

Breakfast & Brunch

Served with organic butter, organic jams & organic spreads

LE PAIN QUOTIDIEN BREAKFAST 16.50 | 18.00

organic butter croissant or organic chocolate croissant, organic sourdough wheat bread and organic baguette, fresh orange juice or organic apple juice and a small hot drink

• add an organic soft boiled egg **+2.95**

LE PETIT 12.95 | 14.45

organic butter croissant or organic chocolate croissant, fresh orange juice or organic apple juice and a small hot drink

FRENCH TOAST 10.25

made from our organic sourdough wheat bread with strawberries and organic agave syrup

• add bacon **+3.75**

HAM & CHEESE CROISSANT 6.95

Dutch ham and old farmer's cheese, served warm

BRUNCH 24.95 | 26.45

organic butter croissant or organic chocolate croissant, organic sourdough wheat bread and organic baguette, half an avocado toast, organic soft boiled egg, mini granola parfait (choose from organic yoghurt or organic soy yoghurt), fresh orange juice or organic apple juice and a single hot drink

• with organic scrambled eggs instead of an organic soft boiled egg **+2.95**

VEGAN BRUNCH 24.95 | 26.45

hibiscus croissant, organic sourdough wheat bread and organic baguette, half an avocado toast, hummus, mini granola parfait (organic soy yoghurt), fresh orange juice or organic apple juice and a single hot drink

FARMERS BRUNCH 24.95 | 26.45

organic butter croissant or organic chocolate croissant, organic sourdough wheat bread and organic baguette, organic soft boiled egg, Dutch ham, old farmer's cheese and goat cheese, mini granola parfait (choose from organic yoghurt or organic soy yoghurt), fresh orange juice or organic apple juice and a single hot drink

Cereals, Fresh Fruits & Yoghurt

GRANOLA PARFAIT 10.50

organic granola, fresh fruits, seasonal fruit compote and fresh mint. Choose from organic plain yoghurt or organic soy yoghurt

YOGHURT WITH FRESH FRUITS 9.50

choose from organic plain yoghurt or organic soy yoghurt

SKYR MUESLI WITH FRESH FRUITS 10.95

overnight oats made of muesli with organic skyr, served with banana, red fruit and fresh mint

FRESH FRUIT SALAD ^V 6.95 | 8.95

Organic Eggs

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

SOFT BOILED EGGS (1 OR 2) 4.95 | 6.95

served with organic sourdough wheat bread and organic baguette

SCRAMBLED EGGS

served with organic sourdough wheat bread and organic baguette

• with bacon **13.95**

• with avocado **13.50**

• with smoked Atlantic Kvarøy* salmon **15.25**

from Fish Tales

OMELETTES

served with organic sourdough wheat bread and organic baguette

• with goat cheese and basil oil **13.50**

• with Dutch ham, old farmer's cheese and spring onion **13.95**

• with smoked Atlantic Kvarøy* salmon **15.25**

from Fish Tales

As artisanal bakers, using organic, seasonal ingredients sourced locally and sustainably has always been a priority for us.

With our 'Small Steps' campaign, we have been carefully and gradually making considered changes towards more sustainability. We're continually striving towards an offering that is good for both our planet and our customers. We're proud to reveal a menu with an emphasis on seasonal and plant-based dishes. We encourage our customers towards plant-based options and proving that this choice doesn't come at the expense of quality and taste.

All our vegan pastries and dishes are marked with a "V".

Organic Bakery

Served with organic butter, organic jams & organic spreads

BUTTER CROISSANT 4.55

CHOCOLATE CROISSANT 4.55

BRIOCHE* 4.15

ALMOND CROISSANT 5.85

CHOCOLATE TORSADÉ 4.60

BLUEBERRY-RASPBERRY MUFFIN ^V 5.35

CINNAMON ROLL ^V 5.25

SPINACH & PINE NUTS SWIRL 4.95

HIBISCUS CROISSANT ^V 4.60

HAZELNUT-RAISIN FLÛTE ^V 4.95

BAKER'S BREAD BASKET ^V 7.95 | 11.95

a selection of our organic breads and organic baguette

***This salmon is sustainably farmed in cold, clear, and clean water around Kvarøy, Northern Norway. Allergens:** Do you have a food allergy? Please let us know. All of our dishes are prepared in a gluten rich environment. If you have any questions please don't hesitate to ask your host. We work with fresh ingredients therefore the composition of a dish may vary.

V • VEGAN / * NOT ORGANIC

Tartines

Served on our organic sourdough wheat bread.

Gluten free option available (+2.05)

FROMAGE FRAIS	8.95
organic fresh cheese, radish, chives and spring onion	
CAESAR	13.75
smoked chicken, avocado, organic egg, Parmesan, arugula and Caesar dressing	
SALMON	14.75
smoked Atlantic Kvarøy* salmon from Fish Tales, herb sauce, pickled cucumber, radish, butter, dill and chives	
HUMMUS & GRILLED VEGETABLES [∨]	12.50
hummus, grilled zucchini and bell pepper with basil oil, from the oven	
TUNA	13.20
sustainably pole caught skipjack tuna from Fish Tales, hummus, chives, radish and pickled cucumber	
ITALIAN	13.75
buffalo mozzarella, Parma ham, organic pesto rosso, cherry tomato and basil oil	
AVOCADO TOAST [∨]	12.50
toasted organic sourdough wheat bread with avocado mash, pumpkin and sunflower seeds, citrus-cumin salt, pickled cucumber and radish	
• with an organic soft boiled egg	+2.95
• with smoked Atlantic Kvarøy* salmon from Fish Tales	+4.50
LE PAIN QUOTIDIEN CROQUE	14.75
Dutch ham and old farmer's cheese with organic tomato salsa and a small salad	
SMOKED CHICKEN & BUFFALO MOZZARELLA	14.95
smoked chicken, buffalo mozzarella, grilled zucchini, arugula and basil oil, from the oven	

OUR LUNCH FAVOURITE

BAKER'S LUNCH [∨]	17.25 18.75
organic soup of the day, half an avocado toast and a small salad	

Sides

SMOKED ATLANTIC KVARØY* SALMON	4.50
DUTCH OLD FARMER'S CHEESE	3.25
DUTCH HAM	3.25
SMALL SALAD [∨]	3.50
BACON	3.75

Salads

Served with organic sourdough wheat bread and organic baguette.

Gluten free option available (+2.05)

CAESAR	18.50
smoked chicken, bacon, organic egg, Parmesan crisps, organic croutons, Romaine lettuce and Caesar dressing	
TUNA	16.95
sustainably pole caught skipjack tuna from Fish Tales, quinoa tabouleh, grilled vegetables, mesclun, sprouts and mustard vinaigrette	
PANZANELLA [∨]	15.95
roasted vegetables, Romaine lettuce, mesclun, homemade organic croutons, basil oil, spring onion, dill, parsley, lemon and vegan vinaigrette	
• with buffalo mozzarella	+3.25

AT FISH TALES THEY LOVE FISH!

That is why Fish Tales only collaborates with small fishing communities who fish with respect to nature. The Tuna fishermen in Indonesia fish with a bamboo rod and a line. One by one, fish by fish. The good thing about this traditional method is that there is no by-catch! This way we can continue to enjoy the tastiest fish, now and in the future!

Taste the delicious tuna or the fantastic smoked salmon on one of our tartines.

Hot Dishes

QUICHE	16.95
served with a small salad	
• Lorraine or spinach feta	
ORGANIC SOUP OF THE DAY [∨]	8.50 10.50
served with organic bread	
RIBOLLITA	11.95
Tuscan vegetable soup served with Parmesan & homemade organic baguette croutons	
• with quinoa	+ 3.25
• with bacon	+ 3.75

Small Bites

Served with organic bread and organic crostini

HUMMUS [∨]	6.50
AVOCADO MASH [∨]	7.25
SMOKED SALMON & AVOCADO RILETTE	9.25
HOMEMADE TUNA SALAD	8.50

Seasonal Specials

RASPBERRY DANISH	5.75
viennoiserie with lemon cream and fresh raspberries	
EGG SALAD TARTINE	12.75
homemade egg salad, sprouts, furikake (sesame seeds & nori) and lemon served on organic cannabis bread with hemp seeds	
• with smoked Atlantic Kvarøy* salmon from Fish Tales	+4.50
WATERMELON FENNEL SALAD [∨]	14.95
watermelon, fennel, beetroot, cherry tomatoes, toasted organic cannabis bread with hemp seeds, dill, chives, parsley and lemon with a soy- wholegrain mustard dressing	
QUICHE EGGPLANT AND PARMESAN	16.95
served with a small salad	
MINI PANCAKES	10.50
mini Dutch pancakes with a coulis of strawberry and rhubarb, served with banana, red fruits and sour cream	
STRAWBERRY PAVLOVA [∨]	6.95

While we take steps to minimize risk and safely handle the foods that contain potential allergens (amongst others: gluten, milk, eggs, sesame, soya, nuts, celery, mustard, sulphites) please be advised that cross contamination may occur. As we are working with fresh ingredients, the composition may vary according to availability.

V • VEGAN / * NOT ORGANIC

Desserts

BELGIAN BROWNIE	5.00
BELGISCHE ÉCLAIR	5.95
APPLE-CINNAMON TART	6.35
CARAMEL TART	6.60
LEMON TART	6.60
STRAWBERRY & RHUBARB CRUMBLE	7.30
MINI TARTS (1PC OR 3PC)	4.00 11.10
lemon, raspberry, caramel or chocolate	
CARROT CAKE	4.50
PASTEL DE NATA	3.25
CHOCOLATE TART ^v	7.50
MANHATTAN CHOCOLATE CHIP COOKIE	4.95
WARM BELGIAN WAFFLE	8.25
with red fruits	
• add chocolate sauce	+1.95
SLICE OF CHOCOLATE PIE	7.30
SLICE OF CHEESECAKE	7.55
SLICE OF APPLE & CHERRY CRUMBLE PIE ^v	7.55

Hot Drinks

Our coffee is organic. All of our hot drinks are available with organic whole, almond (+0.35) or oat (+0.35) milk.

CLASSICS

ESPRESSO	3.50 4.50
COFFEE	3.50 4.50
CAPPUCCINO	3.95 4.95
LATTE	3.95 4.95
MACCHIATO	3.65 4.65
FLAT WHITE	4.95 5.95
LATTE MACCHIATO	4.25
POT OF ORGANIC TEA	3.95
chamomile, jasmine green, earl grey, chunmee green, English breakfast, rooibos or masala chai	

SPECIALITY

HOT CHOCOLATE	4.85 5.85
ALMOND CHAI LATTE	4.85 5.85
LEMON-GINGER ELIXER	4.25 5.25
MOCHACCINO	4.95 5.95
POT OF FRESH MINT TEA OR ORGANIC GINGER TEA	4.25

Beers

VEDETT EXTRA BLOND	4.50
Vedett, 33cl, 5,2%	
IJWIT	4.95
Brouwerij het IJ, 33 cl, 6,5%	
VRIJWIT	4.50
Brouwerij het IJ, 33 cl, 0,5%	

Cold Drinks

ICED CAPPUCCINO OR LATTE	4.85
ICED ALMOND CHAI LATTE	5.35
FRESH ORANGE JUICE	5.85 6.85
SEASONAL COLD PRESSED JUICE	6.25
• organic pear, spinach and mint detox juice • organic carrot, ginger and turmeric booster • apple, lime and active charcoal detox juice	
SEASONAL SMOOTHIE	5.85 6.85
ask your host for details	
HOMEMADE LEMONADE	4.50
HOMEMADE MINT LEMONADE	4.60
HOMEMADE WATERMELON COOLER	4.95
RASPBERRY LEMONADE	4.85
ORGANIC APPLE JUICE	3.95 4.95
ORGANIC PEAR JUICE	3.95 4.95
STILL WATER 25cl 75cl	3.50 6.50
SPARKLING WATER 25cl 75cl	3.50 6.50

Organic Wines

WHITE

SAUVIGNON BLANC, BODEGAS LATÚE	5.30 23.50
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PINOT GRIGIO, TREEBORN	5.75 26.25
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ROSÉ

AOC CÔTE DE PROVENCE, LA MADRAGUE	6.85 32.50
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RED

TEMRANILLO, TIERRA ALEGRE	5.30 23.50
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SPARKLING

FRIZZANTE, VEGA CALIZA	7.50 34.95
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MIMOSA	7.75
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