

Breakfast & Brunch

LE PETIT	10.55 12.10
organic croissant, hot drink and an orange juice	
VEGAN AVOCADO TOAST	10.00
pickled red onion, gomasio and cress	
• add a soft boiled egg	+ 2.35
• add smoked Atlantic salmon	+ 2.70
ORGANIC CROISSANT DELUXE	5.50
oven toasted with Dutch old farmer's cheese and ham	
FRENCH TOAST	6.65
made from our organic sourdough wheat bread with strawberries and organic agave	
WARM BELGIAN WAFFLE	5.90
with red fruit	
• add chocolate sauce	+ 1.15

Grains, Fresh Fruit & Yoghurt

ORGANIC GRANOLA PARFAIT	8.45
with fresh fruit, choose from organic yoghurt or organic vegan soy yoghurt	
ORGANIC YOGHURT WITH FRUIT	6.95
FRESH FRUIT SALAD	5.65 7.30

Hot Drinks

our coffee is organic, organic whole, non-fat, almond (+0.35), oat (+0.35) and soy (+0.35) milk available

ESPRESSO OR COFFEE	3.00 4.00
CAPPUCCINO OR LATTE	3.40 4.40
MACCHIATO	3.15 4.15
LATTE MACCHIATO	3.70
FLAT WHITE	4.35 5.35
HOT CHOCOLATE	4.05 5.05
CHAI LATTE	3.95 4.95
GOLDEN LATTE	3.95 4.95
LEMON-GINGER ELIXER	3.50 4.50
POT OF ORGANIC TEA	3.55
chamomile, jasmin green, earl grey, Moroccan mint, chunmee green, English breakfast, rooibos, masala chai or fresh mint	
POT OF ORGANIC GINGER TEA	3.60

Eggs

SOFT BOILED EGG (1 OR 2)	4.00 5.35
served with organic bread	
SCRAMBLED EGGS	
served with organic bread	
• with avocado	10.50
• with smoked Atlantic salmon and avocado	11.80
OMELETTES	
served with organic bread	
• with organic goat cheese and basil oil	10.50
• with old cheese, ham and spring onion	10.80
• with smoked Atlantic salmon and spring onion	11.80



Organic Bakery

served with our organic jams and organic chocolate spreads

CROISSANT	3.90
CHOCOLATE CROISSANT	3.75
ALMOND CROISSANT	4.65
BRIOCHE	3.30
HAZELNUT-RAISIN FLÛTE	4.15
VEGAN BLUEBERRY-RASPBERRY MUFFIN	4.65
SEASONAL MUFFIN*	4.00
VEGAN CROISSANT	3.95
OLIVE FLÛTE	3.95
SIDE OF WHEAT BREAD	1.90
SIDE OF BAGUETTE	2.65

* not organic

Cold Drinks

ICED CAPPUCCINO OR LATTE	3.95
FRESH ORANGE JUICE	4.25 5.45
ORGANIC GREEN DETOX JUICE	5.95
ORGANIC CARROT & TURMERIC BOOSTER	5.95
SEASONAL SMOOTHIE	4.60 5.60
HOMEMADE LEMONADE	3.70
HOMEMADE MINT LEMONADE	3.90
ORGANIC APPLE JUICE	3.35 4.45
ORGANIC PEAR JUICE	3.35 4.45
STILL WATER 25cl 75cl	3.05 5.85
SPARKLING WATER 25cl 75cl	3.05 5.85

Tartines

served on our organic wheat sourdough
glutenfree option available + 1.70

VEGAN AVOCADO TOAST	10.00
pickled red onion, gomasio and cress	
· add a soft boiled egg	+ 2.35
· add smoked Atlantic salmon	+ 2.70
CAESAR	11.50
smoked chicken, avocado, egg, Parmesan arugula and Caesar dressing	
SMOKED ATLANTIC SALMON	11.75
butter, avocado, dill and spring onion	
LPQ CROQUE	11.25
Dutch old cheese and ham served with organic ketchup and a small salad	
VEGAN HUMMUS & GRILLED VEGETABLES FROM THE OVEN	10.50
zucchini, paprika and basil oil	
SMOKED CHICKEN & BUFFALO MOZZARELLA FROM THE OVEN	12.80
with grilled zucchini, arugula and basil oil	
VEGAN LENTIL TOAST	10.75
roasted cauliflower, pickled onion and cress	
ORGANIC GOAT CHEESE & PEAR FROM THE OVEN	11.00
walnut, organic honey and chives	

Small Bites

served with organic bread and crostini

VEGAN HUMMUS	5.55
VEGAN AVOCADO MASH	6.25
SALMON & AVOCADO RILETTE	7.95
VEGAN LENTIL SPREAD	6.25

Wine

RED

CORVINA, CASA NOSTRA 4.40 | 22.50

WHITE

PINOT BLANC, THE GREAT BUSTARD 4.40 | 22.50

ORGANIC PINOT GRIGIO, TREEBORN 4.95 | 24.95

ROSÉ

BIO BOBAL, EL GRANJERO 4.40 | 22.50

SPARKLING

BIO FRIZZANTE, VEGA CALIZA 6.20 | 32.50

Salads

served with organic bread, glutenfree option available + 1.70

VEGAN LENTIL & AVOCADO	13.25
chickpeas, fennel, cucumber, radish and mustard vinaigrette	
CAESAR	15.75
smoked chicken, avocado, egg, Parmesan, organic crostini and Caesar dressing	
VEGAN SUPER GRAINS BOWL	13.50
organic quinoa, lentils, cauliflower, pumpkin and gomasio	

Hot Dishes

SEASONAL QUICHE OR QUICHE LORRAINE	13.90
served with a small salad	
VEGAN ORGANIC SOUP OF THE DAY	7.25 8.75
served with organic bread	
VEGAN RED LENTIL DAHL	13.50
served with organic bread and soy yoghurt	

Desserts

ORGANIC BELGIAN BROWNIE	4.10
BELGIAN ÉCLAIR	4.90
APPLE-CINNAMON TART	5.10
CARAMEL TART	5.40
LEMON TART	5.40
MINI TARTS	3.30 3pc 8.55
lemon, raspberry or chocolate	
VEGAN CHOCOLATE TART	6.45
SEASONAL COOKIE	3.90
APPLE-PEAR CRUMBLE	6.25
WARM BELGIAN WAFFLE	5.90
with red fruit	
PEAR-FRANGIPANE TART	5.95
SLICE OF CHOCOLATE PIE	6.10
SLICE OF CHEESECAKE	6.40
SLICE OF CHERRY PIE	6.40

Beer

VEDETT EXTRA BLOND	3.95
Vedett, 33cl, 5,2%	
BOLLEKE, APA	4.00
De Koninck, 33cl, 5,2%	
IPA FREE	3.95
Brouwerij 't IJ, 33cl, 0,5%	