





Quality

Simplicity

Conviviality

Authenticity

+2

9.45

7.95

9.45

## Organic Bread Served with our organic butter, organic jams & organic spreads

**BAKER'S BREAD BASKET** 6.45

selection of four slices of organic bread,	
organic baguette and organic butter	
MINI SOURDOUGH BREAD	2.95
HAZELNUT FLUTE	4.25
OLIVE FLUTE	4.25

## Served with our organic butter, organic jams & organic spreads

Breakfast

LE PAIN QUOTIDIEN BREAKFAST 11.95

organic pain au chocolat or organic butter croissant, organic sourdough wheat bread and organic baguette, regular orange juice or organic apple juice and a classic organic hot drink · add an organic soft boiled egg **HAM & CHEESE CROISSANT** 6.95 organic butter croissant with Belgian farmers ham

**PAIN PERDU** 9.45 prepared with our brioche, served with roasted apples, blueberries and sour cream **BREAKFAST BOWL** 13.95

and organic Gouda cheese, served warm

organic scrambled eggs, avocado, cucumber,

of organic bread and organic baguette

Jereals, Fresh

quinoa and beluga lentils mix, thai sauce, mesclun,

chives, coriander and organic tomato salsa **MANHATTAN** 13.95 Atlantic smoked salmon, ricotta with fresh herbs, mesclun, organic soft boiled egg, selection of slices

## Fruits & Doghur **GRANOLA PARFAIT** organic granola, fresh fruits, seasonal fruit compote and fresh mint choice of organic plain yoghurt or organic soy yoghurt

YOGHURT AND FRESH FRUITS

choice of organic plain yoghurt or organic soy yoghurt DRAGONFRUIT-CHIA BOWL V banana and dragonfruit chia pudding,

blueberries, strawberries, pineapples, fresh mint

THE FARMER

served with Belgian

**SERVED WITH:** 

and organic spreads

**BUTTER CROISSANT** 

 add Atlantic smoked salmon SCRAMBLED EGGS TOAST

22.45 **BRUNCH** organic pain au chocolat or organic butter croissant, organic sourdough wheat bread and organic baguette,

: lantic smoked farmers ham and a selection of organic cheeses : salmon THE BOTANIST V **22.45** hibiscus croissant, organic sourdough wheat bread and organic baguette, mini granola parfait (organic soy yoghurt), classic organic hot drink and choose

Organic Viennoiseries

between organic apple juice, orange juice or mimosa

quinoa and beluga lentils mix, thai sauce, guacamole,

red beetroot caviar and organic hummus

All our viennoiseries are served with our organic jams

PAIN AU CHOCOLAT	3.65
PAIN AUX RAISINS	3.65
BRIOCHE*	3.65
ALMOND CROISSANT	4.45
TORTILLON V	4.25
APPLE PUFF PASTRY TART*	4.25
CHOCOLATE TWIST	4.25
CINNAMON ROLL* V	4.25
HIBISCUS CROISSANT* V	4.25
SPINACH SWIRL* (savoury viennoiserie)	4.45

14.45 14.95 toasted organic sourdough wheat bread, organic scrambled eggs, avocado, cherry tomatoes, coriander and organic pesto rosso mini granola parfait (organic plain yoghurt or organic soy yoghurt), organic soft boiled egg, classic organic hot drink and choose between organic apple juice, orange juice or mimosa

THE ANGLER

served with At-

3.65

and dark organic chocolate FRESH FRUIT SALAD V 6.45 All of our eggs are organic **SOFT BOILED EGGS (1 OR 2)** 3.95 | 5.95 served with organic sourdough wheat bread soldiers SCRAMBLED EGGS 9.95 served with organic sourdough wheat bread and organic baguette add grilled bacon 12.95 add avocado 12.95

Food Allergens: All our dishes are prepared in an environment where gluten is present. If you have any questions, do not hesitate to ask us and we'll help in any way we can. We work with fresh ingredients and the composition of our dishes can vary.

**V · VEGAN / \* NON ORGANIC PRODUCT** 

Tartines

Served on our organic sourdough wheat bread. Also available on 1/2 organic baguette **HAM & CHEESE** 

Belgian farmers ham, organic Gouda cheese, organic gherkins, Caesar dressing and parsley

11.95

14.95

16.95

**CHICKEN & ZUCCHINI** 

free-range chicken, grilled zucchini,

herb sauce, coriander and parmesan

**SMOKED SALMON** Atlantic smoked salmon, pickled cucumber,

radish, herb sauce, dill and chives 14.95

BELGIAN BEEF TARTARE organic Belgian beef, parmesan, basil oil

and organic sun-dried tomatoes 12.45

TUNA tuna, organic hummus, celery,

chives, radish and pickled cucumber

**ITALIAN** 15.45 dried ham, organic mozzarella di bufala,

organic pesto rosso, cherry tomatoes and basil oil AVOCADO TOAST V 12.45 toasted organic sourdough wheat bread

with guacamole, pickled cucumber, radish, organic superseeds and citrus-cumin salt add organic scrambled eggs 14.45

 add Atlantic smoked salmon 16.95 **CROQUE MONSIEUR** 16.95 toasted organic sourdough wheat bread (double)

with Belgian farmers ham, organic Gouda cheese

served with organic tomato salsa and a mixed salad

hummus, grilled zucchini, organic pesto rosso,

grilled zucchini, basil oil and parsley

**NOUGATINE PRALINÉE** 

**CHAI OAT PORRIDGE** 

steel cut oat porridge with oat milk,

organic Nordic rye bread, ricotta

**GARDENER'S CROQUE** V 15.95 toasted organic sourdough wheat bread with organic

served with a mixed salad, avocado, organic superseeds, vegan vinaigrette and organic tomato salsa **CHICKEN & SMOKED MOZZARELLA TOAST** 16.45 toasted organic sourdough wheat bread with free-range chicken, smoked mozzarella,

4.25

10.95

15.45

12.95

2.95

3.95

3.95

3.95

3.95

3.95

4.45

6.45

8.45

7.95

16.95

16.95

15.95

4.95 | 7.45

13.95

chai latte spices, blueberries, roasted apple, organic nuts and dried cranberries

TARTINE SMOKED TROUT & SEAWEEDS

with fresh herbs, smoked trout, seaweed, lemon, pickled cucumber and dill **PANZANELLA** roasted vegetables, romaine salad, mesclun,

organic nuts, dried cranberries, lemon and

vegan vinaigrette with organic mozzarella

ORGANIC CHEESE (GOUDA & GOAT CHEESE)

ORGANIC MOZZARELLA DI BUFALA

homemade organic baguette croutons, basil oil,

**BELGIAN FARMERS HAM** BELGIAN FARMERS HAM & ORGANIC CHEESE 6.45 ATLANTIC SMOKED SALMON

MIXED SALAD V

**GUACAMOLE** V

**GRILLED BACON** 

RED BEETROOT CAVIAR V

ORGANIC HUMMUS V

**AFTERNOON BREAK** 

classic organic hot drink

organic baguette & organic butter

romaine salad and Caesar dressing

WARM GOAT CHEESE

**CAESAR** 

slice of tart of the day and a

**OUR COMBOS** DAILY BAKER'S LUNCH 15.95 a big bowl of organic soup of the day, 1/2 tartine of the day and a mixed salad LE TARTINE LUNCH 15.95 tartine of the day, still water or sparkling water and pastel de nata

Salads Served with organic sourdough wheat bread,

free-range chicken, grilled bacon, parmesan chips,

homemade organic croutons, organic hard boiled egg,

fresh organic goat cheese, organic granola, mesclun, blueberries, cucumber, cherry tomatoes, blueberry dressing and organic toasted Nordic rye bread SALMON BOWL 17.45

Atlantic smoked salmon, quinoa and beluga lentils mix,

caviar, pickled cucumber, lemon and herb sauce

thai sauce, mesclun, ricotta with fresh herbs, red beetroot

**VEGGIE & GRAIN BOWL V** 16.45 quinoa and beluga lentils mix, thai sauce, roasted vegetables, organic hummus, fresh herbs, lemon and organic super seed bread

Hot Dishes QUICHE portion served with a mixed salad · Lorraine · feta and spinach · seasonal

served with organic sourdough wheat bread, organic homemade croutons, organic baguette and organic butter

ORGANIC SOUP OF THE DAY V

ORGANIC RIBOLLITA (WINTER POT AU FEU) seasonal vegetable broth (carrots, tomatoes, cannellini beans, kale, cabbage..) served with parmesan & homemade organic baguette croutons

• with quinoa V 14.95 with grilled bacon 16.95

## Desserts

Jesser (S	
MINI CHOCOLATE DOME V	6.45
ORGANIC BELGIAN CHOCOLATE BROWN	IIE 5.25
CHOCOLATE ÉCLAIR	5.25
MERVEILLEUX APPLE & PEAR CRUMBLE	5.95 6.45
APPLE & CINNAMON TARTLET	5.25
CARAMEL TARTLET	5.25
LEMON TARTLET FRESH FRUITS TARTLET	5.25 5.95
DÉLICE DOUBLE CHOCOLATE PIE	5.95 6.45
DÉLICE MOKKA	6.65
DÉLICE PASSION FRUIT - RASPBERRY - MA	
BELGIAN WAFFLE served with strawberries and chocolate sauce	5.95
CHOCOLATE CAKE V	5.25
PASTEL DE NATA	2.45
CHOCOLATE COOKIE	2.45
HONEY & GRAPE COOKIE	2.45
PAIN PERDU prepared with our brioche, served with	9.45
roasted apples, blueberries and sour cream	
SLICED	
CHOCOLATE BOMB	6.45
CHEESECAKE RED FRUITS	6.45
APPLE & CHERRY CRUMBLE V	5.95
CHOCOLATE TART	5.25
RICE TART	5.25
Organic Hot Driv	res
All of our hot drinks are available with organic milk of your choice: whole, almond, oat or soy	
<u>CLASSICS</u>	2.05
ESPRESSO DOPPIO	2.95 3.95
AMERICANO	3.45
LONG BLACK	3.65
ESPRESSO MACCHIATO  CAPPUCCINO	3.45 4.25
FLAT WHITE	4.45
LATTE	4.25
LATTE MACCHIATO  LE LATTE QUOTIDIEN	4.95 4.95
MOCHA	4.45
EXTRA SHOT	+ 1
TEA  English Brookfast Earl Grove Chunman	3.95
English Breakfast, Earl Grey, Chunmee, Jasmine, Rooibos, Chamomile, Masala Chai	
TEA WITH FRESH MINT **	4.45
SPECIALITY	
BELGIAN HOT CHOCOLATE	4.45
GINGER ELIXIR	4.45
herbal tea with ginger, lemon,	
fresh mint** and agave syrup	
WARM APPLE JUICE	4.95
CHAÏ LATTE  MATCHA LATTE	4.95 5.65
ICED DRINKS	3.03
ICED DRIINS ICED COFFEE	4.45
ICED COFFEE ICED LATTE	4.25
ICED CHAÏ LATTE	4.95
ICED MATCHA LATTE	5.65
Cold Drinks	
ORGANIC APPLE JUICE	4.45   5.45
ORANGEJUICE	4.45   5.45
DETOX COLD PRESSED JUICE	5.45
<ul> <li>apple, active charcoal and lime</li> </ul>	
organic carrot, ginger and turmeric	
<ul> <li>organic pear, spinach and mint</li> </ul>	
HOMEMADE LEMONADE	4.95
HOMEMADE RASPBERRY LEMONADE	5.65
ORGANIC HOMEMADE ICED TEA	4.45
rooibos and apple	
SEASONAL SHOT 60ml	4.45
ginger, turmeric, black pepper	
STILL WATER 25cl   50cl	2.95   4.45
SPARKLING WATER 25cl   50cl	2.95   4.45
Beers	
VEDETT EXTRA WHITE 33cl - 4.7%	4.65
VEDETT EXTRA PILSNER 33cl - 5.2%	4.65
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Organic Wines & B	ubbles
Oé are ambassadors of sustainable viticulture the respect of the biodiversity and the wine a	
the respect of the biodiversity and the wine g Their wines are certified organic and without	
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OÉ - WHITE

AOC BUGEY CHARDONNAY

5.45 | 24.95

OÉ - ROSÉ

IGP MÉDITERRANÉE 2019

OÉ - RED

AOC LANGUEDOC 2018 5.45 | 24.95

5.45 | 24.95

SPARKLING

MIMOSA

CHAMPAGNE DRAPPIER 37.5cl

35

ORGANIC CRÉMANT D'ALSACE 6.65 | 35