



M E N U



DESCUBRÍ NUESTRO
MENÚ ONLINE

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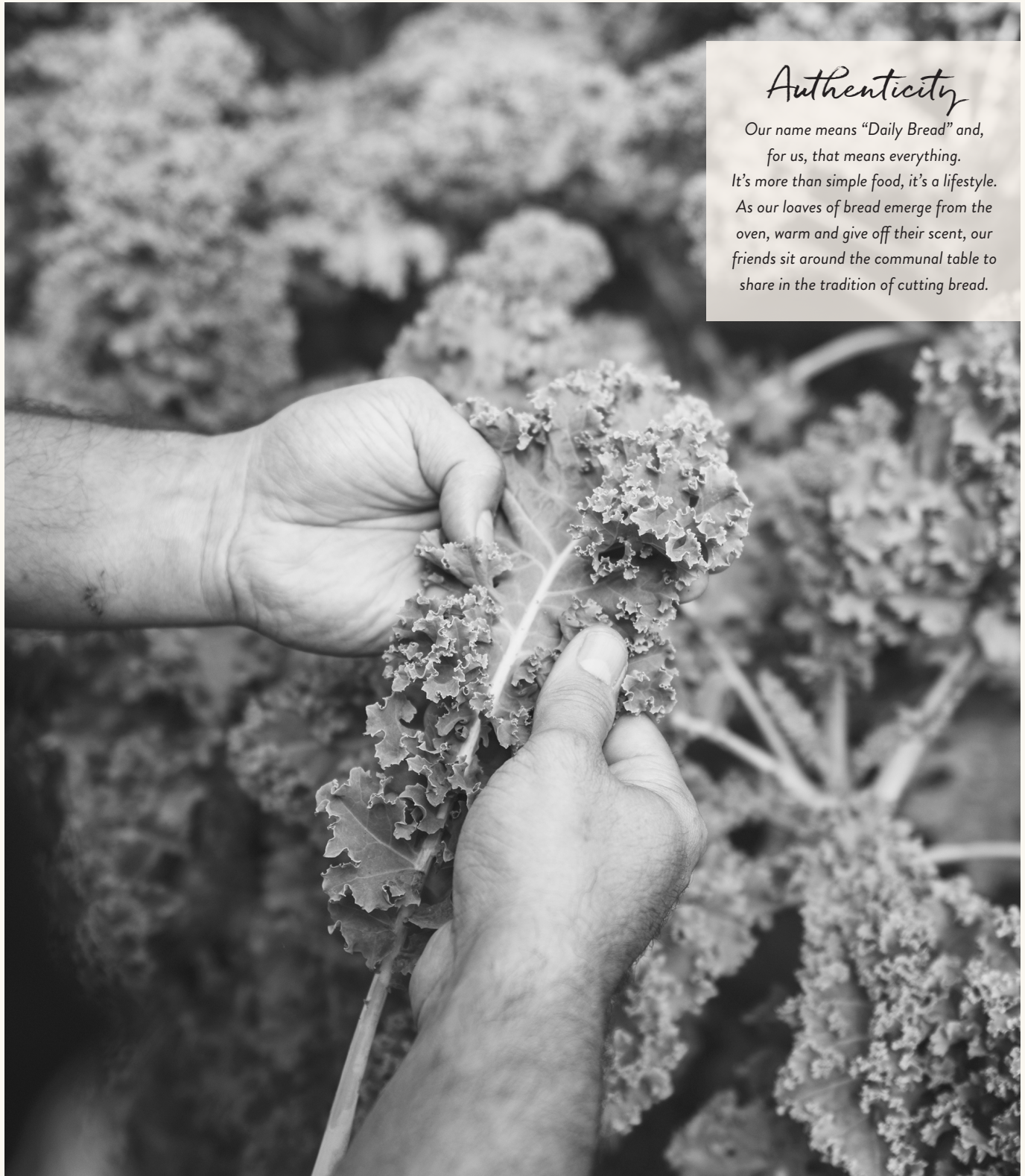
Quality

Simplicity

Conviviality

Authenticity

S U M M E R E D I T I O N



Authenticity

Our name means “Daily Bread” and,
for us, that means everything.
It’s more than simple food, it’s a lifestyle.
As our loaves of bread emerge from the
oven, warm and give off their scent, our
friends sit around the communal table to
share in the tradition of cutting bread.

Morning & Afternoon

PETIT DÉJEUNER 2340

A selection of our artisan breads served with organic jam or honey, cream cheese and dulce de leche. Choice of: croissant, torsade, pain au chocolat or cinnamon roll; hot drink; and cold homemade drink.

AVOCADO TOAST 1750

Poached egg, seed mix and cumin salt.

HAM & CHEESE BRIOCHE 1060

With organic gouda cheese.

HAM & CHEESE CROISSANT 1060

With organic gouda cheese.

GRILLED HAM & CHEESE TOAST 1660

Spread with mustard on organic wheat sourdough bread.

- Additional small salad +490
- Additional poached free-range egg +360

Fruits & Cereals



HYDROPONIC STRAWBERRY COMPOTE 1260

With activated chia seeds in almond milk, homemade granola and sunflower seeds.

- Natural buffalo yogurt option +450

BANANA DETOX 1320

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

- Natural buffalo yogurt option +450

GRANOLA PARFAIT 1070

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

- Natural buffalo yogurt option +450

WARM BELGIAN WAFFLE 1040

Choice of honey, dulce de leche or jam.

- Additional fresh seasonal fruits +670
- Additional chocolate sauce +420

FRESH SEASONAL FRUITS 1360

Free Range Eggs



Until 12 noon and from 4 to 8 pm

BENEDICT 1790

On brioche bread with hollandaise sauce and ham or prosciutto.

SCRAMBLED 1310

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

- Additional prosciutto +740
- Additional mashed avocado +630
- Additional ham +490
- Additional olive mushrooms +540

SOFT-BOILED EGGS 360

Served with bread sticks.

BRUNCH 7690

A selection of our artisan breads 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 • 2 free range eggs. Choice of: croissant, torsade, pain au chocolat or cinnamon roll • 2 hot drinks • 2 cold homemade drinks. Until 3 pm.

Bakery



Handcrafted every day

CROISSANT 490

ALMOND CROISSANT 740

TORSADE 580

With chocolate.

PAIN AU CHOCOLAT 570

CINNAMON ROLL 530

BELGIAN CHOCOLATE COOKIE 590

GRANOLA COOKIE 540

COCONUT & DULCE DE LECHE ALFAJOR 920

BLACKBERRY MUFFIN 790

BANANA, CHOCOLATE & NUT MUFFIN 760

WARM CHEESE SCONE 860

With a side of cream cheese.

WARM OATMEAL SCONE 690

With a side of cream cheese and organic jam.

NUT & RAISIN FLUTE 470

BREAD BASKET 990

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

Tartines



A Belgian classic served on organic sourdough bread

HUMMUS & AVOCADO 1760

With tomato, pesto, cucumber and radish.

BEETROOT HUMMUS & BRIE CHEESE 1910

With avocado, cucumber, sunflower seeds and organic greens.

CURRY CHICKEN 2010

With cherry tomatoes, organic green onions and berry chutney.

PRAWNS AND AVOCADO 3060

With mango, pesto, cucumber, radish and organic ketchup.

WARMES

ORGANIC PROVOLONE 1990

With olive mushrooms, cherry tomato, caramelized onion and pesto.

VEGETARIAN CROQUE MONSIEUR 1960

With spinach bechamel, organic carrot, smoked cheese and hummus, served with a small salad.

• Additional poached free-range egg +360

We prefer organic fruits and vegetables from our friends La Anunciación.

Starters



MIDDLE EASTERN 1910

Organic eggplant babaganoush, classic and beetroot hummus with a selection of our artisan breads.

CLASSIC HUMMUS 890

BEETROOT HUMMUS 920

BABAGANOUSH 920

Made of organic eggplant.



Specialties



Served with our organic sourdough bread

SEMOLINA & MUSHROOM RISOTTO 2560

With pesto, organic green onions and parmesan cheese.

BROCCOLI, PEAS AND PARMESAN OMELETTE 2130

With babaganoush, cucumber and tomato salad and mixed greens.

FIELD CHICKEN BURGER 2840

With organic provolone cheese, caramelized onion, tomato, organic mayonnaise and organic ketchup.

With a side of roasted potatoes

• Additional poached free-range egg +360

PURPLE QUINOA BURGER 2440

On challah bread with mustard, organic gouda cheese, tomato and organic mayonnaise with a side of roasted potatoes and a small salad.

• Additional poached free-range egg +360

Salads



CHICKEN & BLUE CHEESE 2660

With avocado, organic egg, cucumber, organic green onions, mixed greens and lapsang souchong vinaigrette.

SPINACH & BRIE CHEESE 2380

With roasted organic pumpkin, poached organic egg, caramelized onion, green leaves, rosehip chutney and mustard vinaigrette.

PRAWNS AND AVOCADO 3660

With mango, tomato, cucumber, radishes, green leaves, pesto and organic ketchup.

WARM PROVOLONE 2130

With caramelized onion, cherry tomato, beetroot hummus, sunflower seeds, mixed greens and mustard vinaigrette.

ANCIENT GRAINS 2250

Pearl barley, purple quinoa and buckwheat with roasted organic pumpkin, sunflower seeds, organic green onions, hummus, mashed avocado and mixed greens.

• Additional poached free-range egg +360

Desserts



MASCARPONE CHEESECAKE	1330
With agroecological cheese and organic jam.	
BELGIAN CHOCOLATE TART	1310
APPLE TART	990
BELGIAN CHOCOLATE BROWNIE	910
PEACH AND ORANGE MOIST CAKE	920

ECLAIR WITH PASTRY CREAM	780
Covered with Belgian chocolate.	
LEMON TART	1020
 CARROT PUDDING	760
With flax seeds.	
LEMON PUDDING	810
With poppy seeds.	

Coffee



CLASSIC

ESPRESSO	560 / 620
LATTE MACCHIATO	640 / 680
AMERICANO WITH MILK	640 / 680
AMERICANO	620

SPECIAL

Cold option.

LATTE	790
GOLDEN COCOA LATTE	630
BELGIUM CHOCOLATE MILK	820
TURMERIC LATTE	680
FLAT WHITE	790
CAPUCCINO	820
BELGIAN MOKA	850

TEA

ORGANIC INFUSIONS	590
• Melissa • Mint • Lemon Verbena • Chamomile & Lavender	
LOOSE TEA LEAVES	690
• Berries • Vanilla • Chai • Earl Grey • Brussels Breakfast • Green with passion fruit	
• Additional vegetal milk	+210

To Toast



BEERS

7 COLORES, Belgian Ale o Scottish, 500 ml.	930
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COCKTAILS

VALIENTES, Red or pink Vermouth, from La Fuerza.	1160
GIN TONIC	1090

SIDER

PEER CIDER ROSÉ, with maqui, 500 ml.	1160
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AFTERNOON TEA

6290

A selection of our artisan breads with organic jam or honey, cream cheese and dulce de leche. Choice of: croissant, torsade, pain au chocolat or cinnamon roll

- croissant or ham and cheese brioche • scone or muffin
- slice of cake, pudding or brownie • 2 hot drinks • 2 cold homemade drinks. From 4 pm until 8 pm.

Cold drinks



SPARKLING / STILL WATER	510
KOMBUCHA	890
• Organic Coffee • Hibiscus, strawberry and orange	

BLENDS

GREEN POWER	1160
Detox juice, pineapple, kale, cucumber, mint and ginger.	
ALMOND CHIA	1160
Compote of hydroponic strawberries, banana, almond milk, peanut butter and berry chutney.	

HOMEMADE LEMONADES

WITH ORGANIC MINT	720
HYDROPONIC STRAWBERRY	830

NATURAL JUICES

SQUEEZED ORANGE	890
CARROT & ORANGE	840
GREEN DETOX	980

COLD PRESSED JUICES

PASSION FRUIT AND STRAWBERRY, 500ml.	1120
ORANGE, 500ml.	960

Wines

LAGARDE, Malbec or Organic Rosé	1030 / 4100
TRUMPETER, Malbec or Chardonnay	970 / 3850
ANIMAL, Malbec or Chardonnay	980 / 3920