



# M E N U

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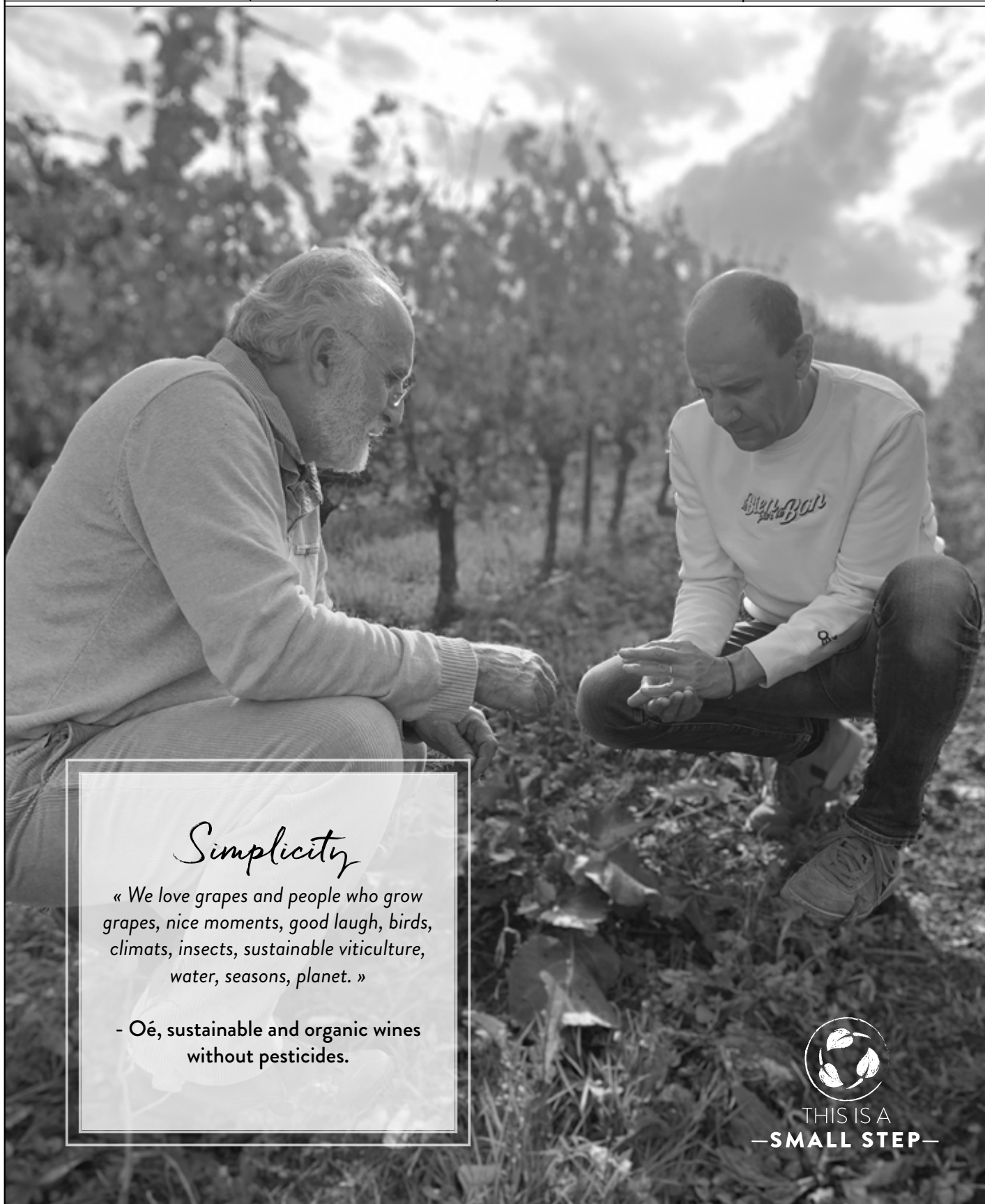
DISCOVER  
OUR STORIES ONLINE

*Quality*

*Simplicity*

*Conviviality*

*Authenticity*



## *Simplicity*

« We love grapes and people who grow grapes, nice moments, good laugh, birds, climats, insects, sustainable viticulture, water, seasons, planet. »

- Oé, sustainable and organic wines without pesticides.



THIS IS A  
—SMALL STEP—

# Breakfast & Brunch

## ORGANIC LE PAIN QUOTIDIEN BREAKFAST 10

Served with our organic butter, organic jams and organic spreads, as kus.

pain au chocolat, croissant, vegan torsade, bread and baguette, orange juice\*, organic apple juice and an organic hot drink of your choice

- with an organic soft-boiled egg + 3
- with a double hot drink + 1

## ORGANIC BREAKFAST BOWL 11

organic scrambled eggs, quinoa tabbouleh, avocado, cucumber, mixed salad, chives, coriander and tomato sauce with harissa

## MANHATTAN 14

smoked salmon, organic plain yoghurt, mixed salad, organic soft-boiled egg, organic bread and baguette with a vegan dressing

## VIENNOISERIE PAIN PERDU 7

from our viennoiseries, served with warm apples, blueberries and clotted cream

## CROISSANT WITH HAM AND COMTÉ CHEESE 6

## SMALL BRIOCHE WITH SMOKED SALMON AND FRESH YOGURT WITH HERBS 7.5

## BRUNCH 26

Our brunch is served every day with a selection of our bread, orange juice\* or organic apple juice, and an organic drink of your choice.

### COMPOSE YOUR BRUNCH

Choose one in each category :

#### PROTEIN

- soft-boiled egg
- scrambled egg
- quinoa

#### HALF TARTINE

- avocado toast
- California
- seasonal tartine
- avocado and chicken tartine

#### VIENNOISERIE

- croissant
- pain au chocolat
- vegan torsade

#### DESSERT

- granola Parfait  
*plain yogurt or soya*

# Cereals, Fruits & Yogurt

## GRANOLA PARFAIT BIO 7

with fresh fruits and your choice of organic plain yoghurt or organic plant-based soy specialty

## ORGANIC FRESH FRUIT SALAD 6

## DÉLICE AUX GRAINES DE CHIA VÉGAN BIO 7

homemade chia pudding with organic plant-based soy yoghurt and organic fresh fruits

# Eggs

All our eggs are organic.

## SCRAMBLED EGGS TOAST 12

served warm with avocado, cherry tomatoes, organic pesto rosso and coriander

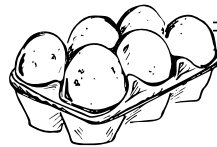
## SOFT-BOILED EGGS (1 OR 2) 4 | 6

served with organic breads

## SCRAMBLED EGGS 7

served with organic breads

- with bacon 10
- with homemade avocado mash 10
- with salmon 10



Our eggs, fruits and vegetables are organic: full of flavors, without any GMO, without chemicals, harvested carefully. A small step towards a more sustainable cuisine.



# Viennoiseries

All our viennoiseries are organic.

## CLASSICS 2.9

### CROISSANT

### PAIN AU CHOCOLAT

### RAISINS BREAD

### SMALL BRIOCHE\*

### CHOCOLATE TORSADE

### NOUGATINE COUQUE

## SPECIALTY 3.5

### ALMOND CROISSANT

### VEGAN TORSADE

### MUFFIN OF YOUR CHOICE

ask our server for details

### RAISINS AND HAZELNUTS FLUTE VEGAN

### BREAD BASKET

choose between rye, spelt, wheat, white bread, baguette, gluten-free or Nordic rye bread

## SEASONAL BREAD 3.9

# Tartines

A Belgian classic served on our organic sourdough bread. .

<b>ORGANIC AVOCADO TOAST</b>	<b>10</b>
gomasia, cherry tomatoes, radish and super grains	
• add poached egg	<b>11.5</b>
• with smoked salmon	<b>13</b>
• with bacon	<b>13</b>
<b>ITALIAN ORGANIC</b>	<b>12</b>
heirloom tomatoes, Mozzarella di Bufala, pesto rosso, aragula	
<b>CALIFORNIA</b>	<b>13</b>
smoked salmon, avocado, organic yoghurt with harissa, cucumber, and tomato sauce with harissa	
<b>CHICKEN &amp; AVOCADO</b>	<b>12</b>
cucumber, chives	
<b>HAM &amp; COMTÉ CHEESE</b>	<b>12</b>
organic butter and gherkins	

# Toasted Tartines

<b>CHICKEN &amp; MOZZARELLA DI BUFALA</b>	<b>13</b>
with grilled courgette, basil oil, parsley and a mixed salad	
<b>CROQUE MONSIEUR</b>	<b>15</b>
toasted organic sourdough bread, ham, organic Comté cheese served with tomato salsa and a mixed salad	

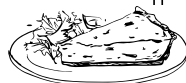
## EXPRESS COMBO **16**

Served in 30 min from Monday to Friday

choose between quiches, baker's lunch or vegan gardener's lunch. Served with a cold drink of your choice

• a dessert of your choice up to 4.90

**+ 3**



# Side Dishes

<b>HEIRLOOM TOMATOES, NO-WASTE CROUTONS WITH BASIL, YOUNG SPINACH</b>	<b>5</b>
<b>MOZZARELLA DI BUFALA, WATERMELON, ARGULA</b>	<b>7</b>
<b>MIXED GREENS SALAD</b>	<b>3</b>
<b>HOMEMADE AVOCADO MASH</b>	<b>4.5</b>
<b>ORGANIC QUINOA TABBOULEH</b>	<b>4.5</b>
<b>ORGANIC HOUMOUS</b>	<b>4.5</b>

## OUR FAVORITES

<b>BAKER'S DAILY LUNCH</b>	<b>14</b>
a large bowl of organic soup, ½ tartine of the day and a side salad	
<b>VEGAN GARDENER'S LUNCH</b>	<b>14</b>
toasted organic sourdough, with organic hummus, grilled courgette, organic pesto rosso served with a mixed salad, cherry tomatoes, avocado, organic superseeds, vegan dressing and acidulous tomato salsa	
<b>CHICKEN BUN WITH PICKLED IMPERFECT VEGGIES</b>	<b>10</b>
multicereals bun, grilled chicken, imperfect vegetables, organic gomasio, baby spinach and sriracha sauce	

# Salads & Quiches

<b>WARM GOAT CHEESE</b>	<b>15</b>
with goat cheese toast, pickled imperfect veggies, mixed greens, apple, raspberries, cucumber, granola	
<b>SMOKED SALMON BUDDHA</b>	<b>17</b>
with quinoa tabbouleh, avocado, Nordic rye bread, yoghurt with herbs, cucumber, organic superseeds and olive oil with lemon	
<b>CEASAR</b>	<b>16</b>
with chicken, bacon, avocado, cherry tomatoes, Grana Padano, organic croutons and Caesar dressing	
<b>SUMMER</b>	<b>15</b>
with quinoa tabbouleh, young spinach, basilicum croutons, watermelon, broccolini, cucumber, superseeds, cherry tomatoes	
<b>ITALIAN PLATE</b>	<b>16</b>
Serrano ham, Mozzarella di Bufala, heirloom tomatoes, melon, artichoke spread, grilled zucchini, aragula, basil oil	
<b>QUICHE</b>	<b>14</b>
½ quiche served with a side salad and organic bread	
<b>LORRAINE, FETA AND SPINACH OR SEASONAL QUICHE</b>	

# Soups & Pot-au-Feu

Served with our organic bread

<b>VEGAN &amp; ORGANIC SOUP OF THE DAY</b>	<b>5   7</b>
servie avec des croûtons maison.	
<b>POT-AU-FEU</b>	
with seasonal vegetables and chickpeas	
• add quinoa	<b>11</b>
• add free-range chicken	<b>14</b>

# Desserts

<b>STRAWBERRY &amp; RHUBARB CRUMBLE</b>	6.3
<b>VEGAN CHOCOLATE MOELLEUX</b>	4.9
<b>APPLE AND CINNAMON TARTLET</b>	4.9
<b>CARAMEL TARTLET</b>	4.9
<b>LEMON TARTLET</b>	4.9
<b>CHOCOLATE &amp; VANILLA TARTLET</b>	4.9
<b>COOKIE</b>	3.5
· chocolate	
· honey and raisins	

<b>ORGANIC BELGIAN CHOCOLATE BROWNIE</b>	4.9
<b>LIEGE WAFFLE</b>	
· plain	5.5
· with chocolate sauce or red fruits	5.5
· with chocolate sauce and red fruits	6
<b>CAFÉ DOUCEUR</b>	5.5
Sweet treats served with an espresso	
<b>BY THE SLICE</b>	
<b>RED FRUITS CHEESECAKE</b>	6.9
<b>SEASONAL FRUITS TART</b>	5.5

# Hot Beverages

Choose your option at no extra cost: milk or soya or oat or almond specialty. Your coffee can also be prepared decaffeinated.

## CLASSIQUES

<b>ESPRESSO</b>	2.6   3.6
<b>AMERICANO</b>	2.9   3.9
<b>LATTE</b>	3.9   4.9
<b>CAPPUCCINO</b>	4.3   5.3
<b>LATTE MACCHIATO</b>	2.9   3.9
<b>MOCACCINO</b>	4.5   5.5
<b>SPECCUCCINO</b> capuccino with speculoos	4.5   5.5
<b>TEA</b>	4.9
English Breakfast, Chunmee, Earl Grey, Jasmine...	
<b>TEA WITH FRESH MINT</b>	4.9

## SPÉCIALITÉS

<b>BELGIAN HOT CHOCOLATE</b>	4.9   5.9
<b>VEGAN CHAÏ LATTE</b>	4.5
almond specialty with Chai Tea	
<b>GINGER ELIXIR</b>	4.5
herbal tea with ginger, lemon, mint and agave syrup	
<b>VEGAN MATCHA LATTE</b>	4.5
matcha, almond milk and mint *	

# Beers & Ciders

Our beers are organic and made in France.

<b>LA FRENCH IPA APPIE</b> bottle 33cl	6
6,4% - fresh with the bitterness of the hops	
<b>LA BLONDE APPIE</b> bottle 33cl	6
4,9% - light with a balanced taste	
<b>CIDRE L'EXTRA BRUT APPIE</b> bottle 33cl	5.5
6,5%	

AOC: Appellation d'Origine Contrôlée - IGP: Indication Géographique Protégée

# Cold Drinks

<b>ORGANIC APPLE JUICE</b> 25cl	4.7
<b>ORANGE JUICE*</b> 25cl	4.7
<b>SEASONAL COLD PRESSED JUICE</b> 25cl	5.5
carrot, ginger and turmeric	
<b>ORGANIC HOMEMADE LEMONADE</b> 22cl	4.6
<b>HOMEMADE RASPBERRY LEMONADE</b> 22cl	4.6
<b>ORGANIC SHOT O</b> 60ml	3.5
carrot, ginger, pepper and turmeric	
<b>KOMBUCHA BIO</b> 33cl	5.3
fermented beverage with rose, Timur pepper and hibiscus	
<b>CHIA-LITCHEE JUICE</b> 25cl	5.5
litchee juice, chia, almond specialty and orange juice	
<b>STILL OR SPARKLING WATER</b> 50cl	4.5

# Organic Wines

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

<b>OÉ - RED</b>	12CL   75CL
<b>IGP VAUCLUSE PRINCIPAUTÉ D'ORANGE, OÉ</b>	26
Marselan, Grenache - fruity notes or cherry and plum	
<b>AOC LANGUEDOC, OÉ, LE LANGUEDOC</b>	5
Syrah, Grenache and Carignan - fresh with red fruits notes and black pepper	
<b>OÉ - WHITE</b>	
<b>AOC CÔTE DU RHONE, OÉ, LE CÔTE DU RHONE</b>	26
Clairette, Grenache blanc, Roussanne, white peach notes	
<b>AOC BUGEY, OÉ, LE BUGEY</b>	5
Chardonnay - foral notes with citrus	
<b>OÉ - ROSE</b>	
<b>IGP PROVENCE, OÉ, LE ROSÉ MEDITERRANÉE</b>	5   26
Syrah, Caladoc and Merlot - Citrus and white flowers notes	
<b>SPARKLING</b>	
<b>PROSECCO BRUT TENUTE ARNACES</b>	6   29
<b>MIMOSA PROSECCO AND JUICE OF YOUR CHOICE</b>	5