



M E N U

• S U M M E R 2 0 2 1 - I S S U E 7 •

Quality

Simplicity

Conviviality

Authenticity

Breakfast & Brunch

Served with our organic butter, organic jams and organic spreads

LE PAIN QUOTIDIEN BREAKFAST 10

organic pain au chocolat or croissant, organic bread and organic baguette, orange juice or organic apple juice and a small organic hot drink

• add an organic soft-boiled egg 12.5

BREAKFAST BOWL 12

organic scrambled eggs, quinoa tabbouleh, avocado, cucumber, mixed salad, chives, coriander and tomato sauce with harissa

MANHATTAN 11

smoked salmon, organic plain yoghurt, mixed salad, organic soft-boiled egg, organic bread and baguette with a vegan dressing

PAIN PERDU 8

from our brioche, served with seasonal fruits and clotted cream

BRUNCH 19

organic pain au chocolat or croissant, organic bread and baguette, organic soft-boiled egg, an organic regular hot drink and choose either an organic apple juice, orange juice or Buck's Fizz

CHOOSE EITHER:

THE FARMER

served with an assortment of ham and cheese

THE ANGLER

served with smoked salmon and organic plain yoghurt

• add an organic Glass of Crémant d'Alsace 4.65

Cereals, Fresh Fruits & Yoghurt

GRANOLA PARFAIT 7

with fresh fruits and your choice of organic plain yoghurt or organic plant-based soy yoghurt

DELICE DE CHIA 7

homemade chia pudding, organic plant-based soy yoghurt, organic granola, chocolate, blueberries and raspberries

FRESH FRUIT SALAD 5

Eggs

All of our eggs are organic

SCRAMBLED EGGS TOAST 13

served warm with avocado, cherry tomatoes, organic pesto rosso and coriander

SOFT-BOILED EGGS (1 OR 2) 4 | 6

served with organic breads

SCRAMBLED EGGS 8

served with organic breads

• add bacon 11

• add homemade guacamole 11

• add smoked salmon 12

PAIN PERDU 8

Nothing goes to waste, everything is transformed. Our bakers are using a traditional and comforting recipe.

Our brioche is prepared pain perdu-style with organic eggs and organic milk.

Bio Viennoiseries

All our viennoiseries are served with our organic jams and organic spreads

CLASSICS 3.35

CROISSANT
PAIN AU CHOCOLAT
MINI BRIOCHE not organic
PAIN AUX RAISINS

SPECIALTY 3.95

TORTILLON VEGAN
SEASONAL SUGGESTION
CHOCOLATE TORSADE
NOUGATINE PRALINÉ
ALMOND CROISSANT
MUFFIN OF YOUR CHOICE

ask our server for details

BREAD BASKET
choose between rye, spelt, wheat, white bread, baguette or Nordic rye bread

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.

Tartines

*A Belgian classic served on our organic sourdough bread.
Also available on 1/2 organic baguette*

VEGAN AVOCADO TOAST	11
organic superseeds, cherry tomatoes, cucumber and salad cress	
• add scrambled eggs	12.5
• add smoked salmon	13
CHICKEN COURGETTE	12
organic wheat bread, grilled courgette and chicken, herb sauce, coriander, Grana Padano	
BELGIAN BEEF TARTARE	13
organic beef with Grana Padano, basil oil and organic sun-dried tomatoes	
SMOKED SALMON	12
with cucumber, herb sauce, chives and organic butter	
SUMMER TARTINE	12
dried ham, organic mozzarella, organic pesto rosso, basil oil and basil	

Toasted Tartines

CROQUE MONSIEUR	15
toasted organic sourdough bread, ham, organic cheese served with tomato salsa and a mixed salad	
CHICKEN & SMOKED MOZZARELLA	14
with grilled courgette, basil oil, parsley and a mixed salad	

IT'S PICNIC SEASON

This summer, grab your picnic blanket, we're taking care of the rest. Discover our picnic boxes: ideal for lunch and for the apero.

For more info, go to the counter or ask your host.

Sides Dishes

ORGANIC MOZZARELLA AND WATERMELON	6
CROUTONS & TOMATO SALAD	4
DRIED HAM	4
VEGAN MIXED SALAD	3
VEGAN GUACAMOLE	4
ORGANIC VEGAN HUMMUS	4
ORGANIC QUINOA	3.5
BACON	4
HAM & CHEESE	6
SMOKED SALMON	8

OUR FAVOURITES

CHICKEN BUN WITH PICKLED IMPERFECT VEGGIES	12
multicereals bun, grilled chicken, imperfect vegetables, organic gomasio, baby spinach and sriracha	
BAKER'S DAILY LUNCH	14
a bowl of organic soup, ½ tartine of the day and a side salad	
VEGAN GARDENER'S LUNCH	14
toasted organic sourdough, with organic hummus, grilled courgette, organic pesto rosso served with a mixed salad, cherry tomatoes, avocado, organic superseeds, vegan dressing and tomato salsa	

Salads & Quiches

SUMMER SALAD	14
with quinoa tabbouleh, young spinach, basilicum croutons, watermelon, broccolini, cucumber, superseeds, cherrytomatoes	
WARM GOAT CHEESE	16
with organic Nordic rye bread, blueberries, cucumber, cherry tomatoes, organic granola and blueberry dressing	
SALMON BUDDHA	15
with quinoa tabbouleh, avocado, beetroot caviar, cucumber, organic superseeds and vegan dressing	
CHICKEN CAESAR	16
with bacon, avocado, cherry tomatoes, Grana Padano, organic gherkins, organic croutons and Caesar dressing	
QUICHE	15
½ quiche served with a side salad and organic bread	
LORRAINE, FETA AND SPINACH OR SEASONAL QUICHE	

Soup & Pot-au-Feu

Serves with organic bread and butter.

VEGAN & ORGANIC SOUP OF THE DAY	5 7
ORGANIC POT-AU-FEU	
with seasonal vegetables and chickpeas	
• add quinoa	11
• add free-range chicken	14

Desserts

VEGAN CHOCOLATE MOELLEUX	4.95
ORGANIC BELGIAN CHOCOLATE BROWNIE	3.95
CHOCOLATE ÉCLAIR	4.65
MERVEILLEUX	5.95
STRAWBERRY AND RHUBARB CRUMBLE	5.65
APPLE & CINNAMON TARTLET	5.35
CARAMEL TARTLET	5.35
LEMON TARTLET	5.35
RASPBERRY TARTLET	5.95
PAIN PERDU	8
CHOCOLATE COOKIE	2.35
HONEY & GRAPE COOKIE	2.35
BELGIAN WAFFLE	5.35

with strawberries and chocolate

BY THE SLICE

CHOCOLATE BOMB	5.35
CHEESECAKE	5.95
CHERRY CRUMBLE	5.65
CHOCOLATE TART	5.65

SEASONAL TART

ask your host for more details

Organic Hot Drinks

All of our hot drinks are available with organic milk or organic vegan options.

CLASSICS

ESPRESSO	2.35 3.35
AMERICANO	2.95 3.95
DECAF AMERICANO	2.95 3.95
LATTE	3.65 4.65
CAPPUCCINO	3.35 4.35
LATTE MACCHIATO	3.95

TEA 3.65

English Breakfast, Chunmee, Earl Grey, Jasmine

TEA WITH FRESH MINT * 3.95

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SPECIALITY

BELGIAN HOT CHOCOLATE 3.95 | 4.95

GINGER ELIXIR 3.65

herbal tea with ginger, lemon,

mint * and agave syrup

VEGAN MATCHA LATTE 3.95

matcha, almond milk and mint *

VEGAN CHAI LATTE 3.95

almond milk with Chai Tea

Cold Drinks

ORGANIC APPLE JUICE 3.95 | 4.95

ORANGE JUICE 3.95 | 4.95

SEASONAL COLD PRESSED JUICE 5.65

• apple, active charcoal and lime

• carrot, ginger and turmeric - organic

• pear, spinach and mint * - organic

ORGANIC HOMEMADE LEMONADE * 4.35

HOMEMADE RASPBERRY LEMONADE 4.65

ICED TEA OF THE MOMENT 3.65

WATERMELON COOLER 4.35

ORGANIC SEASONAL SHOT 3.65

carrot, lemon, ginger, turmeric and pepper

SMOOTHIE LYCHEE-CHIA 5.65

ORGANIC SEASONAL KOMBUCHA 5.65

TONIC OF OUR ORGANIC SEASONAL SHOT 4.95

STILL WATER 25cl | 50cl 2.95 | 4.35

SPARKLING WATER 25cl | 50cl 2.95 | 4.35

SUMMER DRINKS 5.95

KIRR ROSÉ

PINK SANGRIA

PINK MIMOSA

MIMOSA

Beer

ORGANIC GINETTE OLD BREAD 50cl 5.65

VEDETT WHITE 4.65

ZINNEBIR - BELGIAN PALE ALE 4.65

Organic Wines & Cider

Oé are ambassadors of sustainable viticulture in the respect of the biodiversity and the wine growers.

Their wines are certified organic and without pesticides.

SPARKLING

CRÉMANT D'ALSACE 12.5cl 5.35 | 30.00

APPLE CIDER 20cl or 75cl 3.65 | 9.95

OÉ - WHITE

AOC BUGEY CHARDONNAY 4.95 | 24.95

OÉ - ROSÉ

IGP MÉDITERRANÉE 2019 4.95 | 24.95

OÉ - RED

AOC LANGUEDOC 2018 4.95 | 24.95

* mint is not organic