



M E N U

• W I N T E R •

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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

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 : THE ANGLER

served with cooked ham and an organic cheese assortment : 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

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

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

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

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, 1/2 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

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

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
DOPPIO	3.45
AMERICANO	2.95
LONG BLACK	2.95
ESPRESSO MACCHIATO	2.65
CAPPUCCINO	3.45
FLAT WHITE	3.65
LATTE MACCHIATO	3.95
LATTE	3.95
LE LATTE QUOTIDIEN	3.95
MOCHA	3.65
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
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
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

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
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

Osan is a vegetal, floral and organic drink. Naturally alcohol-free made locally based on a new technical procedure developed by the starred chef Sang-Hoon Degeimbre.

SPARKLING

CRÉMANT D'ALSACE 12.5cl	5.35 29.95
APPLE CIDER 20cl or 75cl	3.65 9.95

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WHITE - AOC BUGEY CHARDONNAY	4.95 24.95
ROSÉ - IGP MÉDITERRANÉE 2019	4.95 24.95
RED - AOC LANGUEDOC 2018	4.95 24.95

OSAN

OSAN VC	5.35 29.95
lemongrass verbena, turmeric	
OSAN SB	5.35 29.95
shiso, basilic	
OSAN BM	5.35 29.95
beetroot, blackberry	