

# Organic Viennoiseries

CHOCOLATE TWIST	1.95
VEGAN PAIN AU CRUNOLA®	1.95
PAIN NOUGATINE PRALINÉ	1.95
CROISSANT	1.35
PAIN AU CHOCOLAT	1.65
VEGAN TORTILLON	1.95
PAIN BUTTER RAISINS	1.65
MINI BRIOCHE*	1.35
ALMOND CROISSANT	2.65
FLÛTE WITH HAZELNUTS AND RAISINS	2.35

# Fresh Drinks

BIO APPLE JUICE	3.35
ORANGE JUICE	3.35
ORGANIC COLD-PRESSED SEASONAL JUICE	5.35
HOMEMADE LEMON LEMONADE	3.95
HOMEMADE RASPBERRIES LEMONADE	4.35
SEASONAL SHOT 60ml	3.35
STILL WATER	2.65
SPARKLING WATER	2.65

# Organic Hot Drinks

Choice between the following options:  
ordinary milk, plantbased almond milk or soya milk.

ESPRESSO	1.95   2,95
AMERICANO	2.35   3,35
DECAF AMERICANO	2.35   3,35
LATTE	2.65   3,65
CAPPUCCINO	2.65   3,65
MACCHIATO	3.65
BELGIAN HOT CHOCOLATE	3.65   4,65
TEA - English Breakfast, Chunmee, Earl Grey, Jasmine	2.35
TEA WITH FRESH MINT*	2.95
CHAÏ LATTE VEGAN	3.65
GINGER ELIXIR	3.35
MATCHA VEGAN LATTE	3.65
WARM APPLE JUICE with ginger and cinnamon	3.65

\* no organic product

# LOCATIONS

## ANTWERPEN

Steenhouwersvest 48 - 2000 Antwerpen - T. +32 (0)3 226 76 13  
Lange Kievistraat 107 - 2018 Antwerpen - T. +32 (0)3 226 37 10  
Mechelsesteenweg 45-47 - 2018 Antwerpen - T. +32 (0)3 225 12 29  
Graanmarkt 6 - 2000 Antwerpen - T. +32 (0)3 231 91 91  
Leopold De Waelplaats 8 - 2000 Antwerpen - T. +32 (0)3 766 58 27

**BRUGGE** Simon Stevinplein 15 - 8000 Brugge - T. +32 (0)50 34 29 21

## BRUXELLES

Cimetière d'Ixelles Chaussée de Boondaal 479 - 1050 Bruxelles - T. +32 (0)2 646 06 93  
Dansaert Rue Antoine Dansaert 16a - 1000 Bruxelles - T. +32 (0)2 502 23 61  
Galerie de la Reine - 11 - 1000 Bruxelles - T. +32 (0)2 502 02 20  
Lepoutre Chaussée de Waterloo 515 - 1050 Bruxelles - T. +32 (0)2 343 33 59  
Louise Avenue Louise 124 - 1050 Bruxelles - T. +32 (0)2 646 49 83  
Parvis Saint-Pierre 16 - 1180 Bruxelles - T. +32 (0)2 344 04 14  
Sablon Rue des Sablons - 11 - 1000 Bruxelles - T. +32 (0)2 513 51 54  
Stockel Avenue Hinnisdael 6 - 1150 Bruxelles - T. +32 (0)2 772 70 66  
Tongres Rue des Tongres 71-73 - 1040 Bruxelles - T. +32 (0)2 733 38 97  
Tour et Taxis Avenue du port 86c - 1000 Bruxelles - T. +32 (0)2 344 47 52

**CHARLEROI** Boulevard J. Tirou 67 - 6000 Charleroi - T. +32 (0)71 32 27 82

## GENT

Kalandeberg 10 - 9000 Gent - T. +32(0)9 224 18 79  
Korenmarkt 16 - 9000 Gent - T. +32(0)9 269 04 70

**JAMBES** Avenue Jean Materne 54 5100 Jambes - T. +32 (0)81 30 88 88

**KNOKKE** Dumortierlaan 75 - 8300 Knokke - T. +32 (0)50 60 15 75

**LEUVEN** Parijsstraat 35 - 3000 Leuven - T. +32 (0)16 22 43 70

**LIÈGE** Rue du Mouton Blanc 19 - 4000 Liège - T. +32 (0)4 223 60 12

**MAASMECHELEN** Zetellaan 100 - 3630 Maasmechelen - T. +32 (0)897 73 211

**MECHELEN** Ijzerenleen 35 - 2800 Mechelen - T. +32 (0)15 41 54 24

**MONS** Rue d'Havré 10 - 7000 Mons - T. +32 (0)65 73 14 38

**NAMUR** Rue du Collège 5 - 5000 Namur - T. +32 (0)81 22 16 66

**NIVELLES** Rue de Namur 13 - 1400 Nivelles - T. +32 (0)67 87 70 03

**OVERIJSE** Brusselsesteenweg 497 - 3090 Overijse - T. +32 (0)2 657 69 56

**WATERLOO** Chaussée de Bruxelles 125 - 1410 Waterloo - T. +32 (0)2 354 59 90

**WAVRE** Rue du Commerce 31 - 1300 Wavre - T. +32 (0)10 22 29 30

**WEMMEL** Markt 75 - 1780 Wemmel - T. +32 (0)2 262 33 95

# Did You Know...

that by ordering via our click & collect you can avoid the queues? Choose a pick-up time and you're all set!



# TAKE AWAY

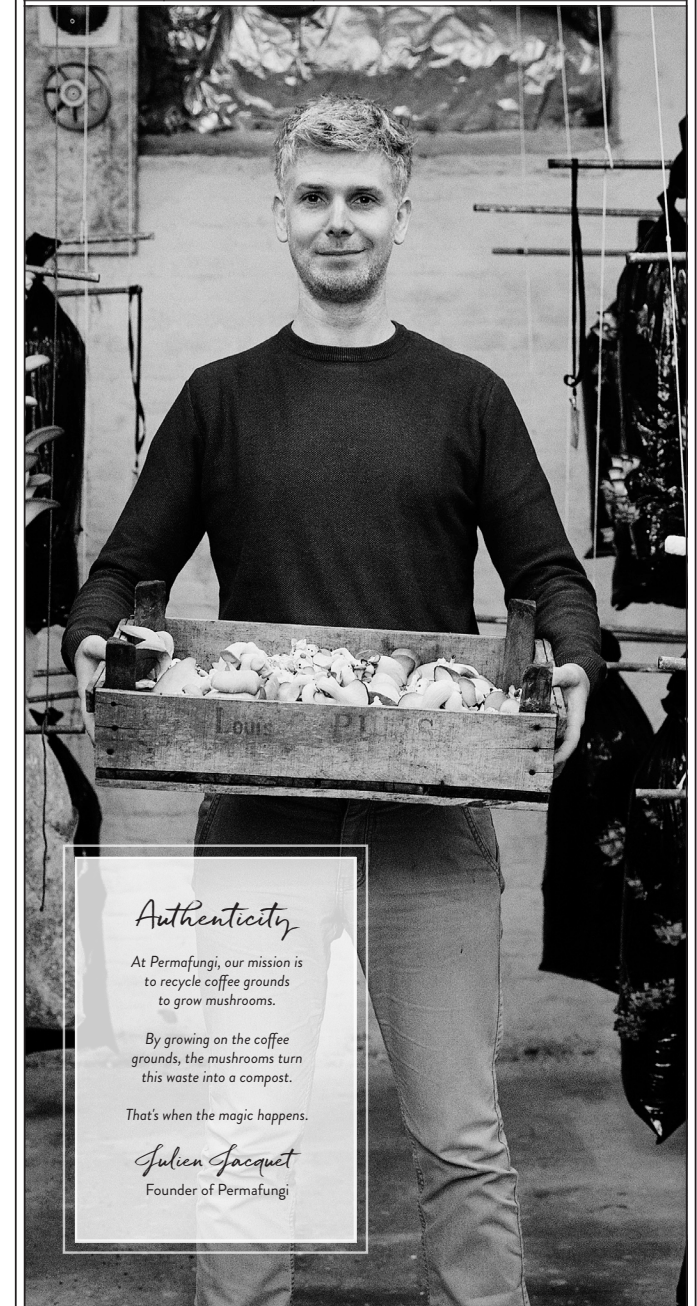
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Quality

Simplicity

Conviviality

Authenticity



## Authenticity

At Permafungi, our mission is to recycle coffee grounds to grow mushrooms.

By growing on the coffee grounds, the mushrooms turn this waste into a compost.

That's when the magic happens.

Julien Jacquet  
Founder of Permafungi

## Breakfast

<b>BREAKFAST BOWL</b>	9
organic scrambled eggs, quinoa tabbouleh, avocado, cucumber, salad cress, chives, coriander and tomato sauce with harissa	
<b>SCRAMBLED EGGS TOAST</b>	9
served warm with avocado, cherry tomatoes, organic pesto rosso, salad cress and coriander	
<b>ORGANIC SCRAMBLED EGGS</b>	6
served with a selection of organic breads	
• add bacon	8
• add avocado	8
• add smoked salmon	9

## Fresh Fruits & Yoghurt

<b>VEGAN CRUNOLA® BANANA SPLIT</b>	6
organic soy yoghurt, banana, organic crunola®, blueberries, fresh mint and curcuma.	
<b>GRANOLA OR CRUNOLA® PARFAIT</b>	6
with fresh fruits an your choice of plain organic yoghurt or organic plant-based soya yoghurt	
<b>FRESH FRUIT SALAD</b>	5



Our 100% vegan bun gives a new life to our coffee grounds!  
After preparing your morning coffee, our coffee grounds are collected and re-used to grow organic oyster mushrooms. These are then served on a delicious homemade and vegan bun.

## Tartines

Served on our organic sourdough bread.

<b>VEGAN AVOCADO TOAST</b>	8
organic superseeds, cherry tomatoes, cucumber and salad cress. Also available on 1/2 organic baguette.	
• add scrambled eggs / add smoked salmon	9.5   10
<b>CHICKEN &amp; ZUCCHINI**</b>	8
with herb sauce, coriander and Grana Padano. Also available on 1/2 organic baguette.	
<b>SMOKED SALMON</b>	8
with cucumber, herb sauce and chives. Also available on 1/2 organic baguette.	
<b>HAM* &amp; ORGANIC GOUDA CHEESE</b>	6
with Caesar sauce, persil and organic gherkins. Also available on 1/2 organic baguette.	
<b>CHICKEN &amp; SMOKED MOZZARELLA</b>	10
toasted organic sourdough bread with grilled zucchini and basil oil	
<b>CROQUE MONSIEUR</b>	11
toasted organic sourdough bread, ham, organic cheese served with tomato salsa and a mixed salad	
* no organic product	

### OUR FAVORITES

<b>100% VEGAN BUN</b>	11
Vegan bun with oyster mushroom 'pulled pork' style, romain salad, pickled red onions and tomato. Served with a mixed salad.	
<b>VEGAN GARDENER'S LUNCH</b>	11
toasted organic sourdough bread, with organic hummus, grilled courgette, organic pesto rosso served with a mixed salad, cherry tomatoes, avocado, organic superseeds, vegan dressing and tomato salsa	

## Soup & Pot-au-Feu

<b>VEGAN &amp; ORGANIC SOUP OF THE DAY</b>	6
Served with croutons	
<b>POT-AU-FEU</b>	8
organic pot-au-feu with seasonal vegetables and chickpeas	
• add quinoa	8
• add free-range chicken	11

## Salads & Quiches

<b>WARM GOAT'S CHEESE</b>	12
with organic Nordic rye bread, blueberries, cucumber, cherry tomatoes, organic granola and blueberry dressing	
<b>CHICKEN CAESAR</b>	12
with bacon, avocado, cherry tomatoes, Grana Padano, organic cornichons, organic croutons and Caesar dressing	
<b>ORGANIC ORIENT VEGGIE VEGAN BOWL</b>	10
salade, falafel, quinoa tabbouleh, beetroot caviar, black olive tapenade, vegan dressing, cherry tomatoes, soy yoghurt, lemon and coriander	
<b>SALMON BUDDHA</b>	11
quinoa tabbouleh, avocado, beetroot caviar, cucumber, organic superseeds and vegan dressing	
<b>1/2 LORRAINE, FETA AND SPINACH</b>	11
<b>OR SEASONAL QUICHE</b>	

## Desserts

<b>BROWNIE</b>	2.95
<b>ECLAIR</b>	2.95
<b>MERVEILLEUX</b>	3.95
<b>VEGAN MOELLEUX</b>	3.95
<b>MUFFIN OF YOUR CHOICE</b>	3.65
<b>APPLE AND PEAR CRUMBLE</b>	3.95
<b>CHOCOLATE PIE</b>	3.65   16.95
<b>TARTE TATIN LE PAIN QUOTIDIEN</b>	3.35
<b>APPLE AND CINNAMON TARTLET</b>	3.35
<b>RASPBERRY TARTLET</b>	4.35
<b>CARAMEL TARTLET</b>	3.65
<b>LEMON TARTLET</b>	3.35
<b>COOKIE WITH CHOCOLATE OR HONEY - RAISINS</b>	1.65
<b>CHEESECAKE WITH RED FRUITS</b>	4.65   16.95
<b>CHOCOLATE BOMB</b>	3.95   13.95