEGRANATE with cucumber, pickled red onion, parsley and homemade slightly spicy oil

BELGIAN BEEF TARTARE

organic Belgian beef, Parmesan, basil oil and organic sundried tomatoes 13.95

9.95

16.95

TUNA

with hummus, celery, chives, radish and cucumber

16.95 dried ham, mozzarella di bufala D.O.P.,

AVOCADO TOAST V 13.95 toasted organic sourdough wheat bread with guacamole, cucumber, radish,

superseeds and citrus-cumin salt

organic pesto rosso, cherry tomatoes and basil oil

 with organic scrambled eggs +2.75 with Atlantic smoked salmon +4.75 **CROQUE MONSIEUR** 17.95

toasted organic sourdough wheat bread (double)

with Belgian farmers ham, Gouda cheese

toasted organic sourdough wheat bread

with hummus, grilled zucchini,

grilled zucchini, basil oil and parsley

served with organic tomato salsa and a mixed salad GARDENER'S CROQUE V 15.95

organic pesto rosso, served with a mixed salad, avocado with superseeds, vegan vinaigrette and organic tomato salsa **CHICKEN & SMOKED MOZZARELLA TOAST** 17.95 toasted organic sourdough wheat bread with free-range chicken, smoked mozzarella,

easonal

QUINOA PORRIDGE with organic skyr, dried cranberries, banana, blueberries, grapes, nuts & fresh mint SOURDOUGH FLATBREAD WITH TWO ORGANIC BAKED EGGS topped with a citrus-cumin-spiced organic skyr, roasted cherry tomatoes, parsley and

SOURDOUGH FLATBREAD WITH

WHITE BEANS SPREAD & FETA

homemade slightly spicy oil

& ROASTED VEGETABLES

· with dried Serrano ham

SEAWEED SALAD V

mix of sprouted cress and lemon

with grated carrot, Romaine salad,

cherry tomatoes, radish, coriander,

organic furikake and soy sauce

· with sardines in olive oil

10.95

14.95

17.45

+3.5

12.95

+4.5

17.95

16.95

14.95

+ 2.95

15.95

15.95

16.95

17.95

3.65

4.65

3.95

4.65

and homemade slightly spiced oil · with dried Serrano ham SOURDOUGH FLATBREAD WITH 17.45 MOZZARELLA DI BUFALA D.O.P.

with mushroom spread, roasted butternut,

broccoli and portobello, pickled red onion,

parsley and homemade slightly spicy oil

with mixed greens, mix of sprouted cress

CHICKPEA "CHUNA" TARTINE V 14.95 superseeds bread topped with chickpea salad, pickled red onion and cucumber,

MEDITERRANEAN POT AU FEU seasonal vegetable broth with spices served with croutons of organic cannabis-hemp bread, baguette, mix of sprouted cress and Parmesan • with quinoa V +1.5 with free-range chicken +3.5

Salads Served with organic bread & organic butter. **CAESAR 17.95**

free-range chicken, grilled bacon, Parmesan chips,

Romaine salad and Caesar dressing

OUR COMBOS

DAILY BAKER'S LUNCH

TARTINE LUNCH

QUICHE

Lorraine

seasonal

feta and spinach

salmon and leek

MIXED SALAD V

a big bowl of organic soup of the day,

1/2 tartine of the day and a mixed salad

Gouda and Belgian farmers ham tartine,

homemade lemonade or still or sparkling water

tuna tartine or avocado toast ^v,

portion served with a mixed salad

WARM GOAT CHEESE

homemade organic croutons, organic hard boiled egg,

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, sprouted cress, dill, lemon and herb sauce

• pastel de nata **or** plain Belgian waffle

ORGANIC SOUP OF THE DAY V 5.45 | 8.45 served with organic sourdough wheat bread, organic homemade croutons, organic baguette and organic butter

GUACAMOLE V AVOCADO V **HUMMUS** V



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

Prices include VAT and service

 $V \cdot VEGAN$

esser	5

MADELEINE	1.95
CHOCOLATE COOKIE	2.95
HONEY-GRAPE COOKIE	2.95
CHOCOLATE ÉCLAIR	5.75
MERVEILLEUX	6.95
APPLE-CINNAMON TARTLET	5.95
CARAMELTARTLET	5.95
LEMON MERINGUE TARTLET	5.95
RASPBERRY MERINGUE TARTLET	5.95
FRESH FRUIT TARTLET	6.95
MANGO CHEESECAKE	6.95
CHERRY CRUMBLE PIE	6.95
CHOCOLATE CAKE V	5.75
BELGIAN WAFFLE	6.95
served with banana and chocolate sauce	
BELGIAN CHOCOLATE BROWNIE	5.75
PASTEL DE NATA	2.95
PAIN PERDU	9.95

organic hot drink	
SLICED	

6.95

6.95

6.95

5.95

5.95

All of our hot drinks are available with organic milk

drinks are also available in iced versions. Ask our hosts! **CLASSICS**

of your choice: whole, almond or oat. Some of our

CHOCOLATE BOMB

CHOCOLATE TART

RICE TART

CHEESECAKE RED FRUITS

APPLE-CHERRY CRUMBLE V

CLASSICS	
ESPRESSO	3.75
DOPPIO	3.95
ESPRESSO MACCHIATO	3.95
AMERICANO	3.95
LONG BLACK	4.75
CAPPUCCINO	4.75
FLAT WHITE	4.95
MOCHA	4.95
LATTE MACCHIATO	5.75
CARAMEL LATTE MACCHIATO*	6.75
EXTRA ESPRESSO SHOT	+ 1
BELGIAN HOT CHOCOLATE	4.95
TEA	4.75
English breakfast, earl grey, chunmee,	
jasmine, rooibos, chamomile, masala chai	
TEA WITH FRESH MINT **	4.95
<u>SPECIALITIES</u>	
GINGER ELIXIR	4.95
herbal tea with ginger, lemon*,	
fresh mint** and agave syrup	
GOLDEN LATTE	5.95
with curcuma, ginger and maca	
CHAÏ LATTE	5.75
MATCHA LATTE	6.95
LE LATTE QUOTIDIEN*	5.95
latte with crispy caramel pearls and agave syrup	

· apple, active charcoal and lime • organic carrot, ginger and turmeric

CHOCOLATE COOKIE FRAPPÉ

DETOX COLD PRESSED JUICE

** the fresh mint is not organic

ORGANIC APPLE JUICE

ORANGE JUICE

 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	3.25 4.95
SPARKLING WATER - BRU 25cl 50cl	3.25 4.95
OUR FAVORITES	
OUR FAVORITES HOMEMADE PEACH ICED TEA	5.75
	5.75 5.75

4.95 | 6.95

4.95 | 6.95

5.95

6.45

7.45 | 38

WITH ESPRESSO SHOT	+ 1
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

WINES	
OÉ WHITE - AOC LANGUEDOC	6.45 30
OÉ ROSÉ - IGP MÉDITERRANÉE	6.45 30
OÉ RED - AOC LANGUEDOC	6.45 30

Their wines are certified organic & without pesticides.

the respect of the biodiversity & the wine growers.

<u>SPARKLING</u>	
MIMOSA OR BELLINI *	7.45
CRÉMANT D'ALSACE	7.45 3