

Served with organic butter, organic jams & organic spreads

BRUNCH26.95

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 BRUNCH27.50

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

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CHIA PUDDING WITH RED FRUITS^v

11.50

made with organic almond milk and raspberry puree,
served with blackberries, strawberries, blueberries,
organic dark chocolate and organic soy yoghurt
- GRANOLA PARFAIT

11.25

organic granola, fresh fruits and fresh mint. Choose
from organic plain yoghurt or organic soy yoghurt
- YOGHURT WITH FRESH FRUITS

9.95

choose from organic plain yoghurt or organic soy yoghurt
- FRESH FRUIT SALAD^v

6.95 | 8.95

Bakery

Served with organic butter, organic jams & organic spreads

- CINNAMON ROLL^v

5.25
- CHOCOLATE TORSADÉ

4.60
- SUISSE MUESLI

4.60

viennoiserie with raisins, muesli and agave
- PISTACHIO SWIRL

5.25
- HIBISCUS CROISSANT^v

4.60
- ALMOND CROISSANT

5.85
- BUTTER CROISSANT

4.55
- CHOCOLATE CROISSANT

4.55
- BRIOCHE

4.15
- BREAKFAST MUFFIN^v

4.85

made from oats, raisins, cranberries and nuts
- BAKER'S BREAD BASKET^v

9.95

a selection of our organic breads and organic baguette
- SPINACH & PINE NUT SWIRL

4.95
- HAZELNUT-RAISIN FLûTE^v

4.95

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
and homemade spicy oil

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BREAKFAST BOWL

13.95

quinoa tabouleh, two organic baked eggs,
avocado mash, cherry tomatoes, pumpkin and
sunflower seeds, mesclun, parsley and lemon,
served with organic cannabis bread
- 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 WITH RED FRUITS

8.75

• add chocolate sauce

+1.95

LE PAIN QUOTIDIEN BREAKFAST

17.25

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

13.50

butter croissant or chocolate croissant, fresh orange
juice or organic apple juice and a small hot drink
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- Order one of our
BETTER CHOICES & collect **5 Extra points**
in our loyalty programme
- Tartine Club
- *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

Tartines

Gluten free option available (+ 2,05)



SOURDOUGH FLATBREAD WITH MUHAMMARA [✓] **15.50**

with edamame, roasted fennel, green peas, sprouted cress, parsley and homemade spicy oil

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

• with Parma ham **+3.50**

LE PAIN QUOTIDIEN CROQUE **14.50**

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, on organic sourdough wheat bread, from the oven



AVOCADO TOAST [✓] **13.25**

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

TUNA **13.95**

sustainably pole caught skipjack tuna from

Fish Tales, hummus, sprouted cress and

chives on organic cannabis bread

CLASSIC TARTINES

Served on our organic sourdough wheat bread.

Gluten free option available (+2,05)

ITALIAN **13.95**

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

SALMON **14.95**

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



HUMMUS [✓] **12.50**

hummus, broccolini, sprouted cress and homemade spicy oil

Sides

SMOKED ATLANTIC KVARØY* SALMON **4.50**

BACON **3.75**

DUTCH OLD FARMER'S CHEESE **3.25**

DUTCH HAM **3.25**

SMALL SALAD [✓] **3.50**

Salads

Served with organic sourdough wheat bread and organic baguette.

Gluten free option available (+2,05)

TUNA **16.95**

sustainably pole caught skipjack tuna from Fish Tales, quinoa tabouleh, edamame, roasted fennel, green peas, sprouted cress, mesclun and mustard vinaigrette

CAESAR **18.75**

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



PANZANELLA [✓] **16.25**

edamame, roasted fennel, broccolini, green peas, cherry tomatoes, homemade organic croutons, Romaine lettuce, mesclun, basil oil, dill, parsley, lemon and vegan vinaigrette

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



BETTER CHOICE **17.95**

sardine from Fish Tales, quinoa tabouleh, edamame, roasted fennel, green peas, avocado, melon, cherry tomatoes, sprouted cress and pumpkin- and sunflower seeds, served with our sprouted rye bread

Hot Dishes

QUICHE **16.95**

served with a small salad

• Lorraine

• feta and spinach

• asparagus and brie



ORGANIC SOUP OF THE DAY [✓] **8.75 | 10.75**

served with organic bread



ORGANIC RIBOLLITA **12.25**

Tuscan soup with cannellini beans, carrot, tomato,

celeriac, parsnip, chard, Parmesan and organic croutons

• with quinoa **+2.50**

• with bacon **+3.75**

OUR FAVORITE LUNCH

FISHERMAN LUNCH **10.25**

sprouted rye bread served with a tin of sardines from Fish Tales



BAKER'S LUNCH [✓] **17.50**

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

Small Bites

Served with organic bread and organic crostini

MUHAMMARA [✓] **6.95**

AVOCADO MASH [✓] **7.50**

SMOKED SALMON AND AVOCADO RILETTE **9.50**

HUMMUS [✓] **6.75**



Order one of our **BETTER CHOICES** & collect **5 Extra points**

in our loyalty programme

Tartine Club

***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.

Desserts

CHERRY CRUMBLE TART	6.75
BELGIAN BROWNIE	5.30
APPLE-CINNAMON TART	6.70
CARROT CAKE	4.75
MINI TARTS (1PC OR 3PC)	4.10 11.25

lemon, raspberry, caramel or chocolate

SLICE OF APPLE & CHERRY CRUMBLE PIE ^v	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	6.30

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

SPECIALITY

HOT CHOCOLATE	4.90 5.90
ALMOND CHAI LATTE	4.90 5.90
LEMON-GINGER ELIXER	4.30 5.30

ICED DRINKS

ITALIAN ICED COFFEE “SHAKERATO”	4.75
a double shot of espresso sweetened with organic agave and shaken with ice	
ICED MATCHA LATTE or ICED CHAI LATTE	5.50
made with almond milk	
ICED CAPPUCCINO or LATTE	4.95

Cold Drinks

COLD PRESSED JUICES 25cl	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
FRESH ORANGE JUICE	5.95 6.95
HOMEMADE LEMONADE	4.75
HOMEMADE MINT LEMONADE	4.85
STILL WATER 25cl 75cl	3.75 6.75
SPARKLING WATER 25cl 75cl	3.75 6.75

SEASONAL DRINKS

POMEGRANATE GINGER	4.75
COLLAGEN BOOSTER SHOT 12.5cl	
BOTANICAL LAVENDER WATER	4.75
infused water with lavender, apple, lemon and blue spirulina	
HOMEMADE GREEN JASMINE ICED TEA	4.50

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-red fruit-full-bodied	

ROSÉ

AOC CÔTE DE PROVENCE, LA MADRAGUE	6.95 34.50
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elegant-refined-red fruit-citrus

Beers

VEDETT EXTRA BLOND	4.75
33cl, 5,2% premium pilsner-slightly bitter	
BROUWERIJ ‘T IJ IJWIT	5.75
33cl, 6,5% white beer-herbal-citrus	
BROUWERIJ ‘T IJ VRIJWIT	5.50
33 cl, 0,5% white beer-low alcohol-herby-fresh	