

Quality

Conviviality

Authenticity

14.25

Irganic Eggs All of our eggs are organic

Simplicity

**OMELETTES** served with organic sourdough wheat bread

and organic baguette with Dutch ham, old farmer's cheese and spring onion

 with smoked Atlantic Kvarøy\* salmon 15.50

from Fish Tales and spring onion · with soft goat cheese and basil oil 13.95

**SOFT BOILED EGG** (1 OR 2) 4.95 | 6.95 served with organic sourdough wheat bread

and organic baguette **SCRAMBLED EGGS** 

served with organic sourdough wheat bread and organic baguette

SOURDOUGH FLATBREAD WITH

topped with a citrus-cumin spiced Skyr,

TWO ORGANIC BAKED EGGS

#### with avocado

 with smoked Atlantic Kvarøy\* salmon from Fish Tales with bacon 14.25

#### roasted cherry tomatoes, parsley and homemade spicy oil

Breakfast FRENCH TOAST

10.95

WARM BELGIAN WAFFLE WITH RED FRUITS 8.75 add chocolate sauce +1.95

Dutch ham and old farmer's cheese, served warm **BREAKFAST BOWL** 

quinoa tabouleh, two organic baked eggs,

served with organic cannabis bread

avocado mash, cherry tomatoes, pumpkin and

sunflower seeds, mesclun, parsley and lemon,

organic strawberry jam and organic sour cream

Served with organic butter, organic jams & organic spreads

butter croissant or chocolate croissant, fresh orange

• add dutch old farmer's cheese and/or dutch ham +3.25 · add an organic soft boiled egg +2.95

orange juice or organic apple juice and a small hot drink

sourdough wheat bread and organic baguette, fresh

butter croissant or chocolate croissant, organic

and organic baguette, half an avocado toast, mini granola parfait (choose from organic yoghurt or organic soy yoghurt), organic soft boiled egg or hummus, fresh orange juice or organic apple juice and a single hot drink

with organic scrambled eggs instead

of an organic soft boiled egg

**GRANOLA PARFAIT** organic granola, fresh fruits and fresh mint. Choose from organic plain yoghurt or organic soy yoghurt

served with blackberries, strawberries, blueberries,

organic dark chocolate and organic soy yoghurt

YOGHURT WITH FRESH FRUITS

FRESH FRUIT SALAD V

CHOCOLATE TORSADÉ

**SUISSE MUESLI** 

**PISTACHIO SWIRL** 

BREAKFAST MUFFIN V

HAZELNUT-RAISIN FLÛTE V

Served with organic butter, organic jams & organic spreads CINNAMON ROLL V **ALMOND CROISSANT** 

viennoisserie with raisins, muesli and agave

**BUTTER CROISSANT CHOCOLATE CROISSANT BRIOCHE** 

a selection of our organic breads and organic baguette **SPINACH & PINE NUT SWIRL** 4.95

\*This salmon is sustainably farmed in cold, clear, and clean water around Kvarøy, Northern Norway. Allergens: Do you have a food allergy? Please let us know. All of our dishes are prepared in a gluten rich environment. If you have any questions

13.75

13.75

10.50

+3.75

13.95

16.95

+2.95

11.25

11.50

**9.95** 

5.85

4.60

4.60

5.25

4.55

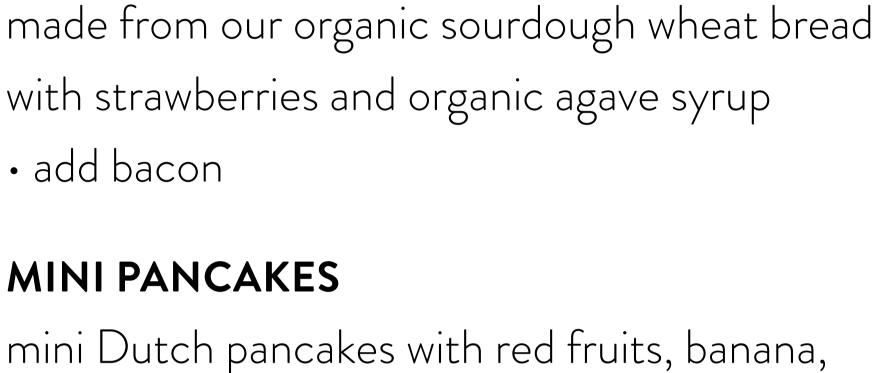
4.15

4.85

4.95

**V** · **VEGAN** 

6.95 | 8.95



### **HAM & CHEESE CROISSANT** 6.95

juice or organic apple juice and a small hot drink LE PAIN QUOTIDIEN BREAKFAST

LE PETIT

**BRUNCH** 24.95 butter croissant, chocolate croissant or vegan

hibiscus croissant, organic sourdough wheat bread

Cereals, Fresh Fruits & Joghurt CHIA PUDDING WITH RED FRUITS V made with organic almond milk and raspberry puree,

5.25

choose from organic plain yoghurt or organic soy yoghurt

HIBISCUS CROISSANT V 4.60 4.55

made from oats, raisins, cranberries and nuts BAKER'S BREAD BASKET V 9.95

please don't hesitate to ask your host. We work with fresh ingredients therefore the composition of a dish may vary.

Salads

Served with organic sourdough wheat bread and organic baguette. Gluten free option available (+2,05)

16.95

16.95

12.25

+2.50

10.25

17.50

6.95

7.50

9.50

6.75

13.95

14.50

+2.95

+4.50

12.50

14.95

+3.25

+3.50

14.95

4.50

TUNA sustainably pole caught skipjack tuna from Fish Tales,

quinoa tabouleh, edamame, roasted fennel, green peas, sprouted cress, mesclun and mustard vinaigrette

CAESAR

18.75

CAESAR smoked chicken, bacon, Parmesan crisps, organic egg,

organic croutons, Romaine lettuce and Caesar dressing

BETTER CHOICE SALAD

17.95

sardine from Fish Tales, quinoa tabouleh, edamame, roasted fennel, green peas, avocado, melon, cherry tomatoes, sprouted cress and pumpkin-and sunflower seeds, served with our sprouted rye bread

PANZANELLA v

edamame, roasted fennel, broccolini, green peas,

cherry tomatoes, homemade organic croutons,
Romaine lettuce, mesclun, basil oil, dill,
parsley, lemon and vegan vinaigrette

• with buffalo mozzarella D.O.P. +3.25

Hot Dishes

QUICHEserved with a small saladLorrainefeta and spinach

eggplant and Parmesan
 ORGANIC SOUP OF THE DAY V
 served with organic bread

ORGANIC RIBOLLITA

Tuscan soup with cannellini beans, carrot, tomato,

FISHERMAN LUNCH

with quinoa

• with bacon +3.75

celeriac, parsnip, chard, Parmesan and organic croutons

### BAKER'S LUNCH organic soup of the day,

sprouted rye bread served with a tin of

cod liver or sardines from Fish Tales

**OUR FAVORITE LUNCH** 

half an avocado toast and a small salad

• with smoked Atlantic Kvarøy\* salmon

from Fish Tales

Small Bites

# HUMMUS V

MUHAMMARA V

AVOCADO MASH V

Tartines

**ITALIAN** 

Served with organic bread and organic crostini

SMOKED SALMON AND AVOCADO RILETTE

Gluten free option available (+ 2,05)

TUNA

13.95

sustainably pole caught skipjack tuna from

on organic sourdough wheat bread

LE PAIN QUOTIDIEN CROQUE

pan fried organic sourdough wheat bread with

Dutch ham and old farmer's cheese served

with tomato ketchup and a small salad

with avocado mash, citrus-cumin salt, pumpkin

with smoked Atlantic Kvarøy\* salmon

· with an organic soft boiled egg

from Fish Tales

SALMON

and sunflower seeds, pickled cucumber and radish

organic pesto rosso, cherry tomatoes and basil oil

Fish Tales, hummus, sprouted cress and

Parma ham, buffalo mozzarella D.O.P.,

chives on organic cannabis bread

## AVOCADO TOAST v toasted organic sourdough wheat bread

HUMMUS v
hummus, broccolini, sprouted cress and homemade
spicy oil on organic sourdough wheat bread

smoked Atlantic Kvarøy\* salmon from Fish Tales,

butter, herb sauce, pickled cucumber, radish, dill

and chives on organic sourdough wheat bread

sprouted cress, parsley and homemade spicy oil

· with buffalo mozzarella D.O.P.

with Parma ham

SOURDOUGH FLATBREAD
WITH MUHAMMARA
with edamame, roasted fennel, green peas,

smoked chicken, buffalo mozzarella D.O.P., grilled zucchini, arugula and basil oil,

on organic sourdough wheat bread, from the oven

SMOKED CHICKEN & BUFFALO MOZZARELLA

SMOKED ATLANTIC KVARØY\* SALMON

BACON

DUTCH OLD FARMER'S CHEESE

DUTCH HAM

3.25

SMALL SALAD 

3.75

3.25

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CHERRY CRUMBLE TART	6.75
BELGIAN BROWNIE	5.30
APPLE-CINNAMON TART	6.70
CARROT CAKE	4.75
MINITARTS (1PC OR 3PC)	4.10   11.25
lemon, raspberry, caramel or chocolate	
SLICE OF APPLE & CHERRY CRUMBLE PIE V	7.75
SLICE OF CHEESECAKE	7.75
SLICE OF CHOCOLATE PIE	7.50
PASTEL DE NATA	3.50
CARAMELTART	6.75
LEMON TART	6.75
BELGIAN ÉCLAIR	6.30

Our coffee is organic. All of our hot drinks

are available with organic whole milk, organic almond milk (+0.35) or oat milk (+0.35). CLASSICS

FLAT	W	Η	17	ΓΕ	
				_	

FLAI WITHE	5.00   6.00
LATTE MACCHIATO	4.30
ESPRESSO	3.55   4.55
COFFEE	3.55   4.55
CAPPUCCINO	4.00   5.00
LATTE	4.00   5.00
MACCHIATO	3.70   4.70
POT OF ORGANIC TEA	4.00
chamomile, jasmine green, earl grey, chunmee	
green, English breakfast, rooibos or masala cha	A I
POT OF FRESH MINT TEA	4.30
POT OF ORGANIC GINGER TEA	4.30
<u>SPECIALITY</u>	
HOT CHOCOLATE	4.90   5.90
ALMOND CHAI LATTE	4.90   5.90
LEMON-GINGER ELIXER	4.30   5.30

5.00 | 6.00

4.75

6.50

5.95 | 6.95

4.25 | 5.25

5.95 | 6.95

### with organic agave and shaken with ice

ICED DRINKS

ITALIAN ICED COFFEE "SHAKERATO"

a double shot of espresso sweetened

With Digarie agave and shaken with rec		
ICED MATCHA LATTE made with almond milk	5.50	
ICED CHAI LATTE made with almond milk	5.50	
ICED CAPPUCCINO	4.95	
ICED LATTE	4.95	
HOMEMADE GREEN JASMINE ICED TEA	4.50	
Old Drinks		

· apple, lime and active charcoal detox juice MANGO-PASSIONFRUIT SMOOTHIE

**ORGANIC APPLE JUICE** 

FRESH ORANGE JUICE

· organic pear, spinach and mint detox juice

• organic carrot, ginger and turmeric booster

**COLD PRESSED JUICES 25cl** 

**POMEGRANATE GINGER** 4.75 **COLLAGEN BOOSTER SHOT** 12.5cl **BOTANICAL LAVENDER WATER** 4.75 infused water with lavender, apple, lemon and blue spirulina 3.75 | 6.75 STILL WATER 25cl | 75cl **SPARKLING WATER** 25cl | 75cl 3.75 | 6.75 HOMEMADE LEMONADE 4.75 4.85 HOMEMADE MINT LEMONADE Organic Mines

# soft bubble-citrus-green apple **WHITE WINE**

SPARKLING WINE

fresh orange juice and frizzante

FRIZZANTE, VEGA CALIZA

MIMOSA

**RED WINE** 

ROSÉ WINE

6.25 | 29.50

5.75 | 26.50

4.75

5.75

7.95

7.75 | 37.50

SAUVIGNON BLANC, BODEGAS LATÚE fresh-citrus-yellow apple

dry-fruity-mineraly-white apricot

PINOT GRIGIO, TREEBORN

TEMPRANILLO, TIERRA ALEGRE 5.75 | 26.50 smooth-red fruit-full-bodied

**AOC CÔTE DE PROVENCE, LA MADRAGUE 6.95 | 34.50** elegant-refined-red fruit-citrus

**VEDETT EXTRA PILSENER** 

33cl, 5,2% | premium pilsner-slightly bitter **BROUWERIJ 'T IJ IJWIT** 33cl, 6,5% | white beer-herbal-citrus

**BROUWERIJ 'T IJ VRIJWIT** 5.50 33 cl, 0,5% | white beer-low alcohol-herby-fresh