



# M E N U

• S U M M E R •

EN

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 different slices of organic bread and organic baguette	
<b>PORTION OF BAGUETTE</b>	<b>3.95</b>
<b>SOURDOUGH BREAD ROLL</b>	<b>2.95</b>
<b>ROSEMARY SOURDOUGH BREAD ROLL</b>	<b>2.95</b>
<b>SUNDRIED TOMATO SOURDOUGH BREAD ROLL</b>	<b>3.45</b>
<b>HAZELNUT RAISIN FLUTE</b>	<b>4.25</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 Gouda cheese, served warm	
<b>PAIN PERDU</b>	<b>9.95</b>
prepared with our brioche, served with strawberries, blueberries and sour cream	
<b>BREAKFAST BOWL</b>	<b>14.95</b>
organic scrambled eggs, quinoa tabouleh, mesclun, avocado, cherry tomatoes, chives, lemon 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, organic skyr or organic soy yoghurt	
<b>YOGHURT AND FRESH FRUITS</b>	<b>8.95</b>
choice of organic plain yoghurt, organic skyr or organic soy yoghurt	
<b>SKYR MUESLI WITH FRESH FRUITS</b>	<b>9.95</b>
muesli overnight oats made with organic skyr, served with banana, blueberries, strawberries, raspberries and fresh mint	
<b>FRESH FRUITS SALAD <sup>v</sup></b>	<b>7.45</b>

## Organic Eggs

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

<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>+3.5</b>
• add avocado	<b>+3.5</b>
• add Atlantic smoked salmon	<b>+4.5</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, organic skyr or organic soy yoghurt), organic soft boiled egg, classic organic hot drink and choice between organic apple juice, orange juice or mimosa

**THE FARMER**  
served with Belgian farmers ham and a selection of cheeses (gouda & goat cheese)

**THE ANGLER**  
served with Atlantic smoked salmon

## Sides

<b>CHEESES (GOUDA &amp; GOAT CHEESE)</b>	<b>4.45</b>
<b>BELGIAN FARMERS HAM</b>	<b>7.45</b>
<b>BELGIAN FARMERS HAM &amp; CHEESE</b>	<b>7.45</b>
<b>ATLANTIC SMOKED SALMON</b>	<b>9.95</b>
<b>MIXED SALAD <sup>v</sup></b>	<b>3.45</b>
<b>GUACAMOLE <sup>v</sup></b>	<b>4.45</b>
<b>AVOCADO <sup>v</sup></b>	<b>3.95</b>
<b>HUMMUS <sup>v</sup></b>	<b>4.45</b>

## Organic Viennoiseries

All our viennoiseries are served with our organic jams & 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>CARRÉ CRÈME*</b>	<b>4.95</b>
<b>TORTILLON <sup>v</sup></b>	<b>4.75</b>
<b>APPLE PUFF PASTRY*</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

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

**AVOCADO TOAST** <sup>v</sup> **13.45**

toasted organic sourdough wheat bread with guacamole, cucumber, radish, 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, Gouda cheese

served with organic tomato salsa and a mixed salad

**GARDENER'S CROQUE** <sup>v</sup> **15.95**

toasted organic sourdough wheat bread with hummus, grilled zucchini, organic pesto rosso, served with

a mixed salad, avocado, 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

# Seasonal Specials

**DANISH RASPBERRY** **4.75**

viennoiserie with lemon cream and fresh raspberries

**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**

**WATERMELON FENNEL SALAD** <sup>v</sup> **12.95**

watermelon, fennel, beetroot, cherry tomatoes, toasted hemp-cannabis bread, dill, chives, parsley, lemon and soy-wholegrain mustard dressing

**AUBERGINE PARMESAN QUICHE** **16.95**

portion served with a mixed salad

**STRAWBERRY PAVLOVA** <sup>v</sup> **5.45**

# 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 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 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** <sup>v</sup> **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 <sup>v</sup>

**+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
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 <sup>v</sup>	5.45
BELGIAN WAFFLE	6.45
served with strawberries and chocolate sauce	
PASTEL DE NATA	2.45
PAIN PERDU	9.95

<b>AFTERNOON BREAK</b>	<b>7.95</b>
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 <sup>v</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
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
BELGIAN HOT CHOCOLATE	4.95
TEA	4.45
English Breakfast, Earl Grey, Chunmee, Jasmine, Rooibos, Chamomile, Masala Chai	
TEA WITH FRESH MINT **	4.95

## SPECIALITY

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	
BLACKCURRANT & COCONUT SMOOTHIE	4.95   6.95
HOMEMADE LEMONADE	5.95
HOMEMADE RASPBERRY LEMONADE	5.95
HOMEMADE MINT & SPIRULINA LEMONADE	5.95
HOMEMADE ICED TEA	4.95
rooibos and apple	
STILL WATER - SPA REINE 25cl   50cl	2.95   4.45
SPARKLING WATER - BRU 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
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## OÉ - ROSÉ

IGP MÉDITERRANÉE	5.95   28
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## OÉ - RED

AOC LANGUEDOC	5.95   28
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## SPARKLING

MIMOSA *	6.95
CRÉMANT D'ALSACE*	6.95   35