



M E N U

Quality

Simplicity

Conviviality

Authenticity

Organic Bread

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

BAKER'S BREAD BASKET 7.5

slices of bread and baguette

BAGUETTE PLANCHE 4

RAISINS & HAZELNUTS FLUTE 4.5

Breakfast

HAM & CHEESE CROISSANT 7.95

butter croissant served with Label Rouge cooked ham, Comté, served warm

PAIN PERDU 10.95

prepared with our brioche, served with strawberries, blueberries, fresh mint and sour cream

LE PAIN QUOTIDIEN BREAKFAST 11.95

organic sourdough wheat bread and organic baguette, organic jams & organic spread, choose between:

pain au chocolat or butter croissant or

hibiscus croissant ^V, orange juice or organic

apple juice and a classic organic hot drink simple

• with an organic double hot drink +1

• with an organic soft boiled egg +3.5

MINI PANCAKES 12.5

served with strawberries, banana, blueberries, raspberries, sour cream and strawberry jam



BREAKFAST BOWL 14.95

quinoa tabbouleh, mesclun, two organic poached eggs, cherry tomatoes, guacamole, parsley,

lemon and superseeds, served with organic protein bread

Flour, water, salt and time

Our organic sourdough breads are prepared in respect of our past traditions.

We use flour from **organic farming**, sourdough and a cold fermentation process for a better aroma development.

Cereals, Fresh Fruit & Yoghurt

TROPICAL GRANOLA PARFAIT 9.95

organic granola, fresh fruits and fresh mint - choice between organic skyr or organic soy yoghurt



CHIA RED FRUITS DELICE 9.95

made with organic almondmilk, raspberry puree, fresh raspberries, strawberries, blueberries and organic dark chocolate - choice between organic plain yoghurt,

organic skyr or organic soy yoghurt

FRESH FRUIT SALAD ^V 7.95

Organic Eggs

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

SOFT BOILED EGGS (1 OR 2) 4.95 | 6.95

served with organic sourdough wheat bread soldiers and organic butter

BAKED EGGS (1 OR 2) 4.95 | 6.95

served with organic baguette and organic sourdough wheat bread

SCRAMBLED EGGS 11.95

served with organic sourdough wheat bread and organic baguette

• with sliced avocado +3

• with grilled bacon +3.5

• with smoked salmon* +4

SCRAMBLED EGGS TOAST 14.5

toasted organic sourdough wheat bread, organic scrambled eggs, avocado, cherry tomatoes, coriander,

organic pesto rosso and organic harissa olive oil

BRUNCH 26.95

our brunch is served every day with a selection of our organic breads, a classic simple organic hot drink of your choice, served with organic jams & organic spreads

COMPOSE YOUR BRUNCH

choose one in each category:

COLD DRINKS & BUBBLES

• organic apple juice

• orange juice

• mimosa

• bellini**

VIENNOISERIE

• butter croissant

• hibiscus croissant ^V

• pain au chocolat

• butter brioche

PROTEIN

• organic soft-boiled egg

• organic scrambled eggs

• quinoa tabbouleh ^V

DESSERT

• mini granola parfait: organic skyr or organic soy speciality ^V

• mini fresh fruit salad ^V

• mini raspberry yoghurt smoothie

HALF TARTINE

• avocado toast ^V

• smoked salmon*

• chicken & avocado

• tuna

MAKE IT EVEN MORE DELICIOUS +8

WITH A GLASS OF CRÉMANT & YOUR CHOICE BETWEEN MINI PANCAKES OR WAFFLE

• pancakes with Atlantic smoked salmon, sour cream & dill

• pancakes with grilled bacon and agave syrup

• pancakes with poached egg and red onions pickles

• Belgian waffle, strawberries & chocolate sauce

Viennoiseries

Served with our organic jams and organic spreads.

BUTTER CROISSANT 2.95

PAIN AU CHOCOLAT 3.5

BUTTER BRIOCHE 3.95

PAIN AUX RAISINS 3.95

CHOCOLATE TORSADE 3.95

CINNAMON ROLL ^V 3.95

APPLE GALETTE 4.95

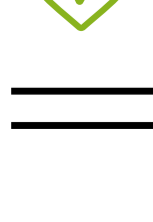
HIBISCUS CROISSANT ^V 3.95

ALMOND CROISSANT 4.25

CHIA CHOCOLATE MINI CAKE ^V 4.25

CHOCOLATE CRUFFIN 3.95

PISTACHIO SWIRL 4.5



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 or gluten-free bread (+2€).

-  **AVOCADO TOAST ^V** **13.5**
toasted organic sourdough wheat bread with avocado mash, cucumber, radish, superseeds, citrus-cumin salt and lemon
 - with organic poached egg **+2.5**
 - with grilled bacon **+3.5**
 - with smoked salmon* **+4**
- TUNA** **14.5**
with hummus, celery, chives, radish, cucumber and lemon
- CHICKEN & AVOCADO** **14.95**
free-range chicken, avocado mash, cucumber, spring onions and lemon
- CHICKEN & SMOKED PROVOLA TOAST** **16.5**
toasted organic sourdough wheat bread with free-range chicken, smoked provola, grilled zucchini, basil oil and parsley
-  **GARDENER'S CROQUE ^V** **17.5**
toasted organic sourdough wheat bread with hummus, grilled zucchini, organic pesto rosso, served with a mixed salad, avocado with superseeds, vegan vinaigrette and organic tomato salsa

- GRATINATED CROQUE MONSIEUR** **18.95**
Label Rouge cooked ham, Comté, Parmesan and bechamel served with organic tomato salsa and mixed salad

Seasonal Specials

- PROTEIN PANCAKES** **12.5**
served with banana, blueberries, fresh mint, organic skyr and strawberry jam
- SOURDOUGH FLATBREAD WITH TWO ORGANIC BAKED EGGS** **13.95**
topped with a citrus-cumin-salt spiced organic skyr, roasted cherry tomatoes and parsley, served with homemade slightly spicy oil
 - with sliced avocado **+3**
 - with grilled bacon **+3.5**
 - with smoked salmon* **+4**
- ITALIAN SOURDOUGH FLATBREAD** **17.95**
Speck IGP, mozzarella di bufala D.O.P., organic pesto rosso, cherry tomatoes and basil oil
-  **SOURDOUGH FLATBREAD WITH GRILLED VEGETABLES ^V** **16.95**
houmous, roasted peppers, grilled zucchini, sprouted cress and basil oil
 - with mozzarella di bufala D.O.P. **+3**
or Speck IGP
 - with mozzarella di bufala D.O.P. **+6**
and Speck IGP
- SALMON* GRAVLAX TARTINE** **16.5**
protein bread with organic skyr with herbs, sprouted cress, lemon and cucumber
- BURRATA DI BUFALA HEIRLOOM TOMATOES** **17.5**
mix of heirloom tomatoes, basil oil, sprouted cress and multicereal baguette
- RASPBERRY YOGHURT SMOOTHIE** **6.95**
made with organic skyr, topped with granola



Order one of our **BETTER CHOICES**

& collect **5 Extra points**

in our loyalty programme


Tartine Club

Salads

Served with organic sourdough wheat bread and organic baguette.


- CAESAR** **17.5**
free-range chicken, grilled bacon, Parmesan cheese, homemade organic croutons, organic hard boiled egg, Romaine salad and Caesar dressing
- WARM GOAT CHEESE** **16.95**
fresh goat cheese, mixed salad, organic granola, organic blueberry-balsamic dressing, cherry tomatoes, dried cranberries, organic grapes and hazelnut flute, cucumber and chives
 - with grilled bacon **+3.5**
-  **SMOKED SALMON* & TUNA** **18.5**
Nordic rye bread, Romaine salad, mix of sprouted cress, cherry tomatoes, cucumber, lemon, vegan vinaigrette and herb sauce

OUR FAVOURITES

-  **TARTINE LUNCH** **14.5**
tartine ham and Comté, tuna or avocado ^V, plain lemonade, still or sparkling water
 - pastel de nata or plain Liège waffle **+3**
- DAILY BAKER'S LUNCH** **17**
a big bowl of organic soup of the day, a half tartine of the day and a mixed salad

Hot Dishes

Served with organic sourdough wheat bread and organic baguette.

- QUICHE LORRAINE OR OF THE MOMENT** **15.95**
part of a quiche served with a mixed salad
-  **ORGANIC SOUP OF THE DAY ^V** **6.95 | 8.95**
served with our homemade croutons

Sides

- MIXED SALAD ^V** **3.95**
- AVOCADO MASH ^V** **5.95**
- QUINOA TABBOULEH ^V** **5.95**
- LABEL ROUGE COOKED HAM & COMTÉ** **6.95**
- SMOKED SALMON*** **7.95**
- BURRATA DI BUFALA** **6.95**

V • VEGAN

Prices and payment methods: restaurant checks are accepted, other cheques will not be accepted.

Prices in €, tax and service included. Alcohol abuse is bad for your health, please consume in moderation.

We also have a kids menu available, please ask our host for more details.

Desserts

MADELEINE	1.95
PASTEL DE NATA	2.95
COOKIE OF YOUR CHOICE - ask our host for details	2.95
SLICE OF CAKE OF YOUR CHOICE	4.95
plain cake, lemon cake or chocolate cake	
BELGIAN CHOCOLATE BROWNIE	5.95
CHOCOLATE & VANILLA ÉCLAIR	5.95
CHOCOLATE MOELLEUX ^v	5.95
APPLE & CINNAMON TARTLET	6.95
LEMON MERINGUE TARTLET	6.95
CHERRY CRUMBLE - individuel	6.95
RASPBERRY TARTLET	6.95
white chocolate or black chocolate	
RED FRUITS CHEESECAKE - à la part	6.95
CHOCOLATE MERVEILLEUX	6.95
STRAWBERRIES PAVLOVA ^v	5.65
PAIN PERDU	10.95
prepared with our brioche, served with strawberries, blueberries, fresh mint and sour cream	

AFTERNOON BREAK 9.95
From Monday to Friday, from 3pm to 6pm, except bank holidays
 a dessert up to 6,95€ with a regular organic hot drink of your choice

• with an organic double hot drink +1

APPLE GALETTE	4.95
• with artisanal vanilla ice cream	+1
BELGIAN WAFFLE	6.5
• served with strawberries or chocolate sauce	6.95
• served with strawberries and chocolate sauce	7.5
ARTISANAL ICE CREAM	5.95
vanille, strawberry or chocolate	

Organic Hot Drinks

Some of our drinks are also available in iced versions.

Ask our hosts !

All of our hot drinks are available with organic milk of your choice

free of charges: whole milk, almond- or oat speciality

Our organic coffee is Fairtrade, 100% Arabica and medium roast.

CLASSICS	simple	double
ESPRESSO	2.95	3.95
AMERICANO	3.5	4
MACCHIATO	3.5	4
LATTE	4.95	5.95
CAPPUCCINO	4.95	5.95
MOCACCINO	5.95	6.95
FLAT WHITE - double espresso latte	5.95	6.95
TEA	5.5	

English breakfast, chunmee, earl grey, jasmine, rooibos, chamomile, masala chai

TEA WITH FRESH MINT** 5.95

SPECIALITY

BELGIAN HOT CHOCOLATE 6.5 | 6.95

CHAÏ LATTE 6.5 | 6.95

DIRTY CHAÏ LATTE 7.5 | 7.95

with an espresso shot

MATCHA LATTE 6.5 | 6.95

CARAMEL LATTE MACCHIATO** 5.95

GINGER ELIXIR 5.95

herbal tea with ginger, lemon**,

fresh mint** and agave syrup

OUR FRAPPÉS**

SEA SALT CARAMEL FRAPPÉ 6.95

CHOCOLATE COOKIE FRAPPÉ 6.95

WITH ESPRESSO SHOT +1

**conventional product

Cold Drinks

ORGANIC APPLE JUICE 25cl 6.5

ORANGE JUICE 25cl 6.5

DETOX COLD PRESSED JUICE 25cl 6.95

• apple, active charcoal and lime

• organic carrot, ginger and turmeric

• organic pear, spinach and mint

LEMONADE 25cl 6.5

HOMEMADE GREEN ICED TEA 25cl 6.5

HOMEMADE PEACH ICED TEA 25cl 6.5

HOMEMADE PASSION FRUIT ICED TEA 25cl 6.5

COLD BREW COFFEE 3.95

COLD BREW LATTE 5.75

VANILLA CREAM COLD BREW 6.95

Our cold brew is a cold-infused coffee, rich in caffeine.

KOMBUCHA BIO - LES FOUS DE L'ÎLE 37.5cl 7.95

seasonal

STILL WATER - SPARKLING WATER 50cl 4.95

Beer & Cider

BIÈRE PRESSION 25cl | 50cl 3,5% 4.95 | 8.00

HUBSTER IPA HOPSIDE bouteille 33cl 6% 7.95

HUBSTER LAGER UPTOWN bouteille 33cl 4.5% 7.95

CIDRE L'EXTRA BRUT APPIE bouteille 33cl 6.5% 6.95

Organic Wines & Bubbles

We select Oé for our wines, ambassadors of sustainable

viticulture certified 100% organic, vegan and without pesticides.

RED - OÉ 12CL | 75CL

• IGP VAUCLUSE 6.5 | 27.5

PRINCIPAUTÉ D'ORANGE

• AOC LANGUEDOC, LE LANGUEDOC 6.5 | 27.5

WHITE - OÉ

• AOC CÔTE DU RHÔNE, 6.5 | 27.5

LE CÔTE DU RHÔNE

• AOC BUGEY, LE BUGEY 6.5 | 27.5

ROSÉ - OÉ

• IGP PROVENCE, 6.5 | 27.5

LE ROSÉ MEDITERRANÉE

SPARKLING

• PROSECCO BRUT TENUTE ARNACES 6.95 | 32.5

• MIMOSA PROSECCO 6.95

• BELLINI** 6.95

AOC: Appellation d'Origine Contrôlée