

## Organic Eggs

All of our eggs are organic

### OMELETTES

served with organic sourdough wheat bread

and organic baguette

- with smoked Atlantic Kvarøy\* salmon from Fish Tales and spring onion 15.50
- with soft goat cheese and basil oil 13.95
- with Dutch ham, old farmer's cheese and spring onion 14.25

### SOFT BOILED EGG (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 smoked Atlantic Kvarøy\* salmon from Fish Tales 15.50
- with bacon 14.25
- with avocado 13.75

### SOURDOUGH FLATBREAD WITH TWO ORGANIC BAKED EGGS 13.75

topped with a citrus-cumin spiced Skyr, roasted cherry tomatoes, parsley, cilantro and homemade spicy oil

## Breakfast

Served with organic jams & organic spreads

### FRENCH TOAST 10.50

made from our organic sourdough wheat bread

with strawberries and organic agave syrup

- add bacon +3.75

### MINI PANCAKES 10.95

mini Dutch pancakes with red fruits, banana,

organic strawberry jam and organic sour cream

### HAM & CHEESE CROISSANT 6.95

Dutch ham and old farmer's cheese, served warm

### WARM BELGIAN WAFFLE 8.50

with red fruits

- add chocolate sauce +1.95

### LE PAIN QUOTIDIEN BREAKFAST 16.95

butter croissant or 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 13.25

butter croissant or chocolate croissant, fresh orange

juice or organic apple juice and a small hot drink

Served with organic butter, organic jams & organic spreads

## BRUNCH 26.95

butter croissant, chocolate croissant or vegan

hibiscus croissant, organic sourdough wheat bread

and organic baguette, half an avocado toast, mini

granola parfait (choose from organic yoghurt or

organic soy yoghurt), organic soft boiled egg or

hummus, 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

## FARMERS BRUNCH 27.50

butter croissant or chocolate croissant, organic

sourdough wheat bread and organic baguette,

Dutch ham, old farmer's cheese and soft goat

cheese, mini granola parfait (choose from organic

yoghurt or organic soy yoghurt), organic soft boiled

egg, fresh orange juice or organic apple juice

and a single hot drink

## Cereals, Fresh Fruits & Yoghurt

### SKYR MUESLI WITH FRESH FRUITS 11.50

overnight oats made of muesli with organic skyr,

served with banana, red fruit and fresh mint

### GRANOLA PARFAIT 10.95

organic granola, fresh fruits and fresh mint. Choose

from organic plain yoghurt or organic soy yoghurt

### YOGHURT WITH FRESH FRUITS 9.75

choose from organic plain yoghurt

or organic soy yoghurt

### FRESH FRUIT SALAD <sup>✓</sup> 6.95 | 8.95

## Bakery

Served with organic butter, organic jams & organic spreads

### CINNAMON ROLL <sup>✓</sup> 5.25

### CHOCOLATE TORSADÉ 4.60

### PISTACHIO SWIRL 5.25

### HIBISCUS CROISSANT <sup>✓</sup> 4.60

### ALMOND CROISSANT 5.85

### BUTTER CROISSANT 4.55

### CHOCOLATE CROISSANT 4.55

### BRIOCHE 4.15

### BLUEBERRY-RASPBERRY MUFFIN <sup>✓</sup> 5.35

### BAKER'S BREAD BASKET <sup>✓</sup> 9.95

a selection of our organic breads and organic baguette

### SPINACH & PINE NUT SWIRL 4.95

### HAZELNUT-RAISIN FLûTE <sup>✓</sup> 4.95

\*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



# Toasted Tartines

Gluten free option available (+1,95)

## LE PAIN QUOTIDIEN CROQUE 13.95

Dutch ham and old farmer's cheese  
with tomato ketchup and a small salad

## SMOKED CHICKEN & BUFFALO MOZZARELLA 14.95

smoked chicken, buffalo mozzarella D.O.P.,  
grilled zucchini, arugula and basil oil, from the oven

## HUMMUS & GRILLED VEGETABLES <sup>v</sup> 12.50

hummus, grilled zucchini and bell pepper  
with basil oil, from the oven

## AVOCADO TOAST <sup>v</sup> 12.75

toasted organic sourdough wheat bread  
with avocado mash, citrus-cumin salt, pumpkin  
and sunflower seeds, pickled cucumber and radish

• with an organic soft boiled egg +2.95

• with smoked Atlantic Kvarøy\* salmon +4.50

from Fish Tales

## WARM GOAT CHEESE 11.95

soft goat cheese, roasted cherry tomatoes  
and chives on organic cannabis bread

## KIMCHI TOAST 12.95

toasted organic sourdough wheat bread with  
spicy kimchi, comté cheese, sriracha mayonnaise,  
spring onion and cilantro, from the oven

## SOURDOUGH FLATBREAD WITH BUFFALO 16.50

### MOZZARELLA D.O.P. & ROASTED VEGETABLES

with mushroomspread, roasted portobello,  
butternut and broccoli, pickled red onion,  
parsley and homemade spicy oil

• with Parma ham +3.50

## CLASSIC TARTINES

Served on our organic sourdough wheat bread.

Gluten free option available (+1,95)

### SALMON 14.95

smoked Atlantic Kvarøy\* salmon from Fish Tales,  
butter, herb sauce, pickled cucumber,  
radish, dill and chives

### CAESAR 13.95

smoked chicken, Parmesan, avocado,  
organic egg, arugula and Caesar dressing

### ITALIAN 13.95

Parma ham, buffalo mozzarella D.O.P.,  
organic pesto rosso, cherry tomatoes and basil oil

# Hot Dishes

## QUICHE 16.95

served with a small salad

• Lorraine

• feta and spinach

• Fourme d'Ambert, pumpkin and walnuts

## ORGANIC SOUP OF THE DAY <sup>v</sup> 8.75 | 10.75

served with organic bread

# Salads

Served with organic sourdough wheat bread and organic baguette.

Gluten free option available (+1,95)

## CAESAR 18.75

smoked chicken, bacon, parmesan crisps, organic egg,  
organic croutons, Romaine lettuce and Caesar dressing

## GOAT CHEESE 15.50

warm soft goat cheese, toasted organic hazelnut-raisin  
flûte, organic granola, cherry tomatoes,  
red grapes, Romaine lettuce, mesclun, chives  
and organic blueberry dressing

## PANZANELLA <sup>v</sup> 16.25

roasted portobello, butternut and broccoli,  
cherry tomatoes, homemade organic croutons,  
Romaine lettuce, mesclun, basil oil, dill,  
parsley, lemon and vegan vinaigrette

• with buffalo mozzarella D.O.P. +3.25

# Sides

## SMOKED ATLANTIC KVARØY\* SALMON 4.50

## BACON 3.75

## DUTCH OLD FARMER'S CHEESE 3.25

## DUTCH HAM 3.25

## SMALL SALAD <sup>v</sup> 3.50

# Small Bites

Served with organic bread and organic crostini

## HUMMUS <sup>v</sup> 6.75

## AVOCADO MASH <sup>v</sup> 7.50

## SMOKED SALMON AND AVOCADO RILETTE 9.50

## OUR LUNCH FAVOURITE

### BAKER'S LUNCH <sup>v</sup> 17.25

organic soup of the day,  
half an avocado toast and a small salad

• with smoked Atlantic Kvarøy\* +4.50

salmon from Fish Tales

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# Desserts

CHERRY CRUMBLE TART	6.75
CHOCOLATE TART <sup>v</sup>	7.50
BELGIAN BROWNIE	5.10
APPLE-CINNAMON TART	6.50
CARROT CAKE	4.65
MINI TARTS (1PC OR 3PC)	4.10   11.25
lemon, raspberry, caramel or chocolate	
MANHATTAN CHOCOLATE CHIP COOKIE	5.00

SLICE OF APPLE & CHERRY CRUMBLE PIE <sup>v</sup>	7.75
SLICE OF CHEESECAKE	7.75
SLICE OF CHOCOLATE PIE	7.50

PASTEL DE NATA	3.50
CARAMEL TART	6.75
LEMON TART	6.75
BELGIAN ÉCLAIR	6.10
PECAN-MAPLE PIE	6.95

# Hot Drinks

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

## CLASSICS

FLAT WHITE	5.00   6.00
LATTE MACCHIATO	4.30
ESPRESSO	3.55   4.55
COFFEE	3.55   4.55
CAPPUCCINO	4.00   5.00
LATTE	4.00   5.00
MACCHIATO	3.70   4.70
POT OF ORGANIC TEA	4.00
chamomile, jasmine green, earl grey, chunmee green, English breakfast, rooibos or masala chai	

## SPECIALITY

HOT CHOCOLATE	4.90   5.90
ALMOND CHAI LATTE	4.90   5.90
LEMON-GINGER ELIXER	4.30   5.30
APPLE-GINGER INFUSION	4.55   5.55
MOCHACCINO	5.00   6.00

POT OF FRESH MINT TEA	4.30
POT OF ORGANIC GINGER TEA	4.30

# Cold Drinks

COLD PRESSED JUICES	6.50
• organic pear, spinach and mint detox juice	
• organic carrot, ginger and turmeric booster	
• apple, lime and active charcoal detox juice	
MANGO-PASSIONFRUIT SMOOTHIE	5.95   6.95
ORGANIC APPLE JUICE	4.25   5.25
ORGANIC PEAR JUICE	4.25   5.25
FRESH ORANGE JUICE	5.95   6.95
STILL WATER 25cl   75cl	3.75   6.75
SPARKLING WATER 25cl   75cl	3.75   6.75
ICED CAPPUCCINO OR LATTE	4.95
ICED ALMOND CHAI LATTE	5.50

HOMEMADE LEMONADE	4.75
HOMEMADE MINT LEMONADE	4.85

# Organic Wines

## SPARKLING

MIMOSA	7.95
fresh orange juice and frizzante	
FRIZZANTE, VEGA CALIZA	7.75   37.50
soft bubble-citrus-green apple	

## WHITE

PINOT GRIGIO, TREEBORN	6.25   29.50
dry-fruity-minerally-white apricot	
SAUVIGNON BLANC, BODEGAS LATÚE	5.75   26.50
fresh-citrus-yellow apple	

## RED

TEMPRANILLO, TIERRA ALEGRE	5.75   26.50
smooth-dark juicy fruit-light vanilla	

## ROSÉ

AOC CÔTE DE PROVENCE, LA MADRAGUE	6.95   34.50
full-refreshing-red fruit-citrus	

# Beers

VEDETT EXTRA BLOND	4.75
33cl, 5,2%   premium pilsner-slightly bitter	
DUVEL 666	5.75
33cl, 6,66%   blond-soft-fruity	
BROUWERIJ 'T IJ VRIJWIT	5.50
33 cl, 0,5%   white beer-low alcohol-herby-fresh	