

Organic Bread

Served with our organic butter, organic jams & organic spreads

BAKER'S BREAD BASKET	6.95
selection of four slices of organic bread and organic baguette	
PORTION OF BAGUETTE	3.95
SOURDOUGH BREAD ROLL	2.95
ROSEMARY SOURDOUGH BREAD ROLL	2.95
SUNDRIED TOMATO SOURDOUGH BREAD ROLL	3.45
HAZELNUT RAISIN FLUTE	4.25

Breakfast

Served with our organic butter, organic jams & organic spreads

LE PAIN QUOTIDIEN BREAKFAST	11.95
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	+2.45
HAM & CHEESE CROISSANT	7.45
organic butter croissant with Belgian farmers ham and organic Gouda cheese, served warm	
PAIN PERDU	9.95
prepared with our brioche, served with strawberries, blueberries and sour cream	
BREAKFAST BOWL	14.95
organic scrambled eggs, quinoa tabouleh, mesclun, avocado, cherry tomatoes, chives, lemon and organic tomato salsa	
MANHATTAN	14.95
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

GRANOLA PARFAIT	9.95
organic granola, fresh fruits, seasonal fruit compote and fresh mint choice of organic plain yoghurt or organic soy yoghurt	
YOGHURT AND FRESH FRUITS	8.95
choice of organic plain yoghurt or organic soy yoghurt	
SKYR MUESLI WITH FRESH FRUITS	9.95
muesli overnight oats made with organic skyr, served with banana, blueberries, strawberries, raspberries and fresh mint	
FRESH FRUITS SALAD ^v	7.45

Organic Eggs

All our eggs are organic and come from free-range chicken

SOFT BOILED EGGS (1 OR 2)	4.45 6.95
served with organic sourdough wheat bread soldiers	
SCRAMBLED EGGS	10.95
served with organic sourdough wheat bread and organic baguette	
• add grilled bacon	+3.5
• add avocado	+3.5
• add Atlantic smoked salmon	+4.5
SCRAMBLED EGGS TOAST	15.95
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 choice between organic apple juice, orange juice or mimosa

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

Sides

ORGANIC CHEESES (GOUDA & GOAT CHEESE)	4.45
BELGIAN FARMERS HAM	7.45
BELGIAN FARMERS HAM & ORGANIC CHEESE	7.45
ATLANTIC SMOKED SALMON	9.95
MIXED SALAD ^v	3.45
GUACAMOLE ^v	4.45
AVOCADO ^v	3.95
HUMMUS ^v	4.45

Organic Viennoiseries

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

BUTTER CROISSANT	3.65
PAIN AU CHOCOLAT	3.65
PAIN AUX RAISINS	3.95
SMALL BRIOCHE*	3.95
ALMOND CROISSANT	4.95
CARRÉ CRÈME*	4.95
TORTILLON ^v	4.75
APPLE PUFF PASTRY*	4.75
CHOCOLATE TWIST	4.75
CINNAMON ROLL* ^v	4.75
HIBISCUS CROISSANT* ^v	4.75

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

Served on our organic sourdough wheat bread.

Also available on 1/2 organic baguette

FRESH CHEESE **8.95**

skyr organic fresh cheese, radish, chives and spring onion

CHICKEN & ZUCCHINI **15.95**

free-range chicken, grilled zucchini,
herb sauce, coriander and parmesan

SMOKED SALMON **18.45**

Atlantic smoked salmon, cucumber,
radish, herb sauce, dill and chives

BELGIAN BEEF TARTARE **16.45**

organic Belgian beef, parmesan, basil oil
and organic sun-dried tomatoes

TUNA **13.95**

tuna, hummus, celery, chives, radish and cucumber

ITALIAN **16.45**

dried ham, organic mozzarella di bufala,
organic pesto rosso, cherry tomatoes and basil oil

AVOCADO TOAST ^V **13.45**

toasted organic sourdough wheat bread
with guacamole, cucumber, radish,
organic superseeds and citrus-cumin salt

• add organic scrambled eggs **+2.45**

• add Atlantic smoked salmon **+4.5**

CROQUE MONSIEUR **17.95**

toasted organic sourdough wheat bread (double)
with Belgian farmers ham, organic Gouda cheese
served with organic tomato salsa and a mixed salad

GARDENER'S CROQUE ^V **15.95**

toasted organic sourdough wheat bread with hummus,
grilled zucchini, organic pesto rosso, served with
a mixed salad, avocado, organic superseeds,
vegan vinaigrette and organic tomato salsa

CHICKEN & SMOKED MOZZARELLA TOAST **17.45**

toasted organic sourdough wheat bread
with free-range chicken, smoked mozzarella,
grilled zucchini, basil oil and parsley

Spring Specials

MINI PANCAKES **10.95**

mini Dutch pancakes with a coulis
of strawberry-rhubarb, served with banana,
red fruits and sour cream

HEMP EGG MIMOSA TARTINE **14.95**

served on cannabis - hemp bread
with egg mimosa, leek sprouts,
furikake (sesame seeds and nori) and lemon

• add Atlantic smoked salmon **+4.5**

COBB SALAD **18.95**

free-range chicken, grilled bacon,
Fourme d'Ambert blue cheese, mesclun,
hard-boiled organic egg, spring onion,
parsley, mustard vinaigrette, served
with organic sourdough wheat bread,
organic baguette and organic butter

QUICHE ASPARAGUS & BRIE **16.95**

portion served with a mixed salad

BLACKCURRANT & **4.95 | 6.95**

COCONUT SMOOTHIE

HOMEMADE MINT & **5.95**

SPIRULINA LEMONADE

Salads

Served with organic bread and organic butter

CAESAR **17.95**

free-range chicken, grilled bacon, parmesan chips,
homemade organic croutons, organic hard boiled egg,
romaine salad and Caesar dressing

WARM GOAT CHEESE **17.95**

fresh organic goat cheese, toasted hazelnut raisin
flute, mesclun, organic granola, cherry tomatoes,
cucumber, grapes, chives and blueberry dressing

SALMON & QUINOA **18.95**

Atlantic smoked salmon, nordic rye bread, mesclun,
quinoa tabouleh, guacamole, red beetroot caviar,
ricotta with fresh herbs, dill, lemon and herb sauce

PANZANELLA **12.95**

roasted vegetables, mesclun, homemade organic
baguette croutons, basil oil, grapes, spring onion,
dill, parsley, lemon and vegan vinaigrette

• add organic mozzarella di bufala **+3**

OUR COMBOS

DAILY BAKER'S LUNCH **15.95**

a big bowl of organic soup of the day,
½ tartine of the day and a mixed salad

LE TARTINE LUNCH **14.45**

tartine of the day and pastel de nata

Hot Dishes

QUICHE

portion served with a mixed salad

• Lorraine • feta and spinach **15.95**

• salmon and leek **17.95**

ORGANIC SOUP OF THE DAY ^V **4.95 | 7.95**

served with organic sourdough wheat bread,
organic homemade croutons, organic baguette
and organic butter

ORGANIC RIBOLLITA (POT AU FEU) **14.95**

seasonal vegetable broth served with parmesan
and homemade organic baguette croutons

• add quinoa ^V **+1**

• add grilled bacon **+3**

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

V • VEGAN

Prices include VAT and service

*** NON ORGANIC PRODUCT**

Desserts

CHOCOLATE COOKIE	2.95
HONEY & GRAPE COOKIE	2.95
ORGANIC BELGIAN CHOCOLATE BROWNIE	5.45
CHOCOLATE ÉCLAIR	5.45
MERVEILLEUX	6.45
STRAWBERRY & RHUBARB CRUMBLE	6.45
APPLE & CINNAMON TARTLET	5.45
CARAMEL TARTLET	5.45
LEMON TARTLET	5.45
FRESH FRUITS TARTLET	6.45
CHOCOLATE CAKE [✓]	5.45
BELGIAN WAFFLE	6.45
served with strawberries and chocolate sauce	
PASTEL DE NATA	2.45
PAIN PERDU	9.95

AFTERNOON BREAK	7.95
-----------------	------

slice of tart of the day and a classic

organic hot drink

SLICED

CHOCOLATE BOMB	6.95
CHEESECAKE RED FRUITS	6.95
APPLE & CHERRY CRUMBLE [✓]	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
DOPPIO	3.95
ESPRESSO MACCHIATO	3.95
AMERICANO	3.95
LONG BLACK	4.45
CAPPUCCINO	4.45
FLAT WHITE	4.95
LATTE MACCHIATO	5.45
MOCHA	4.95
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	
GOLDEN LATTE	5.95
with curcuma, ginger and maca	
CHAÏ LATTE	5.45
MATCHA LATTE	6.95
LE LATTE QUOTIDIEN*	5.95

latte with crispy caramel pearls and agave syrup

ICED DRINKS

ICED COFFEE	4.45
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
HOMEMADE ICED TEA	4.95
rooibos and apple	
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

respect of the biodiversity and the wine growers.

Their wines are certified organic and without pesticides.

OÉ - WHITE

AOC LANGUEDOC	5.95 28
---------------	-----------

OÉ - ROSÉ

IGP MÉDITERRANÉE	5.95 28
------------------	-----------

OÉ - RED

AOC LANGUEDOC	5.95 28
---------------	-----------

SPARKLING

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