



*Quality*

*Simplicity*

*Conviviality*

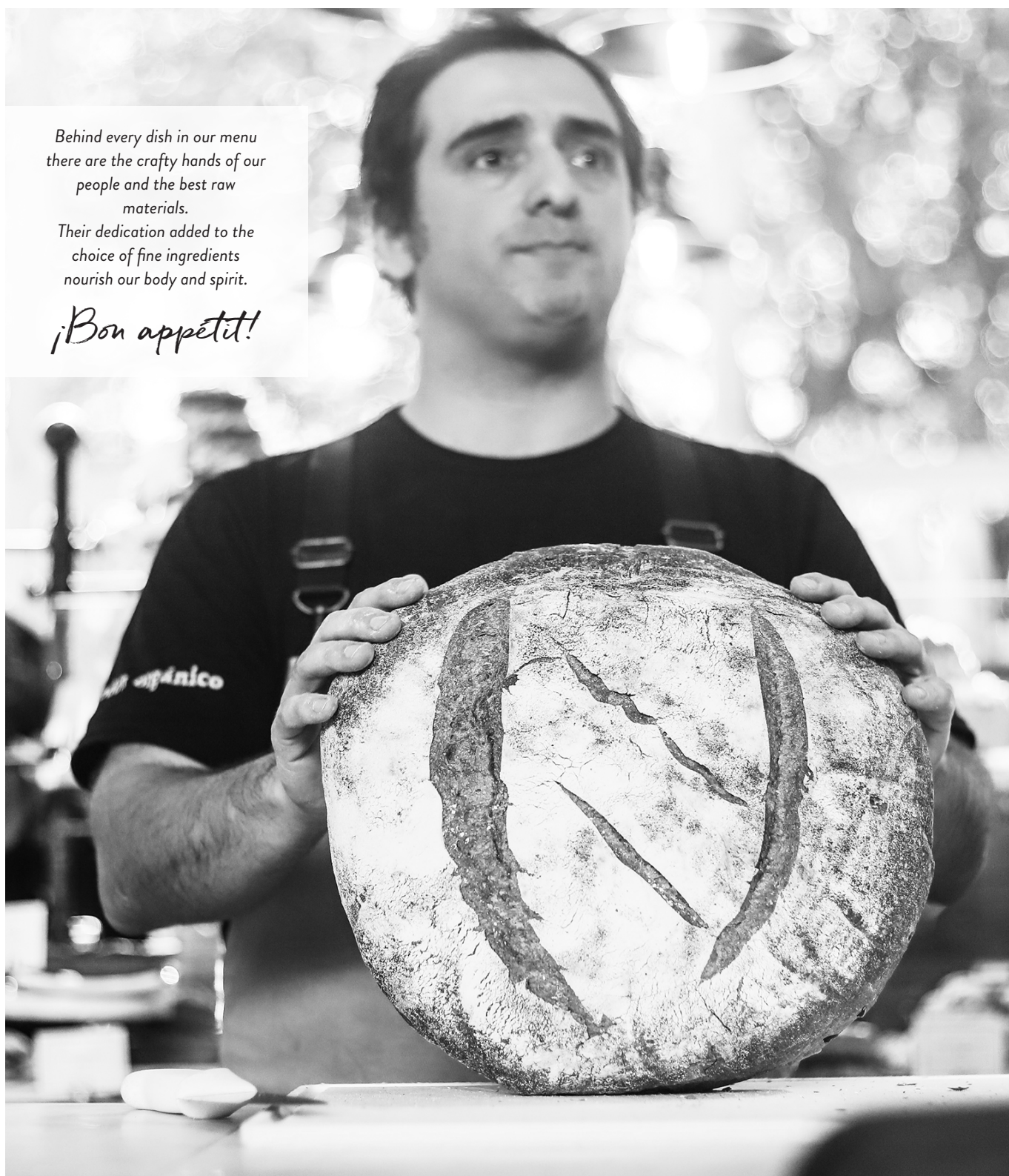
*Authenticity*

## SUMMER EDITION

Behind every dish in our menu  
there are the crafty hands of our  
people and the best raw  
materials.

Their dedication added to the  
choice of fine ingredients  
nourish our body and spirit.

*¡Bon appetit!*



## Morning & Afternoon

### PETIT DÉJEUNER 946

A selection of our artisan breads served with organic jam or honey, cream cheese and dulce de leche. Pastry of your choice: croissant, pain au chocolat or cinnamon roll; classic hot drink: latte, cappuccino or flat white; and cold drink: natural juice or homemade lemonade with mint.

### AVOCADO TOAST 672

Poached egg, seed mix and cumin salt.

### HAM & CHEESE CROISSANT 390

### HAM & CHEESE BRIOCHE 370

### GRILLED HAM & CHEESE TOAST 618

Spread with mustard on organic wheat sourdough bread.

- Additional small salad +142
- Additional poached free-range egg +118

### BREAD BASKET 230

A selection of our breads served with organic jam or honey, cream cheese and dulce de leche.

## Free Range Eggs

### BENEDICT 714

On brioche bread with hollandaise sauce and ham or prosciutto. (Until 12 noon and from 4 to 8 pm)

### SCRAMBLED 492

With mix of ancient grains, small salad and sourdough bread:

- Additional prosciutto +318
- Additional ham +194
- Additional mashed avocado +278

### SOFT-BOILED EGGS 118

Served with bread sticks.

## Brunch

3398

A selection of our artisan breads served with organic jam or honey, cream cheese and dulce de leche. Cheese assortment and charcuterie, classic hummus and tumaca, broccoli omelette, 2 mini granola parfait and 2 free range eggs. Pastry of your choice: croissant, pain au chocolat or cinnamon roll; 2 classic hot drinks: latte, cappuccino or flat white, and 2 cold drinks: natural juice or homemade lemonade with mint. Until 3 pm.

## Fruits & Cereals

### BANANA DETOX 498

Chia seeds activated in almond milk, seasonal fruits, homemade granola and turmeric.

- Additional natural buffalo yogurt +172

### GRANOLA PARFAIT 394

Chia seeds activated in almond milk, banana, seasonal fruits and homemade granola.

- Additional natural buffalo yogurt +172

### WARM BELGIAN WAFFLE 386

Choice of honey, dulce de leche or jam.

- Additional fresh seasonal fruits +254
- Additional chocolate sauce +158
- Both +412

### FRESH SEASONAL FRUITS 516

## Viennoiserie



Handcrafted every day

### CROISSANT 198

### CROISSANT WITH DULCE DE LECHE 258

### ALMOND CROISSANT 310

### PAIN AU CHOCOLAT 228

### CINNAMON ROLL 206

## Bakery

Handcrafted every day

### BERRIES & COCONUT MUFFIN 318

### BANANA, CHOCOLATE & NUT MUFFIN 302

### WARM CHEESE SCONE 364

With a side of cream cheese.

### WARM OATMEAL SCONE 280

With a side of cream cheese and organic jam

### NUT & RAISIN FLUTE 190

# Tartines



A Belgian classic served on organic sourdough bread

**HUMMUS & RED QUINOA** 762  
With mashed avocado and fresh vegetables.

**MARINATED TUNA** 778  
With hummus, organic cherry tomatoes, cucumber and green onions.

**ROASTED CHICKEN & BABAGANOUSH** 788  
With capers, organic radish, arugula and smoked mayonnaise.

**CURRY CHICKEN** 846  
With organic cherry tomatoes and green onions and berry chutney.

## WARM

**FROM THE FARMER** 794  
With organic mashed pumpkin, mushrooms, organic gouda cheese and pesto.

**VEGETARIAN CROQUE MONSIEUR** 728  
With spinach bechamel, carrot, smoked cheese and hummus, served with a small salad.  
• Additional side, poached free-range egg. +118

# Speciatties

Served with our organic sourdough bread

**BROCCOLI, PEAS & PARMESAN OMELETTE** 826  
With babaganoush, organic cucumber and tomato salad, and mixed greens.

**POTATO & WHEAT SEMOLINA GNOCCHI** 846  
With grated cheese mix, tomato sauce, green onion and organic cherry tomatoes.

**SEMOLINA & MUSHROOM RISOTTO** 912  
With pesto, organic green onion and parmesan cheese.

**PURPLE QUINOA BURGER** 854  
On challah bread with mustard, tomme cheese, organic tomato and smoked mayonnaise with a side of roasted potatoes and a small salad.

• Additional poached free-range egg +118

# Salads

**CHICKEN & BLUE CHEESE** 948  
With mashed avocado, organic egg, cucumber and green onion, mixed greens and lapsang souchong vinaigrette.

**MARINATED TUNA** 942  
With capers, caramelized onion, green olives, organic egg, organic carrots and cherry tomatoes, pesto and mixed greens.

**SPINACH & BRIE CHEESE** 934  
With roasted organic pumpkin, poached organic egg, caramelized onion, green leaves, rosehip chutney and mustard vinaigrette.

**ANCIENT GRAINS** 828  
Pearl barley, purple quinoa and buckwheat with roasted organic pumpkin, sunflower seeds, organic green onion, hummus, mashed avocado and mixed greens.  
• Additional poached free-range egg +118

**PURPLE QUINOA TABBOULEH** 822  
With zucchini, cherry tomatoes, organic mint and cucumber, pesto and wild arugula.  
• Additional roasted chicken +272  
• Additional marinated tuna +272

# Starters

**ORIENTE MEDIO** 590  
Organic eggplant babaganoush, classic hummus and purple quinoa tabbouleh with a selection of our artisan breads.

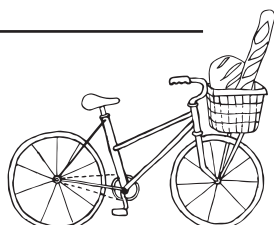
**CLASSIC HUMMUS** 318

**BABAGANOUSH** 328  
Made of organic eggplant.

**PROSCIUTTO WITH TUMACA** 672

**CARPACCIO OF ORGANIC HEIRLOOM TOMATO** 452

**SOUP OF THE WEEK** 328 / 492  
With seasonal organic vegetables.



# Desserts



<b>MASCARPONE CHEESECAKE</b>	<b>520</b>
With agroecological cheese and organic jam.	
<b>BELGIAN CHOCOLATE TART</b>	<b>520</b>
<b>WHITE CHOCOLATE TART</b>	<b>390</b>
With berries.	
<b>BELGIAN CHOCOLATE BROWNIE</b>	<b>348</b>
<b>COCONUT &amp; DULCE DE LECHE ALFAJOR</b>	<b>362</b>

<b>ECLAIR WITH PASTRY CREAM</b>	<b>330</b>
Covered with Belgian chocolate.	
<b>SPECULOOS TIRAMISU</b>	<b>510</b>
 <b>CARROT PUDDING</b>	<b>282</b>
With flax seeds.	
<b>LEMON PUDDING</b>	<b>288</b>
With poppy seeds.	
 <b>COCOA, PEAR &amp; BANANA CAKE</b>	<b>358</b>

# Cafeteria



## CLASSIC

<b>ESPRESSO</b>	<b>210 / 230</b>
<b>LATTE MACCHIATO</b>	<b>228 / 254</b>
<b>AMERICANO WITH MILK</b>	<b>228 / 254</b>
<b>AMERICANO</b>	<b>230</b>

## SPECIALITY

Cold options available.

<b>LATTE</b>	<b>280</b>
<b>TURMERIC LATTE</b>	<b>254</b>
<b>FLAT WHITE</b>	<b>274</b>
<b>CAPUCCINO</b>	<b>290</b>
<b>BELGIAN MOKA</b>	<b>314</b>
<b>ALMOND COLD BREW</b>	<b>326</b>

## TEA

<b>ORGANIC INFUSIONS</b>	<b>210</b>
• Melissa • Mint • Lemon Verbena • Chamomile & Lavender	
<b>LOOSE TEA LEAVES</b>	<b>242</b>
• Berries • Vanilla • Chai • Earl Grey • Brussels Breakfast • Green with passion fruit	
•Additional almond/soybean/almond & coconut milk +108	

# Afternoon Tea

2448

A selection of our artisan breads served with organic jam or honey, cream cheese and dulce de leche. Choice of: piece of viennoiserie, muffin or scone, croissant or ham and cheese brioche, slice of cake, pudding or brownie. 2 classic hot drinks: latte, cappuccino or flat white, and 2 cold drinks: natural juice or homemade lemonade with mint. From 4 pm until 8 pm.

# Cold Drinks

<b>SPARKLING / STILL WATER</b>	<b>210</b>
<b>KOMBUCHA</b>	<b>380</b>
• Chai Tea - Red tea with ginger and seasonal citrus fruits	

## HOMEMADE LEMONADES

<b>WITH ORGANIC MINT</b>	<b>270</b>
<b>STRAWBERRY</b>	<b>338</b>

## NATURAL JUICES

<b>SQUEEZED ORANGE</b>	<b>302</b>
<b>CARROT &amp; ORANGE</b>	<b>298</b>

## COLD PRESSED JUICES

<b>GREEN DETOX, 500ml.</b>	<b>462</b>
<b>ORANGE, 500ml.</b>	<b>382</b>

# To Toast

## BEERS

<b>7 COLORES, Blonde, Scottish, 500 ml.</b>	<b>370</b>
<b>7 COLORES, Blonde with wheat bread, 500 ml.</b>	<b>370</b>

## SIDER

<b>PEER CIDER ROSÉ, with maqui, 500 ml.</b>	<b>470</b>
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# Wines

<b>TRUMPETER, Malbec or Chardonnay</b>	<b>342 / 1362</b>
<b>LAGARDE, Malbec or Organic Rosé</b>	<b>320 / 1278</b>
<b>ANIMAL, Malbec or Chardonnay</b>	<b>388 / 1548</b>