

## 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 **15.25**

- with smoked Atlantic Kvarøy\* salmon and spring onion **15.95**

- with soft goat cheese and basil oil **14.95**

**SOFT BOILED EGG (1 or 2)** **4.95 | 7.25**

served with organic sourdough wheat bread and organic baguette

### SCRAMBLED EGGS

served with organic sourdough wheat bread and organic baguette

- with smoked Atlantic Kvarøy\* salmon and avocado **17.75**

- with avocado **14.95**

- with smoked Atlantic Kvarøy\* salmon **16.75**

- with bacon **15.95**

**SOURDOUGH FLATBREAD WITH TWO ORGANIC BAKED EGGS** **14.95**

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

- add a 1/2 avocado **+2.95**

## Breakfast

**FRENCH TOAST** **10.85**

made from our organic sourdough wheat bread with strawberries and organic agave syrup

- add bacon **+3.95**

**MINI PANCAKES** **11.50**

mini Dutch pancakes with red fruits, banana, organic strawberry jam and organic sour cream

**WARM BELGIAN WAFFLE WITH RED FRUITS** **8.95**

- add chocolate sauce **+2.10**

**HAM & CHEESE CROISSANT** **7.25**

Dutch ham and old farmer's cheese, served warm



**BREAKFAST BOWL** **15.25**

quinoa tabouleh, two organic baked eggs, avocado mash, cherry tomatoes, pumpkin and sunflower seeds, mesclun, parsley and lemon, served with organic protein bread

*Served with organic butter, organic jams & organic spreads*

**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** **27.75**

Our brunch is served every day with organic sourdough wheat bread and organic baguette, half an avocado toast and a small hot drink of your choice.

### COMPOSE YOUR BRUNCH

choose 1 in each category:

#### VIENNOISERIE

- butter croissant
- chocolate croissant
- hibiscus croissant <sup>✓</sup>

#### PROTEIN

- an organic soft-boiled egg
- hummus <sup>✓</sup>

#### JUICE

- fresh orange juice
- organic apple juice

#### MINI GRANOLA PARFAIT

- with organic yoghurt
- with organic soy yoghurt <sup>✓</sup>

### ELEVATE YOUR BRUNCH

- with two organic scrambled eggs instead of an organic soft-boiled egg **+2.95**

- with two organic baked eggs instead of an organic soft-boiled egg **+2.95**

- add a glass of Mimosa or Bellini **+7.95**

- add a Belgian waffle with red fruits **+8.95**

## Cereals, Fresh Fruits & Yoghurt



**CHIA PUDDING WITH RED FRUITS <sup>✓</sup>** **11.95**

made with organic almond milk and raspberry puree, served with blackberries, strawberries, blueberries, organic dark chocolate and organic soy yoghurt

**TROPICAL GRANOLA PARFAIT** **11.50**

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 <sup>✓</sup>** **6.95 | 8.95**

## Bakery

*Served with organic butter, organic jams & organic spreads*

**CINNAMON ROLL <sup>✓</sup>** **5.50**

**ALMOND CROISSANT** **5.95**

**CHOCOLATE TORSADÉ** **4.80**

**PISTACHIO SWIRL** **5.45**

**CHOCOLATE CRUFFIN** **4.95**

**HIBISCUS CROISSANT <sup>✓</sup>** **4.80**

**BUTTER CROISSANT** **4.80**

**CHOCOLATE CROISSANT** **4.80**

**BRIOCHE** **4.25**

**BREAKFAST MUFFIN <sup>✓</sup>** **4.95**

made from oats, raisins, cranberries and nuts

**BAKER'S BREAD BASKET <sup>✓</sup>** **9.95**

a selection of our organic breads and organic baguette

**HAZELNUT-RAISIN FLÛTE <sup>✓</sup>** **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)

**PANZANELLA** <sup>V</sup> **16.95**

roasted fennel, roasted red peppers, Heirloom tomato, homemade organic croutons, Romaine lettuce, mesclun, basil oil, dill, parsley, lemon and mustard vinaigrette

• with buffalo mozzarella D.O.P. **+3.75**

**TUNA & GRAINS** **17.50**

sustainably pole caught skipjack tuna from Fish Tales, quinoa tabouleh, roasted fennel, roasted red peppers, sprouted cress, mesclun, lemon and mustard vinaigrette

**CAESAR** **19.50**

grilled chicken breast, bacon, Parmesan, organic egg, homemade organic croutons, Romaine lettuce and Caesar dressing

# Hot Dishes

**QUICHE** **17.25**

served with a small salad

- Lorraine
- feta and spinach
- seasonal



**ORGANIC SOUP OF THE DAY** <sup>V</sup> **8.95 | 10.95**

served with organic bread

## OUR FAVORITE LUNCH



**BAKER'S LUNCH** <sup>V</sup> **17.95**

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

• with smoked Atlantic Kvarøy\* salmon **+4.75**

# Sides

**AVOCADO MASH** <sup>V</sup> **3.25**

**SMOKED ATLANTIC KVARØY\* SALMON** **4.75**

**BACON** **3.95**

**DUTCH OLD FARMER'S CHEESE** **3.25**

**PARMA HAM** **3.50**

**DUTCH HAM** **3.25**

**SMALL SALAD** <sup>V</sup> **3.75**

# Tartines

Gluten free option available (+ 2,05)

**TUNA** **14.25**

sustainably pole caught skipjack tuna from Fish Tales, hummus, pickled cucumber, radish and chives on organic sourdough wheat bread

**LE PAIN QUOTIDIEN CROQUE** **15.25**

pan fried organic sourdough wheat bread with Dutch ham and old farmer's cheese served with tomato ketchup and a small salad

**ITALIAN** **14.95**

Parma ham, buffalo mozzarella D.O.P., organic pesto rosso, Heirloom tomato and basil oil on organic sourdough wheat bread

• on sourdough flatbread **17.95**



**SOURDOUGH FLATBREAD WITH GRILLED VEGETABLES & HUMMUS** <sup>V</sup> **16.95**

hummus, roasted red peppers, grilled zucchini, arugula and basil oil, from the oven

**AVOCADO TOAST** <sup>V</sup> **14.25**

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 **+ 4.75**

**SOURDOUGH FLATBREAD WITH FETA & MUHAMMARA** **16.95**

roasted fennel, roasted red peppers, sprouted cress and homemade spicy oil

• with Parma ham **+3.50**

**GRILLED CHICKEN & BUFFALO MOZZARELLA** **15.95**

grilled chicken breast, buffalo mozzarella D.O.P., grilled zucchini, arugula and basil oil, on organic sourdough wheat bread, from the oven

# Seasonal Specials

**PROTEIN PANCAKES** **12.75**

with blueberries, banana, organic Skyr and organic strawberry jam

**SALMON GRAVLAX TARTINE** **15.50**

Gravad Lax\*, organic Skyr with fresh herbs, sprouted cress, pickled cucumber and lemon, on organic protein bread

**BURRATA DI BUFALA** **17.95**

Burrata di Bufala with a mix of Heirloom tomatoes, basil oil and arugula, served with organic multigrain baguette

**ICED CARAMEL LATTE MACCHIATO** **5.95**

**COLD BREW** **5.75**

24 hour slow-brewed coffee using cold water, made from 100% organic Arabica beans from Nicaragua

\* A Scandinavian delicacy of marinated salmon with a blend of fresh dill, salt, sugar and black pepper



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

*Tartine Club*

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# Desserts

|   |       |
|---|-------|
| CHERRY CRUMBLE TART                                 | 7.15  |
| RASPBERRY TART WITH MERINGUE                        | 7.15  |
| BELGIAN BROWNIE                                     | 5.75  |
| APPLE-FRANGIPANE-CINNAMON TART                      | 7.15  |
| • add whipped cream                                 | +1.10 |
| CHOCOLATE-RASPBERRY TART                            | 6.95  |
| • white Belgian chocolate ganache                   |       |
| • dark Belgian chocolate ganache                    |       |
| SLICE OF APPLE & RED FRUIT CRUMBLE PIE <sup>v</sup> | 8.15  |
| SLICE OF CHEESECAKE                                 | 8.15  |
| SLICE OF CHOCOLATE PIE                              | 7.85  |
| PASTEL DE NATA                                      | 3.75  |
| CARAMEL TART  | 7.25  |
| LEMON TART WITH MERINGUE                            | 7.25  |
| BELGIAN ÉCLAIR                                      | 6.85  |

## AFTERNOON SPECIAL

order a dessert of your choice and get a small hot drink for just 1.00 (from 4:00 PM)

# 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  | 5.20   6.20 |
| LATTE MACCHIATO   | 4.50        |
| ESPRESSO  | 3.65   4.65 |
| COFFEE  | 3.75   4.75 |
| CAPPUCCINO  | 4.25   5.25 |
| LATTE   | 4.25   5.25 |
| MACCHIATO   | 3.90   4.90 |
| POT OF ORGANIC TEA  | 4.10        |
| chamomile, jasmine green, earl grey, chunmee green, English breakfast, rooibos or masala chai |             |
| POT OF FRESH MINT TEA   | 4.40        |
| POT OF ORGANIC GINGER TEA   | 4.40        |

## SPECIALITY

|                     |             |
|---------------------|-------------|
| HOT CHOCOLATE       | 5.30   6.30 |
| ALMOND CHAI LATTE   | 5.30   6.30 |
| MATCHA LATTE        | 5.30   6.30 |
| DIRTY CHAI          | 6.30   7.30 |
| LEMON-GINGER ELIXER | 4.40   5.40 |

## ICED DRINKS

|                         |      |
|-------------------------|------|
| ICED MATCHA LATTE       | 5.75 |
| made with almond milk   |      |
| ICED CAPPUCCINO         | 5.15 |
| ICED LATTE              | 5.15 |
| SALTED CARAMEL FRAPPÉ   | 6.75 |
| CHOCOLATE COOKIE FRAPPÉ | 6.75 |

# Cold Drinks

|   |             |
|---|-------------|
| COLD PRESSED JUICES 25cl                      | 6.75        |
| • organic pear, spinach and mint detox juice  |             |
| • organic carrot, ginger and turmeric booster |             |
| • apple, lime and active charcoal detox juice |             |
| STRAWBERRY-BANANA SMOOTHIE                    | 6.00   7.00 |
| ORGANIC APPLE JUICE                           | 4.35   5.35 |
| FRESH ORANGE JUICE                            | 5.95   6.95 |
| STILL WATER, BRU 25cl   75cl                  | 3.85   6.85 |
| SPARKLING WATER, BRU 25cl   75cl              | 3.85   6.85 |
| HOMEMADE LEMONADE                             | 4.85        |
| HOMEMADE MINT LEMONADE                        | 4.95        |
| HOMEMADE GREEN JASMINE ICED TEA               | 4.75        |
| PASSION FRUIT ICED TEA REFRESHER              | 5.35        |
| PEACH ICED TEA REFRESHER                      | 5.35        |

# Organic Wines

## SPARKLING WINE

|                                 | glass   bottle |
|---------------------------------|----------------|
| BELLINI                         | 8.25           |
| peach puree and cava            |                |
| MIMOSA                          | 8.25           |
| fresh orange juice and cava     |                |
| CAVA BRUT, CAVAS MAREVIA        | 7.95   39.95   |
| apricot-almond-brioche-minerals |                |

## WHITE WINE

|                                   | glass   bottle |
|-----------------------------------|----------------|
| PINOT GRIGIO, TREEBORN*           | 6.50   32.50   |
| dry-fruity-mineraly-white apricot |                |

\* For every bottle of this organic Pinot Grigio sold,

we plant a tree together with WeForest to combat deforestation

|                                   |              |
|-----------------------------------|--------------|
| GARNACHA BLANCA, VINS ALGARS      | 5.95   29.95 |
| rich-apricot-honey-peach-minerals |              |

## RED WINE

|                                      |              |
|--------------------------------------|--------------|
| TEMPRANILLO, VINS ALGARS             | 5.95   29.95 |
| smooth-blackberries-cherries-taragon |              |

## ROSÉ WINE

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

# Beers

|  |      |
|--|------|
| VEDETT EXTRA PILSNER                             | 4.95 |
| 33cl, 5,2%   premium pilsner-slightly bitter     |      |
| BROUWERIJ 'T IJ IJWIT                            | 5.95 |
| 33cl, 6,5%   white beer-herbal-citrus            |      |
| BROUWERIJ 'T IJ VRIJWIT                          | 5.75 |
| 33 cl, 0,5%   white beer-low alcohol-herby-fresh |      |