



# M E N U

• W I N T E R •

Quality

Simplicity

Conviviality

Authenticity

## Organic Bread

Served with our organic butter, organic jams & organic spreads

<b>BAKER'S BREAD BASKET</b>	<b>6.95</b>
selection of four slices of organic bread, organic baguette and organic butter	
<b>MINI SOURDOUGH BREAD</b>	<b>2.95</b>
<b>HAZELNUT FLUTE</b>	<b>4.25</b>
<b>OLIVE FLUTE</b>	<b>4.75</b>

## Breakfast

Served with our organic butter, organic jams & organic spreads

<b>LE PAIN QUOTIDIEN BREAKFAST</b>	<b>11.95</b>
organic pain au chocolat or organic butter croissant, organic sourdough wheat bread and organic baguette, regular orange juice or organic apple juice and a classic organic hot drink	
• add an organic soft boiled egg	<b>+2.45</b>
<b>HAM &amp; CHEESE CROISSANT</b>	<b>7.45</b>
organic butter croissant with Belgian farmers ham and organic Gouda cheese, served warm	
<b>PAIN PERDU</b>	<b>9.95</b>
prepared with our brioche, served with roasted apples, blueberries and sour cream	
<b>BREAKFAST BOWL</b>	<b>14.95</b>
organic scrambled eggs, avocado, cucumber, quinoa and beluga lentils mix, thai sauce, mesclun, chives, coriander and organic tomato salsa	
<b>MANHATTAN</b>	<b>14.95</b>
Atlantic smoked salmon, ricotta with fresh herbs, mesclun, organic soft boiled egg, selection of slices of organic bread and organic baguette	

## Cereals, Fresh Fruits & Yoghurt

<b>GRANOLA PARFAIT</b>	<b>9.95</b>
organic granola, fresh fruits, seasonal fruit compote and fresh mint choice of organic plain yoghurt or organic soy yoghurt	
<b>YOGHURT AND FRESH FRUITS</b>	<b>8.95</b>
choice of organic plain yoghurt or organic soy yoghurt	
<b>DRAGONFRUIT-CHIA BOWL <sup>v</sup></b>	<b>9.95</b>
banana and dragonfruit chia pudding, blueberries, strawberries, pineapples, fresh mint and dark organic chocolate	
<b>FRESH FRUIT SALAD <sup>v</sup></b>	<b>7.45</b>

## Organic Eggs

All of our eggs are organic

<b>SOFT BOILED EGGS (1 OR 2)</b>	<b>4.45   6.95</b>
served with organic sourdough wheat bread soldiers	
<b>SCRAMBLED EGGS</b>	<b>10.95</b>
served with organic sourdough wheat bread and organic baguette	
• add grilled bacon	<b>14.45</b>
• add avocado	<b>14.45</b>
• add Atlantic smoked salmon	<b>15.95</b>
<b>SCRAMBLED EGGS TOAST</b>	<b>15.95</b>
toasted organic sourdough wheat bread, organic scrambled eggs, avocado, cherry tomatoes, coriander and organic pesto rosso	

### BRUNCH **23.95**

organic pain au chocolat or organic butter croissant, organic sourdough wheat bread and organic baguette, mini granola parfait (organic plain yoghurt or organic soy yoghurt), organic soft boiled egg, classic organic hot drink and choose between organic apple juice, orange juice or mimosa

<b>THE FARMER</b>	⋮	<b>THE ANGLER</b>
served with Belgian farmers ham and a selection of organic cheeses	⋮	served with Atlantic smoked salmon

### THE BOTANIST <sup>v</sup> **23.95**

hibiscus croissant, organic sourdough wheat bread and organic baguette, mini granola parfait (organic soy yoghurt), classic organic hot drink and choose between organic apple juice, orange juice or mimosa

<b>SERVED WITH :</b>
quinoa and beluga lentils mix, thai sauce, guacamole, red beetroot caviar and organic hummus

## Organic Viennoiseries

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

<b>BUTTER CROISSANT</b>	<b>3.65</b>
<b>PAIN AU CHOCOLAT</b>	<b>3.65</b>
<b>PAIN AUX RAISINS</b>	<b>3.95</b>
<b>SMALL BRIOCHE*</b>	<b>3.95</b>
<b>ALMOND CROISSANT</b>	<b>4.95</b>
<b>TORTILLON <sup>v</sup></b>	<b>4.75</b>
<b>APPLE PUFF PASTRY TART*</b>	<b>4.75</b>
<b>CHOCOLATE TWIST</b>	<b>4.75</b>
<b>CINNAMON ROLL* <sup>v</sup></b>	<b>4.75</b>
<b>HIBISCUS CROISSANT* <sup>v</sup></b>	<b>4.75</b>

**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.

**v • VEGAN / \* NON ORGANIC PRODUCT**

# Tartines

<b>HAM &amp; CHEESE</b>	<b>12.95</b>
Belgian farmers ham, organic Gouda cheese, organic gherkins, Caesar dressing and parsley	
<b>CHICKEN &amp; ZUCCHINI</b>	<b>15.95</b>
free-range chicken, grilled zucchini, herb sauce, coriander and parmesan	
<b>SMOKED SALMON</b>	<b>18.45</b>
Atlantic smoked salmon, pickled cucumber, radish, herb sauce, dill and chives	
<b>BELGIAN BEEF TARTARE</b>	<b>16.45</b>
organic Belgian beef, parmesan, basil oil and organic sun-dried tomatoes	
<b>TUNA</b>	<b>13.95</b>
tuna, organic hummus, celery, chives, radish and pickled cucumber	
<b>ITALIAN</b>	<b>16.45</b>
dried ham, organic mozzarella di bufala, organic pesto rosso, cherry tomatoes and basil oil	
<b>AVOCADO TOAST <sup>v</sup></b>	<b>13.45</b>
toasted organic sourdough wheat bread with guacamole, pickled cucumber, radish, organic superseeds and citrus-cumin salt	
• add organic scrambled eggs	<b>15.45</b>
• add Atlantic smoked salmon	<b>17.95</b>
<b>CROQUE MONSIEUR</b>	<b>17.95</b>
toasted organic sourdough wheat bread (double) with Belgian farmers ham, organic Gouda cheese served with organic tomato salsa and a mixed salad	
<b>GARDENER'S CROQUE <sup>v</sup></b>	<b>15.95</b>
toasted organic sourdough wheat bread with organic hummus, grilled zucchini, organic pesto rosso, served with a mixed salad, avocado, organic superseeds, vegan vinaigrette and organic tomato salsa	
<b>CHICKEN &amp; SMOKED MOZZARELLA TOAST</b>	<b>17.45</b>
toasted organic sourdough wheat bread with free-range chicken, smoked mozzarella, grilled zucchini, basil oil and parsley	

# Winter Specials

<b>NOUGATINE PRALINÉE</b>	<b>4.75</b>
<b>CHAI OAT PORRIDGE</b>	<b>11.95</b>
steel cut oat porridge with oat milk, chai latte spices, blueberries, roasted apple, organic nuts and dried cranberries tartine	
<b>SMOKED TROUT &amp; SEAWEEDS</b>	<b>16.95</b>
organic Nordic rye bread, ricotta with fresh herbs, smoked trout, seaweed, lemon, pickled cucumber and dill	
<b>PANZANELLA</b>	<b>12.95</b>
roasted vegetables, romaine salad, mesclun, homemade organic baguettecroutons, basil oil, organic nuts, dried cranberries, lemon and vegan vinaigrette	
• with organic mozzarella	<b>15.95</b>
<b>CARROT CAKE</b>	<b>3.95</b>
<b>GOLDEN LATTE</b>	<b>5.95</b>
available with organic milk of your choice, curcuma, ginger and maca	

# Sides

<b>MIXED SALAD <sup>v</sup></b>	<b>3.45</b>
<b>RED BEETROOT CAVIAR <sup>v</sup></b>	<b>4.45</b>
<b>GUACAMOLE <sup>v</sup></b>	<b>4.45</b>
<b>ORGANIC HUMMUS <sup>v</sup></b>	<b>4.45</b>
<b>ORGANIC CHEESE (GOUDA &amp; GOAT CHEESE)</b>	<b>4.45</b>
<b>GRILLED BACON</b>	<b>4.45</b>
<b>ORGANIC MOZZARELLA DI BUFALA</b>	<b>4.95</b>
<b>BELGIAN FARMERS HAM</b>	<b>7.45</b>
<b>BELGIAN FARMERS HAM &amp; ORGANIC CHEESE</b>	<b>7.45</b>
<b>ATLANTIC SMOKED SALMON</b>	<b>9.95</b>

## OUR COMBOS

<b>DAILY BAKER'S LUNCH</b>	<b>15.95</b>
a big bowl of organic soup of the day, ½ tartine of the day and a mixed salad	
<b>LE TARTINE LUNCH</b>	<b>15.95</b>
tartine of the day, still water or sparkling water and pastel de nata	
<b>AFTERNOON BREAK</b>	<b>7.95</b>
slice of tart of the day and a classic organic hot drink	

# Salads

Served with organic sourdough wheat bread,

organic baguette & organic butter

<b>CAESAR</b>	<b>17.95</b>
free-range chicken, grilled bacon, parmesan chips, homemade organic croutons, organic hard boiled egg, romaine salad and Caesar dressing	
<b>WARM GOAT CHEESE</b>	<b>17.95</b>
fresh organic goat cheese, organic granola, mesclun, blueberries, cucumber, cherry tomatoes, blueberry dressing and organic toasted Nordic rye bread	
<b>SALMON BOWL</b>	<b>18.95</b>
Atlantic smoked salmon, quinoa and beluga lentils mix, thai sauce, mesclun, ricotta with fresh herbs, red beetroot caviar, pickled cucumber, lemon and herb sauce	
<b>VEGGIE &amp; GRAIN BOWL <sup>v</sup></b>	<b>16.95</b>
quinoa and beluga lentils mix, thai sauce, roasted vegetables, organic hummus, fresh herbs, lemon and organic super seed bread	

# Hot Dishes

<b>QUICHE</b>	<b>16.95</b>
portion served with a mixed salad	
• Lorraine • feta and spinach • seasonal	
<b>ORGANIC SOUP OF THE DAY <sup>v</sup></b>	<b>4.95   7.95</b>
served with organic sourdough wheat bread, organic homemade croutons, organic baguette and organic butter	
<b>ORGANIC RIBOLLITA (WINTER POT AU FEU)</b>	<b>14.95</b>
seasonal vegetable broth (carrots, tomatoes, cannellini beans, kale, cabbage..) served with parmesan & homemade organic baguette croutons	
• with quinoa <sup>v</sup>	<b>15.95</b>
• with grilled bacon	<b>17.95</b>

All organic ingredients are certified by Certisys BE-BIO-01

V • VEGAN

Prices include VAT and service

\* NON ORGANIC PRODUCT

# Desserts

PROFITEROLE	6.95
MINI CHOCOLATE DOME <sup>Y</sup>	6.95
ORGANIC BELGIAN CHOCOLATE BROWNIE	5.45
CHOCOLATE ÉCLAIR	5.45
MERVEILLEUX	6.45
APPLE & PEAR CRUMBLE	6.45
APPLE & CINNAMON TARTLET	5.45
CARAMEL TARTLET	5.45
LEMON TARTLET	5.45
FRESH FRUITS TARTLET	6.45
CHOCOLATE CAKE <sup>Y</sup>	5.45
BELGIAN WAFFLE	6.45
served with strawberries and chocolate sauce	
PASTEL DE NATA	2.45
CHOCOLATE COOKIE	2.95
HONEY & GRAPE COOKIE	2.95
PAIN PERDU	9.95
prepared with our brioche, served with roasted apples, blueberries and sour cream	

## SLICED

CHOCOLATE BOMB	6.95
CHEESECAKE RED FRUITS	6.95
APPLE & CHERRY CRUMBLE <sup>Y</sup>	6.45
CHOCOLATE TART	5.45
RICE TART	5.45

# Organic Hot Drinks

All of our hot drinks are available with organic milk  
of your choice: whole, almond, oat or soy

## CLASSICS

ESPRESSO	3.45
AMERICANO	3.95
LATTE	4.95
CAPPUCCINO	4.45
LATTE MACCHIATO	5.45
EXTRA SHOT	+ 1
TEA	4.45
English Breakfast, Earl Grey, Chunmee, Jasmine, Rooibos, Chamomile, Masala Chai	
TEA WITH FRESH MINT **	4.95

## SPECIALITY

BELGIAN HOT CHOCOLATE	4.95
GINGER ELIXIR	4.95
herbal tea with ginger, lemon, fresh mint** and agave syrup	
WARM APPLE JUICE	5.45
CHAÏ LATTE	5.45
MATCHA LATTE	6.95

## ICED DRINKS

ICED COFFEE	3.95
ICED LATTE	4.95
ICED CHAÏ LATTE	5.45
ICED MATCHA LATTE	6.95

\*\* the fresh mint is not organic

# Cold Drinks

ORGANIC APPLE JUICE	4.95   6.95
ORANGE JUICE	4.95   6.95
DETOX COLD PRESSED JUICE	5.95
• apple, active charcoal and lime • organic carrot, ginger and turmeric • organic pear, spinach and mint	
HOMEMADE LEMONADE	5.95
HOMEMADE RASPBERRY LEMONADE	5.95
ORGANIC HOMEMADE ICED TEA	4.95
rooibos and apple	
SEASONAL SHOT 60ml	4.95
ginger, turmeric, black pepper	
STILL WATER 25cl   50cl	2.95   4.45
SPARKLING WATER 25cl   50cl	2.95   4.45

# Beers

VEDETT EXTRA WHITE 33cl - 4.7%	4.95
VEDETT EXTRA PILSNER 33cl - 5.2%	4.95

# Organic Wines & Bubbles

Oé are ambassadors of sustainable viticulture in  
the respect of the biodiversity and the wine growers.  
Their wines are certified organic and without pesticides.

## OÉ - WHITE

AOC LANGUEDOC	5.95   28.00
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## OÉ - ROSÉ

IGP MÉDITERRANÉE	5.95   28.00
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## OÉ - RED

AOC LANGUEDOC	5.95   28.00
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## SPARKLING

MIMOSA	6.95
CHAMPAGNE DRAPPIER 37.5cl	35
ORGANIC CRÉMANT D'ALSACE	6.95   35