



M E N U

• W I N T E R •

Quality

Simplicity

Conviviality

Authenticity

Breakfast & Brunch

Served with our organic butter, organic jams and organic spreads

LE PAIN QUOTIDIEN BREAKFAST 9.95

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

• add an organic soft boiled egg 12.45

BREAKFAST BOWL 12.45

organic scrambled eggs, mix of quinoa, lemon lentils, avocado, cucumber, mixed salad, chives, coriander and tomato salsa with harissa

MANHATTAN 11.45

smoked Atlantic salmon, clotted cream with fresh herbs, mixed salad, organic soft boiled egg, organic bread and baguette

PAIN PERDU

prepared with our brioche, served with

• roasted apple, blueberries and clotted cream 8.45

• smoked salmon and clotted cream with fresh herbs 11.45

HAM & CHEESE CROISSANT 5.95

with cooked ham and organic Gouda cheese served warm

3 options to choose from:

FARMER, ANGLER OR BOTANIST

You will not be disappointed with our brunch offer. A combination of the best ingredients we have on our menu, a bit of sweet - a bit salty and always served with organic bread and baguette.

Bon appétit.

Cereals, Fresh Fruits & Yoghurt

GRANOLA PARFAIT 7.45

with fresh fruits, apple-pear compote and your choice of organic plain yoghurt or organic soy yoghurt

YOGHURT AND FRESH FRUITS 6.95

with your choice of organic plain yoghurt or organic soy yoghurt

VEGAN PORRIDGE 8.95

served with organic granola, apple-pear compote and fresh fruits

FRESH FRUIT SALAD 5.95

Organic Eggs

All of our eggs are organic

SOFT BOILED EGGS (1 OR 2) 3.95 | 5.95

served with a selection of organic bread

SCRAMBLED EGGS 8.45

served with a selection of organic bread

• add bacon 11.45

• add sliced avocado 11.45

• add smoked Atlantic salmon 12.45

SCRAMBLED EGGS TOAST 13.45

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

BRUNCH 19.95

organic pain au chocolat or croissant, organic bread and baguette, mini granola parfait (choice between organic plain or soy yoghurt), organic soft boiled egg, an organic regular hot drink and choose either an organic apple juice, orange juice or Buck's Fizz

THE FARMER

served with cooked ham and an organic cheese assortment

THE ANGLER

served with smoked Atlantic salmon

• add an organic Glass of Crémant d'Alsace 4.65

THE BOTANIST 19.95

vegan organic croissant, organic bread and baguette, mini vegan granola parfait, organic regular hot drink and choose either orange juice, organic apple juice or Buck's Fizz

SERVED WITH :

with mix of quinoa, lemon lentils, homemade avocado mash, red beetroot caviar, lentils caviar

Organic Viennoiseries

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

CLASSICS 3.45

CROISSANT

VEGAN CROISSANT

PAIN AU CHOCOLAT

PAIN AUX RAISINS

MINI BRIOCHE *

SPECIALS 3.95

ALMOND CROISSANT

VEGAN TORTILLON

APPLE PUFF PASTRY TART *

CHOCOLATE TWIST

MUFFIN OF YOUR CHOICE

ask our host for details

MINI SOURDOUGH BREAD 2.45

ORGANIC BREAD PLATE 3.95

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

* NON ORGANIC PRODUCT

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

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| CHICKEN COURGETTE | 11.95 |
| with free-range chicken, herb sauce, coriander, Grana Padano | |
| SMOKED ATLANTIC SALMON | 12.95 |
| with pickled cucumber, herb sauce and dill | |
| BELGIAN BEEF TARTARE | 13.95 |
| with organic beef with Grana Padano, basil oil and organic sun-dried tomatoes | |

Not loving these winter days?

OUR VEGAN DAHL CAN BRING YOU COMFORT

Are you craving a dish to warm up your soul during these cold and dark winter days? Make sure to try our vegan dahl made with coral lentils.

You will get a bowl filled with a mix of oriental herbs combined with freshly roasted butternut and soy yoghurt.

Toasted Tartines

Served on our signature toasted organic sourdough bread

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| CROQUE MONSIEUR | 14.95 |
| with ham, organic Gouda cheese served with tomato salsa and a mixed salad | |
| CHICKEN & SMOKED MOZZARELLA | 14.95 |
| with free-range chicken, grilled courgette, basil oil and parsley | |
| VEGAN AVOCADO TOAST | 11.95 |
| with homemade avocado mash, pickled cucumber, radish, organic superseeds and cumin-citrus salt | |
| • add scrambled eggs | 12.95 |
| • add smoked Atlantic salmon | 13.95 |

Sides

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| VEGAN MIXED SALAD | 2.95 |
| QUINOA AND LEMON LENTILS | 3.95 |
| BEETROOT CAVIAR | 3.95 |
| LENTILS CAVIAR | 3.95 |
| VEGAN GUACAMOLE | 3.95 |
| ORGANIC CHEESE (GOUDA & GOAT CHEESE) | 3.95 |
| BACON | 3.95 |
| COOKED HAM | 6.45 |
| HAM & ORGANIC CHEESE | 6.45 |
| SMOKED ATLANTIC SALMON | 8.45 |

OUR FAVORITES

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| TOAST GOAT CHEESE AND PEAR | 10.95 |
| toasted organic sourdough bread with honey and walnut | |
| TOAST LENTIL CAVIAR & MUSHROOMS | 10.95 |
| toasted organic sourdough bread with roasted cauliflower with turmeric, homemade pickled red onion and salad cress | |
| VEGAN DAHL WITH CORAL LENTILS | 11.95 |
| with roasted butternut, coriander and organic soy yoghurt | |
| BAKERS DAILY LUNCH | 13.95 |
| a bowl of organic soup, ½ tartine of the day and a side salad | |
| VEGAN LUNCH | 13.95 |
| 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 | |

Salads

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| CHICKEN CAESAR | 15.95 |
| with free-range chicken, crispy bacon, Grana Padano chips, homemade croutons, hard boiled egg, romaine salad and Caesar dressing | |
| WARM GOAT CHEESE | 15.95 |
| with organic Nordic rye bread, organic granola, blueberries, cucumber, cherry tomatoes and blueberry dressing | |
| SALMON BUDDHA | 15.95 |
| with mix of quinoa, lemon lentils, avocado, beetroot caviar, cucumber, herb sauce and organic superseeds | |
| VEGGIE & GRAIN BOWL | 12.95 |
| with mix of quinoa, lemon lentils, roasted butternut, roasted cauliflower, salad and gomasio | |

Hot Dishes

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| QUICHE | 14.95 |
| portion served with a side salad and organic bread | |
| • Lorraine • feta and spinach • seasonal | |
| VEGAN & ORGANIC SOUP OF THE DAY | 4.95 6.95 |
| served with a selection of organic bread and butter | |
| POT-AU-FEU | |
| with seasonal vegetables and chickpeas | |
| • add mix of quinoa and lemon lentils | 11.95 |
| • add free-range chicken | 13.95 |

All organic ingredients are certified by Certisys

Prices include VAT and service

Desserts

VEGAN DESSERT

ask your host for more details

ORGANIC BELGIAN CHOCOLATE BROWNIE	3.95
CHOCOLATE ÉCLAIR	4.65
MERVEILLEUX	5.95
APPLE-PEAR CRUMBLE	5.65
APPLE & CINNAMON TARTLET	4.95
CARAMEL TARTLET	4.95
LEMON TARTLET	4.95
PEAR-FRANGIPANE RYE TARTLET	5.65
FRESH FRUITS TARTLET	5.65
BELGIAN WAFFLE	5.95

with strawberries and chocolate

PROFITEROLE	5.45
CHOCOLATE COOKIE	2.45
HONEY & GRAPE COOKIE	2.45
PAIN PERDU	8.45

roasted apple, blueberries and clotted cream

SLICED

CHOCOLATE BOMB	5.45
CHEESECAKE	5.95
CHERRY CRUMBLE	5.65
CHOCOLATE TART	5.65
RICE TART	4.65
SEASONAL TART	5.65

ask your host for more details

Organic Hot Drinks

All of our hot drinks are available with organic milk or organic almond, oat or soy milk.

CLASSICS

ESPRESSO	2.45 3.45
AMERICANO	2.95 3.95
DECAF AMERICANO	2.95 3.95
LATTE	3.65 4.65
CAPPUCCINO	3.45 4.45
LATTE MACCHIATO	3.95
TEA	3.65

English Breakfast, Chunmee, Earl Grey, Jasmine, Rooibos

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

WARM APPLE JUICE	4.45
MATCHA LATTE	3.95

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

CHAÏ LATTE	3.95
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with organic milk or organic plant-based alternative of your choice

GOLDEN LATTE	3.95
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with organic milk or organic plant-based alternative of your choice

Cold Drinks

ORGANIC APPLE JUICE	3.95 4.95
ORANGE JUICE	3.95 4.95
SEASONAL COLD PRESSED JUICE	4.95

• apple, active charcoal and lime
• organic carrot, ginger and turmeric
• organic pear, spinach and mint

HOMEMADE LEMONADE	4.45
ORGANIC HOMEMADE ICED TEA	3.95

rooibos and apple

ORGANIC SEASONAL SHOT	3.65
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carrot, lemon, ginger, turmeric and pepper

ORGANIC SEASONAL KOMBUCHA	5.45
TONIC OF OUR ORGANIC SEASONAL SHOT	4.95
STILL WATER 25cl 50cl	2.95 4.45
SPARKLING WATER 25cl 50cl	2.95 4.45

* mint is not organic

Beers

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 29.95
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