



M E N U

• FALL 2021 • ISSUE 8 •

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 and lentils,

avocado, cucumber, mixed salad, chives,

coriander and tomato sauce with harissa

MANHATTAN 11

smoked salmon, sour cream, mixed salad,

organic soft-boiled egg, organic bread and baguette

with a vegan dressing

PAIN PERDU

prepared with our brioche, served with

• seasonal fruits and clotted cream 8

• smoked salmon and sour cream with fresh herbs 11

PAIN PERDU

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.

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 sour cream

• 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

YOGHURT AND FRESH FRUITS 7

your choice of organic plain yoghurt

or organic soy yoghurt

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

Viennoiseries Bio

All our viennoiseries are served with our organic jams

and organic spreads

CLASSICS 3.35

CROISSANT

VEGAN CROISSANT

PAIN AU CHOCOLAT

MINI BRIOCHE not organic

PAIN AUX RAISINS

MINI SOURDOUGH BREAD 2.35

SPECIALTY 3.95

TORTILLON VEGAN

SEASONAL SUGGESTION not organic

CHOCOLATE TORSADE

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

Tartines

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

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	

Toasted Tartines

Served on our toasted organic sourdough bread.

CROQUE MONSIEUR	15
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	
VEGAN AVOCADO TOAST	11
organic superseeds, cherry tomatoes, cucumber and salad cress	
• add scrambled eggs	12.5
• add smoked salmon	13

Sides Dishes

GOUDA	4
COOKED HAM	6
BEETROOT CAVIAR	4
VEGAN MIXED SALAD	3
VEGAN GUACAMOLE	4
QUINOA AND LENTILS	3.5
LENTILS CAVIAR	4
BACON	4
HAM & CHEESE	6
SMOKED SALMON	8

OUR FAVOURITES

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 lentils caviar, grilled courgette, organic pesto rosso served with a mixed salad, cherry tomatoes, avocado, organic superseeds, vegan dressing and tomato salsa	
VEGAN DAHL WITH CORAL LENTILS	12
with roasted butternut, organic soy yoghurt and coriander	
TOAST GOAT CHEESE AND PEAR	11
toasted organic sourdough bread with honey and walnut	
TOAST LENTILS CAVIAR & MUSHROOMS	11
toasted organic sourdough bread with roasted cauliflower with turmeric, homemade red onion pickles and salad cress	

WHERE IT ALL BEGAN

To celebrate our anniversary, we are putting a classic back on the menu: the goat cheese, pear, honey and walnut toast.

Alain's simplicity and nothing more.

Salads

WARM GOAT CHEESE	16
with organic Nordic rye bread, blueberries, cucumber, cherry tomatoes, organic granola and blueberry dressing	
SALMON BUDDHA	15
with quinoa and lemon lentils, 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	
VEGGIE & GRAIN BOWL	14
with mix of quinoa, lemon lentils, roasted butternut, roasted cauliflower, salad, and gomasio	

Hot Dishes

Serves with organic bread and butter.

QUICHE	15
portion served with a side salad and organic bread	
LORRAINE, FETA AND SPINACH OR SEASONAL QUICHE	
VEGAN & ORGANIC SOUP OF THE DAY	5 7
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
APPLE-PEAR CRUMBLE	5.65
APPLE & CINNAMON TARTLET	5.35
CARAMEL TARTLET	5.35
LEMON TARTLET	5.35
PEAR-FRANGIPANE RYE TARTLET	5.65
FRESH FRUITS TARTLET	5.65
PROFITEROLE	5.35
PAIN PERDU	8

with seasonal fruits and clotted cream

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
RICE TART	4.65

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
THEE	3.65

English Breakfast, Chunmee, Earl Grey, Jasmijn

VERSE MUNTTHEE *	3.95
------------------	------

GINGER ELIXIR

herbal tea with ginger, lemon, mint * and agave syrup

WARM APPLE JUICE	4.35
------------------	------

MATCHA LATTE

with organic milk or organic plant-based alternative of your choice

CHAÏ LATTE	3.95
------------	------

with organic milk or organic plant-based alternative of your choice

GOLDEN LATTE	3.95
--------------	------

with organic milk or organic plant-based alternative of your choice

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
• organic carrot, ginger and turmeric

• organic pear, spinach and mint *

ORGANIC HOMEMADE LEMONADE *	4.35
-----------------------------	------

HOMEMADE RASPBERRY LEMONADE	4.65
-----------------------------	------

ORGANIC HOMEMADE ICED TEA - rooibos & apple *	3.65
---	------

ORGANIC SEASONAL SHOT	3.65
-----------------------	------

carrot, lemon, ginger, turmeric and pepper

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
-----------------------------	-------------

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