



M E N U

Quality

Simplicity

Conviviality

Authenticity

Organic Bread

Served with our organic butter, organic jams & organic spreads.

- BAKER'S BREAD BASKET** 6.95
selection of different slices of organic bread and organic baguette
- PORTION OF BAGUETTE** 3.95
- SOURDOUGH BREAD ROLL** 2.95
- BLACK OLIVES SOURDOUGH BREAD ROLL** 2.95
- HAZELNUT & RAISIN FLUTE** 4.25

Breakfast

Served with our organic butter, organic jams & organic spreads.

- LE PAIN QUOTIDIEN BREAKFAST** 13.45
pain au chocolat or butter croissant, organic sourdough wheat bread and organic baguette, orange juice or organic apple juice and a classic organic hot drink
• with an organic soft boiled egg +2.75
- HAM & CHEESE CROISSANT** 7.95
butter croissant with Belgian farmers ham and Gouda cheese, served warm
- PAIN PERDU** 9.95
prepared with our brioche, served with strawberries, blueberries, fresh mint and sour cream
- MINI PANCAKES** 10.95
served with strawberries, banana, blueberries, raspberries, fresh mint, sour cream and strawberry jam
- BREAKFAST BOWL** 14.95
quinoa tabbouleh, mesclun, two organic baked eggs, cherry tomatoes, guacamole, parsley, lemon and superseeds, served with organic protein bread
- MANHATTAN BREAKFAST** 14.95
Atlantic smoked salmon, organic skyr with fresh herbs, mesclun, organic soft boiled egg, selection of slices of organic bread and organic baguette

Cereals, Fresh Fruit & Yoghurt

- TROPICAL GRANOLA PARFAIT** 9.95
organic granola, fresh fruits and fresh mint - choice between: organic plain yoghurt, organic skyr or organic soy yoghurt
- CHIA RED FRUITS DELICE** 9.95
made with organic almondmilk, raspberry puree, fresh raspberries, strawberries, blueberries and organic dark chocolate - choice between: organic plain yoghurt, organic skyr or organic soy yoghurt
- FRESH FRUIT SALAD** ^v 7.95

Organic Eggs

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

- SOFT BOILED EGGS (1 OR 2)** 4.65 | 6.95
served with organic baguette and organic sourdough wheat bread soldiers
- BAKED EGGS (1 OR 2)** 4.65 | 6.95
served with organic baguette and organic sourdough wheat bread
- SCRAMBLED EGGS** 10.95
served with organic baguette and organic sourdough wheat bread
• with grilled bacon +3.75
• with avocado +3.75
• with Atlantic smoked salmon +4.75
- SCRAMBLED EGGS TOAST** 15.95
toasted organic sourdough wheat bread, organic scrambled eggs, avocado, cherry tomatoes, coriander and organic pesto rosso

BRUNCH 24.95

Our brunch is served every day with a selection of our organic breads, a classic organic hot drink, served with organic jams & organic spreads.

COMPOSE YOUR BRUNCH

choose 1 in each category:

COLD DRINKS & BUBBLES

- organic apple juice
- mimosa
- orange juice
- bellini

VIENNOISERIE

- butter croissant
- hibiscus croissant ^v
- pain au chocolat
- small brioche

PROTEIN

- organic soft-boiled egg
- organic scrambled eggs
- organic pan-fried egg
- quinoa tabbouleh ^v

HALF TARTINE

- avocado toast ^v
- Atlantic smoked salmon
- tuna
- ham & cheese

DESSERT

- mini granola parfait with yogurt of your choice
- mini fresh fruit salad ^v
- mini raspberry yoghurt smoothie

MAKE IT EVEN MORE DELICIOUS +9.95

WITH A GLASS OF CRÉMANT & YOUR CHOICE BETWEEN MINI PANCAKES OR WAFFLE

- pancakes nature
- pancakes with Atlantic smoked salmon, sour cream & dill
- pancakes with grilled bacon and agave syrup
- Belgian waffle, strawberries & chocolate sauce

Viennoiseries

Served with our organic jams & organic spreads.

- BUTTER CROISSANT** 3.95
- PAIN AU CHOCOLAT** 3.95
- PAIN AUX RAISINS** 3.95
- SMALL BRIOCHE** 3.95
- CHOCOLATE CRUFFIN** 3.95
- TORTILLON** 4.75
- CHOCOLATE TWIST** 4.75
- CINNAMON ROLL** ^v 4.75
- HIBISCUS CROISSANT** ^v 4.75
- ALMOND CROISSANT** 4.95
- APPLE GALETTE** 4.95
- PISTACHIO SWIRL** 4.95

Tartines

Served on our organic sourdough wheat bread.

Our tartines are also available on 1/2 organic baguette.

BELGIAN BEEF TARTARE 16.95

organic Belgian beef, Parmesan, basil oil and organic sundried tomatoes

TUNA 13.95

with hummus, celery, chives, radish and cucumber



AVOCADO TOAST ^V 13.95

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

• with organic scrambled eggs +2.75

• with Atlantic smoked salmon +4.75

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 ^V 15.95

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

CHICKEN & SMOKED MOZZARELLA TOAST 17.95

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

Seasonal Specials

PROTEIN PANCAKES 10.95

served with banana, blueberries, fresh mint, organic skyr and strawberry jam

SOURDOUGH FLATBREAD WITH TWO ORGANIC BAKED EGGS 14.95

topped with a citrus-cumin salt organic skyr, roasted cherry tomatoes, parsley and homemade slightly spicy oil

ITALIAN SOURDOUGH FLATBREAD 17.95

dried ham, mozzarella di bufala D.O.P., organic pesto rosso, cherry tomatoes and basil oil



SOURDOUGH FLATBREAD WITH GRILLED VEGETABLES ^V 16.95

houmous, roasted peppers, grilled zucchini, mix of sprouted cress and basil oil

• with mozzarella di bufala D.O.P. +3

or with dried Serrano ham

• with mozzarella di bufala D.O.P. +6

and with dried Serrano ham

SALMON GRAVLAX TARTINE 17.95

marinated salmon in gravlax style, organic skyr with fresh herbs, mix of sprouted cress, lemon and cucumber, served on organic protein bread

BURRATA DI BUFALA & HEIRLOOM TOMATOES 17.95

mix of heirloom tomatoes, basil oil, mix of sprouted cress and multicereal baguette

RASPBERRY YOGHURT SMOOTHIE 6.95

made with organic skyr, topped with granola

Salads

Served with organic bread & organic butter.

CAESAR 17.95

free-range chicken, grilled bacon, Parmesan cheese, homemade organic croutons, organic hard boiled egg, Romaine salad and Caesar dressing

WARM GOAT CHEESE 17.95

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

• with grilled bacon +3.75



ATLANTIC SMOKED SALMON & TUNA 18.95

Nordic rye bread, Romaine salad, mix of sprouted cress, cherry tomatoes, lemon, vegan vinaigrette and fresh herb sauce

OUR COMBOS



DAILY BAKER'S LUNCH 16.95

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

TARTINE LUNCH 14.95

Gouda and Belgian farmers ham tartine or tuna tartine or avocado toast ^V,

homemade lemonade or still or sparkling water

• pastel de nata or plain Belgian waffle + 2.95

Hot Dishes

QUICHE

portion served with a mixed salad

• Lorraine 15.95

• feta and spinach 15.95

• seasonal 16.95

• salmon and leek 17.95



ORGANIC SOUP OF THE DAY ^V 5.45 | 8.45

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

Sides

CHEESES (GOUDA & GOAT CHEESE) 4.65

BELGIAN FARMERS HAM 7.65

BELGIAN FARMERS HAM & CHEESE 7.65

ATLANTIC SMOKED SALMON 9.95

BURRATA DI BUFALA 7.45

MIXED SALAD ^V 3.65

GUACAMOLE ^V 4.65

AVOCADO ^V 3.95

HUMMUS ^V 4.65

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

Prices include VAT and service

V • VEGAN

Desserts

MADELEINE	1.95
PASTEL DE NATA	2.95
COOKIES (chocolate or honey-grapes)	2.95
CHOCOLATE ÉCLAIR	5.75
MERVEILLEUX	6.95
APPLE-CINNAMON TARTLET	5.95
CARAMEL TARTLET	5.95
LEMON MERINGUE TARTLET	5.95
RASPBERRY MERINGUE TARTLET	5.95
CHERRY CRUMBLE PIE	6.95
STRAWBERRIES PAVLOVA [✓]	5.65
CHOCOLATE DÉLICE [✓]	5.75
BELGIAN CHOCOLATE BROWNIE	5.75
BELGIAN WAFFLE	6.95
served with strawberries and chocolate sauce	
RASPBERRY TARTLET WHITE CHOCOLATE	5.95
RASPBERRY TARTLET DARK CHOCOLATE	5.95
MANGO CHEESECAKE	6.95
PAIN PERDU	9.95

AFTERNOON BREAK	8.65
slice of tart of the day and a classic organic hot drink	

SLICED

CHOCOLATE BOMB	6.95
CHEESECAKE RED FRUITS	6.95
CHOCOLATE TART	5.95
RICE TART	5.95

Organic Hot Drinks

All of our hot drinks are available with organic milk of your choice: whole, almond or oat. Some of our drinks are also available in iced versions. Ask our hosts !

CLASSICS

ESPRESSO	3.75
DOPPIO	3.95
ESPRESSO MACCHIATO	3.95
AMERICANO	3.95
LONG BLACK	4.75
CAPPUCCINO	4.75
FLAT WHITE	4.95
MOCHA	4.95
LATTE MACCHIATO	5.75
CARAMEL LATTE MACCHIATO*	6.75
EXTRA ESPRESSO SHOT	+ 1
BELGIAN HOT CHOCOLATE	4.95
TEA	4.75

English breakfast, earl grey, chunmee, jasmine, rooibos, chamomile, masala chai

TEA WITH FRESH MINT **	4.95
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SPECIALITIES

GINGER ELIXIR	4.95
herbal tea with ginger, lemon*, fresh mint** and agave syrup	
GOLDEN LATTE	5.95
with curcuma, ginger and maca	
CHAI LATTE	5.75
DIRTY CHAI LATTE (with an espresso shot)	6.75
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 GREEN ICED TEA	4.95
STILL WATER - BRU 25cl 50cl	3.25 4.95
SPARKLING WATER - BRU 25cl 50cl	3.25 4.95

OUR FAVORITES

HOMEMADE PEACH ICED TEA	5.75
HOMEMADE PASSION FRUIT ICED TEA	5.75
SEA SALT CARAMEL FRAPPÉ	6.45
CHOCOLATE COOKIE FRAPPÉ	6.45
WITH AN ESPRESSO SHOT	+ 1
COLD BREW COFFEE	3.95
COLD BREW LATTE	5.75
VANILLA CREAM COLD BREW	6.95

Our cold brew is a cold-infused coffee, rich in caffeine.

Beers

CRISTAL 25cl - 0%	3.95
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 & the wine growers. Their wines are certified organic & without pesticides.

WINES

OÉ WHITE - AOC LANGUEDOC	6.45 30
OÉ ROSÉ - IGP MÉDITERRANÉE	6.45 30
OÉ RED - AOC LANGUEDOC	6.45 30

SPARKLING

MIMOSA OR BELLINI *	7.45
CRÉMANT D'ALSACE	7.45 38