



# 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*

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

# Toasted Tartines

<b>CROQUE MONSIEUR</b>	<b>15</b>
toasted organic sourdough bread, ham, organic cheese served with tomato salsa and a mixed salad	
<b>CHICKEN &amp; SMOKED MOZZARELLA</b>	<b>14</b>
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

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

## OUR FAVOURITES

<b>CHICKEN BUN WITH PICKLED IMPERFECT VEGGIES</b>	<b>12</b>
multicereals bun, grilled chicken, imperfect vegetables, organic gomasio, baby spinach and sriracha	
<b>BAKER'S DAILY LUNCH</b>	<b>14</b>
a bowl of organic soup, ½ tartine of the day and a side salad	
<b>VEGAN GARDENER'S LUNCH</b>	<b>14</b>
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

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

# Soup & Pot-au-Feu

*Serves with organic bread and butter.*

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

# 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.

ESPRESSO	2.35
DOPPIO	3.35
AMERICANO	2.95
LONG BLACK	2.95
ESPRESSO MACCHIATO	3.95
CAPPUCCINO	3.35
FLAT WHITE	3.65
LATTE MACCHIATO	3.95
LATTE	3.65
LE LATTE QUOTIDIEN	3.95
MOCHA	3.65
BELGIAN HOT CHOCOLATE	3.95
VEGAN CHAI LATTE	3.95
VEGAN MATCHA LATTE	3.95

almond milk with Chai Tea

THEE	3.65
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English Breakfast, Chunmee, Earl Grey, Jasmijn

VERSE MUNTTHEE *	3.95
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GINGER ELIXIR	3.65
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herbal tea with ginger, lemon, mint \* and agave syrup

# Cold Drinks

ICED COFFEE	2.95
ICED CAPPUCCINO	3.35
ICED LATTE	3.65
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
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HOMEMADE RASPBERRY LEMONADE	4.65
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ICED TEA OF THE MOMENT	3.65
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WATERMELON COOLER	4.35
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ORGANIC SEASONAL SHOT	3.65
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carrot, lemon, ginger, turmeric and pepper

SMOOTHIE LYCHEE-CHIA	5.65
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ORGANIC SEASONAL KOMBUCHA	5.65
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TONIC OF OUR ORGANIC SEASONAL SHOT	4.95
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STILL WATER 25cl   50cl	2.95   4.35
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SPARKLING WATER 25cl   50cl	2.95   4.35
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## SUMMER DRINKS 5.95

KIRR ROSÉ

PINK SANGRIA

PINK MIMOSA

MIMOSA

# Beer

ORGANIC GINETTE OLD BREAD 50cl	5.65
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VEDETT WHITE	4.65
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ZINNEBIR - BELGIAN PALE ALE	4.65
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# 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
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APPLE CIDER 20cl or 75cl	3.65   9.95
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## OÉ - WHITE

AOC BUGÉY CHARDONNAY	4.95   24.95
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## OÉ - ROSÉ

IGP MÉDITERRANÉE 2019	4.95   24.95
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## OÉ - RED

AOC LANGUEDOC 2018	4.95   24.95
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\* mint is not organic