

Organic Eggs

All of our eggs are organic

OMELETTES

served with organic sourdough wheat bread

and organic baguette

- with Dutch ham, old farmer's cheese and spring onion 14.75
- with smoked Atlantic Kvarøy* salmon from Fish Tales and spring onion 15.50
- 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

- with avocado 13.95
- with smoked Atlantic Kvarøy* salmon from Fish Tales 15.50
- with bacon 14.50

SOURDOUGH FLATBREAD WITH TWO ORGANIC BAKED EGGS 14.25

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

Breakfast

FRENCH TOAST 10.50

made from our organic sourdough wheat bread

with strawberries and organic agave syrup

- add bacon +3.95

MINI PANCAKES 11.25

mini Dutch pancakes with red fruits, banana,

organic strawberry jam and organic sour cream

WARM BELGIAN WAFFLE WITH RED FRUITS 8.75

- add chocolate sauce +1.95

HAM & CHEESE CROISSANT 6.95

Dutch ham and old farmer's cheese, served warm



BREAKFAST BOWL 14.50

quinoa tabouleh, two organic baked eggs,

avocado mash, cherry tomatoes, pumpkin and

sunflower seeds, mesclun, parsley and lemon,

served with organic cannabis bread

Served with organic butter, organic jams & organic spreads

LE PETIT 13.25

butter croissant or chocolate croissant,

fresh orange juice or organic apple juice

and a small hot drink

LE PAIN QUOTIDIEN BREAKFAST 16.95

butter croissant or chocolate croissant,

organic sourdough wheat bread and organic

baguette, fresh orange juice or organic

apple juice and a small hot drink

- add Dutch old farmer's cheese and/or ham +3.25
- add an organic soft boiled egg +2.95

BRUNCH 26.50

butter croissant, chocolate croissant or vegan

hibiscus croissant, organic sourdough wheat bread

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 +2.95

Cereals, Fresh Fruits & Yoghurt

GRANOLA PARFAIT 11.25

organic granola, fresh fruits and fresh mint (choose

from organic plain yoghurt or organic soy yoghurt)

YOGHURT WITH FRESH FRUITS 9.95

choose from organic plain yoghurt

or organic soy yoghurt

FRESH FRUIT SALAD [∨] 6.95 | 8.95

Bakery

Served with organic butter, organic jams & organic spreads

CINNAMON ROLL [∨] 5.25

ALMOND CROISSANT 5.85

CHOCOLATE TORSADÉ 4.60

PISTACHIO SWIRL 5.25

HIBISCUS CROISSANT [∨] 4.60

BUTTER CROISSANT 4.55

CHOCOLATE CROISSANT 4.55

BRIOCHE 4.15

BREAKFAST MUFFIN [∨] 4.85

made from oats, raisins and cranberries

BAKER'S BREAD BASKET [∨] 9.95

a selection of our organic breads and organic baguette

SPINACH & PINE NUT SWIRL 4.95

HAZELNUT-RAISIN FLÛTE [∨] 4.95

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

*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

please don't hesitate to ask your host. We work with fresh ingredients therefore

the composition of a dish may vary.

V • VEGAN

Salads

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

- CAESAR** 18.75
grilled chicken breast, bacon, Parmesan crisps,
organic egg, homemade organic croutons,
Romaine lettuce and Caesar dressing
- GOAT CHEESE** 16.95
soft goat cheese from the oven, toasted organic
hazelnut-raisin flûte, organic granola, cherry tomatoes,
grapes, mesclun and balsamic-blueberry dressing
- PANZANELLA** ^v 16.25
roasted portobello, butternut and broccoli,
cherry tomatoes, homemade organic croutons,
Romaine lettuce, mesclun, basil oil, dill,
parsley, lemon and vegan vinaigrette

• with feta +2.95

Hot Dishes

- QUICHE** 16.95
served with a small salad

• Lorraine
• feta and spinach
• seasonal



ORGANIC SOUP OF THE DAY ^v 8.95 | 10.95

served with organic bread

OUR FAVORITE LUNCH



BAKER'S LUNCH ^v 17.50

organic soup of the day,
half an avocado toast and a small salad

• with smoked Atlantic Kvarøy* salmon +4.50
from Fish Tales

Small Bites

Served with organic bread and organic crostini

- WHITE BEAN SPREAD** ^v 6.75
- AVOCADO MASH** ^v 7.50
- SMOKED SALMON AND AVOCADO RILETTE** 9.50
- HUMMUS** ^v 6.75

Tartines

Gluten free option available (+ 2,05)

ITALIAN 14.25

Parma ham, buffalo mozzarella D.O.P.,
organic pesto rosso, cherry tomatoes and basil oil

on organic sourdough wheat bread

LE PAIN QUOTIDIEN CROQUE 14.50

pan fried organic sourdough wheat
bread with Dutch ham and old farmer's

cheese served with tomato ketchup

and a small salad



HUMMUS ^v 13.50

hummus, roasted paprika, grilled zucchini and basil oil,
on organic sourdough wheat bread, from the oven



AVOCADO TOAST ^v 13.75

toasted organic sourdough wheat bread
with avocado mash, citrus-cumin salt, pumpkin

and sunflower seeds, pickled cucumber and radish

• with an organic soft boiled egg +2.95

• with smoked Atlantic Kvarøy* salmon +4.50
from Fish Tales

SALMON 14.95

smoked Atlantic Kvarøy* salmon from Fish Tales,
butter, herb sauce, pickled cucumber, radish,

dill and chives on organic sourdough wheat bread



SOURDOUGH FLATBREAD 16.25

**WITH MUSHROOM TAPENADE &
ROASTED VEGETABLES**

roasted portobello, butternut and broccoli,
pickled red onion, parsley and

homemade spicy oil

• with buffalo mozzarella D.O.P. +3.50

• with Parma ham +3.50

GRILLED CHICKEN & BUFFALO MOZZARELLA 15.25

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

on organic sourdough wheat bread, from the oven

Sides

SMOKED ATLANTIC KVARØY* SALMON 4.50


BACON 3.95

DUTCH OLD FARMER'S CHEESE 3.25


DUTCH HAM 3.25

SMALL SALAD ^v 3.50

Seasonal Specials


 **QUINOA PORRIDGE** 11.95

with skyr, red fruits, banana,
dried cranberries and organic walnuts

 **CHICKPEA 'CHUNA'** ^v 13.95


vegan chickpea 'tuna' salad with
sprouted cress, pickled red onion and

pickled cucumber on organic super seeds bread

 **SOURDOUGH FLATBREAD WITH
WHITE BEAN SPREAD & FETA** 16.95

swiss chard, baby spinach,
sprouted cress and homemade spicy oil

• with Parma ham +3.50

 **MEDITERRANEAN POT-AU-FEU** 12.75

rich vegetable and giant bean soup with
homemade organic croutons and Parmesan,
served with organic baguette and

organic wheat sourdough bread

• with quinoa +2.50

• with bacon +3.95



Order one of our
BETTER CHOICES
& collect **5 Extra points**
in our loyalty programme

Tartine Club

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V - VEGAN

Desserts

CHERRY CRUMBLE TART	6.75
RASPBERRY TART WITH MERENGUE	6.95
BELGIAN BROWNIE	5.50
APPLE-CINNAMON TART	6.80
• add whipped cream	+1.00
MINI TARTS (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
CARAMEL TART	6.75
LEMON TART	6.75
BELGIAN ÉCLAIR	6.50

Hot Drinks

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 WHITE	5.10 6.10
LATTE MACCHIATO	4.35
ESPRESSO	3.60 4.60
COFFEE	3.60 4.60
CAPPUCCINO	4.05 5.05
LATTE	4.05 5.05
MACCHIATO	3.75 4.75
POT OF ORGANIC TEA	4.00
chamomile, jasmine green, earl grey, chunmee green, English breakfast, roibos or masala chai	
POT OF FRESH MINT TEA	4.30
POT OF ORGANIC GINGER TEA	4.30

SPECIALITY

HOT CHOCOLATE	4.95 5.95
ALMOND CHAI LATTE	4.95 5.95
MATCHA LATTE	4.95 5.95
LEMON-GINGER ELIXER	4.30 5.30

ICED DRINKS

ICED MATCHA LATTE	5.50
made with almond milk	
ICED CHAI LATTE	5.50
made with almond milk	
ICED CAPPUCCINO	5.00
ICED LATTE	5.00
SALTED CARAMEL FRAPPÉ	6.45
CHOCOLATE COOKIE FRAPPÉ	6.45

Cold Drinks

COLD PRESSED JUICES 25cl	6.50
• organic pear, spinach and mint detox juice	
• organic carrot, ginger and turmeric booster	
• apple, lime and active charcoal detox juice	
MANGO-PASSION FRUIT SMOOTHIE	5.95 6.95
ORGANIC APPLE JUICE	4.25 5.25
FRESH ORANGE JUICE	5.95 6.95
STILL WATER 25cl 75cl	3.75 6.75
SPARKLING WATER 25cl 75cl	3.75 6.75
HOMEMADE LEMONADE	4.75
HOMEMADE MINT LEMONADE	4.85
HOMEMADE GREEN JASMINE ICED TEA	4.50
PASSION FRUIT ICED TEA REFRESHER	5.25
PEACH ICED TEA REFRESHER	5.25

Organic Wines

SPARKLING WINE

BELLINI	7.95
peach puree and frizzante	
MIMOSA	7.95
fresh orange juice and frizzante	
FRIZZANTE, VEGA CALIZA	7.75 37.50
soft bubble-citrus-green apple	

WHITE WINE

PINOT GRIGIO, TREEBORN	6.25 29.50
dry-fruity-mineraly-white apricot	

SAUVIGNON BLANC, BODEGAS LATÚE	5.75 26.50
fresh-citrus-yellow apple	

RED WINE

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

ROSÉ WINE

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

Beers

VEDETT EXTRA PILSENER	4.75
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33cl, 5,2% | premium pilsner-slightly bitter

BROUWERIJ 'T IJ IJWIT	5.75
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33cl, 6,5% | white beer-herbal-citrus

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