



M E N U

• S U M M E R •

Qualité

Simplicité

Convivialité

Authenticité

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
ROSEMARY SOURDOUGH BREAD ROLL	2.95
SUNDRIED TOMATO SOURDOUGH BREAD ROLL	3.45
HAZELNUT RAISIN FLUTE	4.95

Breakfast

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

LE PAIN QUOTIDIEN BREAKFAST	12.95
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	6.95
organic butter croissant with luxembourgish farmers ham and 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, organic skyr or organic soy yoghurt	
YOGHURT AND FRESH FRUITS	8.95
choice of organic plain yoghurt, organic skyr 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

BRUNCH

26.95

organic pain au chocolat or organic butter croissant, organic sourdough wheat bread and organic baguette, small 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 luxembourgish farmers ham and a selection of cheeses

(gouda & goat cheese)

THE ANGLER

served with

Atlantic smoked

salmon

Sides

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

Organic Viennoiseries

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

BUTTER CROISSANT	2.95
PAIN AU CHOCOLAT	3.25
PAIN AUX RAISINS	3.55
SMALL BRIOCHE*	3.65
ALMOND CROISSANT	4.95
CARRÉ CRÈME*	4.95
TORTILLON ^v	4.75
APPLE PUFF PASTRY*	4.95
CHOCOLATE TWIST	4.75
CINNAMON ROLL* ^v	4.45
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

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 **+2.5**
- add avocado **+3.5**
- add Atlantic smoked salmon **+5**

OMELETTES 10.95

served with organic sourdough wheat bread
and organic baguette

- goat cheese and vegetables **12.95**
- ham and cheese **14.95**
- Atlantic smoked salmon **14.95**

EGGS BENEDICT 16.95

toasted brioche, poached organic eggs, organic sauce
hollandaise, chives, side salad

SCRAMBLED EGGS TOAST 15.95

toasted organic sourdough wheat bread, organic
scrambled eggs, avocado, cherry tomatoes, coriander
and organic pesto rosso

Tartines

Served on our organic sourdough wheat bread.

Also available on 1/2 organic baguette.

CHICKEN & ZUCCHINI 14.95

free-range chicken, grilled zucchini,

herb sauce, coriander and parmesan

SMOKED SALMON 16.45

Atlantic smoked salmon, cucumber,

radish, herb sauce, dill and chives

KACHKEIS SCHMIER 13.95

Luxembourgish kachkéis, pickled onions,

honey mustard sauce, rucola,

boiled Luxembourgish ham

TUNA 15.95

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 ^V 14.45

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 16.95

toasted organic sourdough wheat bread (double)

with luxembourgish 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, 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

Spécialités de Saison

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 hemp bread with

egg mimosa, leek sprouts, furikake

(sesame seeds and nori) and lemon

• add Atlantic smoked salmon +4.5

AUBERGINE PARMESAN QUICHE 16.95

portion served with a mixed salad

BLACKCURRANT & COCONUT SMOOTHIE 4.95 | 6.95

HOMEMADE MINT & SPIRULINA LEMONADE 5.95

Salads

Served with organic bread and organic butter.

CAESAR 15.95

free-range chicken, grilled bacon, parmesan chips,

homemade organic croutons, organic hard boiled egg,

romaine salad and Caesar dressing

WARM GOAT CHEESE 16.95

fresh goat cheese, toasted hazelnut raisin flute,

mesclun, organic granola, cherry tomatoes,

cucumber, grapes, chives and blueberry dressing

SALMON & QUINOA 17.95

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 14.95

a big bowl of organic soup of the day,

½ tartine of the day and a mixed salad

LE TARTINE LUNCH 15.95

tartine of the day and pastel de nata

Hot Dishes

QUICHE 16.95

portion served with a mixed salad

• lorraine • feta and spinach • salmon and leek

ORGANIC SOUP OF THE DAY ^V 5.95 | 8.95

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

PASTEL DE NATA	2.95
CHOCOLATE COOKIE	2.95
HONEY & GRAPE COOKIE	2.95
BELGIAN CHOCOLATE BROWNIE	5.50
CHOCOLATE ÉCLAIR	5.45
MERVEILLEUX	6.95
STRAWBERRY & RHUBARB CRUMBLE	6.95
APPLE & CINNAMON TARTLET	6.45
CARAMEL TARTLET	5.95
LEMON TARTLET	6.45
FRESH FRUITS TARTLET	7.45
CHOCOLATE CAKE ^v	5.45
PAIN PERDU	9.95

BELGIAN WAFFLE 5.45
served with strawberries and chocolate sauce

AFTERNOON BREAK 8.95
slice of tart of the day and a classic organic hot drink

À LA PART

BOMBE AU CHOCOLAT	6.95
CHEESECAKE AUX FRUITS ROUGES	7.45
CRUMBLE POMME & CERISE ^v	6.45
TARTE AU CHOCOLAT	5.45
TARTE AU RIZ	5.95

Organic Hot Drinks

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

CLASSICS

ESPRESSO	3.35
DOPPIO	4.25
ESPRESSO MACCHIATO	3.65
AMERICANO	3.75
LONG BLACK	3.75
CAPPUCCINO	4.75
FLAT WHITE	4.95
LATTE MACCHIATO	4.95
MOCHA	4.25
EXTRA SHOT	+ 1
BELGIAN HOT CHOCOLATE	4.75
TEA	4.75

English Breakfast, Earl Grey, Chunmee, Jasmine, Rooibos, Chamomile, Masala Chai

TEA WITH FRESH MINT ^{}** 4.85

SPECIALITY

GINGER ELIXIR 5.45 herbal tea with ginger, lemon, fresh mint ^{**} and agave syrup	
GOLDEN LATTE 5.45 with curcuma, ginger and maca	
CHAÏ LATTE 5.95	
MATCHA LATTE 5.95	
LE LATTE QUOTIDIEN* 5.95 latte with crispy caramel pearls and agave syrup	

ICED DRINKS

ICED COFFEE 3.75	
ICED LATTE 4.85	
ICED CHAÏ LATTE 5.95	
ICED MATCHA LATTE 5.95	

^{**} the fresh mint is not organic

Cold Drinks

ORGANIC APPLE JUICE 4.95	
ORANGE JUICE 4.95	
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

LA DUCHESSE LIBERTINE 33cl - 5.2% 6.95	
WANDERLUST IPA 33cl - 4.1% 6.95	
NATURAL SELECTION IPA 33cl - 6.3% 6.95	
SIMON BIO 33cl - 4.8% 3.95	

Organic Wines & Bubbles

SCHMIT-FOHL WHITE 6.95 34.95	
SCHMIT-FOHL RED 6.95 34.95	
SCHMIT-FOHL ROSÉ 6.95 34.95	
SPARKLING	
MIMOSA * 6.95	
SCHMIT-FOHL CRÉMANT* 6.95 34.95	