

## Organic Eggs

All of our eggs are organic

### OMELETTES

served with organic sourdough wheat bread and organic baguette

• with Dutch ham, old farmer's cheese and spring onion **15.25**

• with smoked Atlantic Kvarøy\* salmon and spring onion **15.95**

• with soft goat cheese and basil oil **14.50**

**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 and avocado **17.25**

• with avocado **14.50**

• with smoked Atlantic Kvarøy\* salmon **15.95**

• with bacon **14.95**

**SOURDOUGH FLATBREAD WITH TWO ORGANIC BAKED EGGS 14.75**

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

• add a 1/2 avocado **+2.95**

## Breakfast

**FRENCH TOAST 10.85**

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

• add bacon **+3.95**

**MINI PANCAKES 11.50**

mini Dutch pancakes with red fruits, banana, organic strawberry jam and organic sour cream

**WARM BELGIAN WAFFLE WITH RED FRUITS 8.95**

• add chocolate sauce **+2.10**

**HAM & CHEESE CROISSANT 7.25**

Dutch ham and old farmer's cheese, served warm



**BREAKFAST BOWL 14.95**

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

*Served with organic butter, organic jams & organic spreads*

**LE PETIT 13.25**

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

**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 Dutch old farmer's cheese and/or ham **+3.25**

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

**BRUNCH 27.50**

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**

## Cereals, Fresh Fruits & 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 <sup>∨</sup> 6.95 | 8.95**

## Bakery

*Served with organic butter, organic jams & organic spreads*

**CINNAMON ROLL <sup>∨</sup> 5.50**

**ALMOND CROISSANT 5.95**

**CHOCOLATE TORSADÉ 4.80**

**PISTACHIO SWIRL 5.45**

**HIBISCUS CROISSANT <sup>∨</sup> 4.80**

**BUTTER CROISSANT 4.80**

**CHOCOLATE CROISSANT 4.80**

**BRIOCHE 4.25**

**BREAKFAST MUFFIN <sup>∨</sup> 4.95**

made from oats, raisins, cranberries and nuts

**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**

**BETTER CHOICES: COLLECT 5 EXTRA POINTS WITH 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**

# Salads

Served with organic sourdough wheat bread and organic baguette.  
Gluten free option available (+2,05)

- CAESAR** 19.50  
grilled chicken breast, bacon, Parmesan crisps,  
organic egg, homemade organic croutons,  
Romaine lettuce and Caesar dressing
- GOAT CHEESE** 17.75  
soft goat cheese from the oven, toasted organic  
hazelnut-raisin flûte, organic granola, cherry tomatoes,  
grapes, mesclun and balsamic-blueberry dressing
- PANZANELLA** <sup>V</sup> 16.95  
roasted portobello, butternut and broccoli,  
cherry tomatoes, homemade organic croutons,  
Romaine lettuce, mesclun, basil oil, dill,  
parsley, lemon and vegan vinaigrette

• with feta +2.95

# Hot Dishes

- QUICHE** 17.25  
served with a small salad  
• Lorraine  
• feta and spinach  
• seasonal



**ORGANIC SOUP OF THE DAY** <sup>V</sup> 8.95 | 10.95

served with organic bread

## OUR FAVORITE LUNCH



**BAKER'S LUNCH** <sup>V</sup> 17.95

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

• with smoked Atlantic Kvarøy\* salmon 4.75

# Sides

- AVOCADO MASH** <sup>V</sup> 3.25
- SMOKED ATLANTIC KVARØY\* SALMON** 4.75
- BACON** 3.95
- DUTCH OLD FARMER'S CHEESE** 3.25
- PARMA HAM** 3.50
- DUTCH HAM** 3.25
- SMALL SALAD** <sup>V</sup> 3.75

# Tartines

Gluten free option available (+ 2,05)

- TUNA** 14.25  
sustainably pole caught skipjack tuna  
from Fish Tales, hummus, pickled red onion  
and chives on organic sourdough wheat bread

**LE PAIN QUOTIDIEN CROQUE** 15.25

pan fried organic sourdough wheat  
bread with Dutch ham and old farmer's  
cheese served with tomato ketchup  
and a small salad

**ITALIAN** 14.50

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



**HUMMUS** <sup>V</sup> 13.75

hummus, roasted paprika, grilled zucchini and basil oil,  
on organic sourdough wheat bread, from the oven



**AVOCADO TOAST** <sup>V</sup> 14.25

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 + 4.75

**SALMON** 15.50

smoked Atlantic Kvarøy\* salmon,  
butter, herb sauce, pickled cucumber, radish,  
dill and chives on organic sourdough wheat bread



**SOURDOUGH FLATBREAD** 16.95

**WITH MUSHROOM TAPENADE &  
ROASTED VEGETABLES**

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

• with buffalo mozzarella D.O.P. +3.75

• with Parma ham +3.50

**GRILLED CHICKEN & BUFFALO MOZZARELLA** 15.75

grilled chicken breast, buffalo mozzarella d.o.p.,  
grilled zucchini, arugula and basil oil,  
on organic sourdough wheat bread, from the oven

# Seasonal Specials



**QUINOA PORRIDGE** 11.95

with skyr, red fruits, banana,  
dried cranberries and organic walnuts



**CHICKPEA 'CHUNA'** <sup>V</sup> 13.95

vegan chickpea 'tuna' salad with  
sprouted cress, pickled red onion and  
pickled cucumber on organic super seeds bread



**SOURDOUGH FLATBREAD WITH** 17.50

**FETA & WHITE BEAN SPREAD**

swiss chard, baby spinach,  
sprouted cress and homemade spicy oil

• with Parma ham +3.50



**MEDITERRANEAN POT-AU-FEU** 13.25

rich vegetable and giant bean soup with  
homemade organic croutons and Parmesan,  
served with organic baguette and  
organic wheat sourdough bread

• with quinoa +2.50

• with bacon +3.95



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

*Tartine Club*

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# Desserts

<b>CHERRY CRUMBLE TART</b>	7.15
<b>RASPBERRY TART WITH MERINGUE</b>	7.15
<b>BELGIAN BROWNIE</b>	5.75
<b>APPLE-FRANGIPANE-CINNAMON TART</b>	7.15
• add whipped cream	+1.10
<b>MINI TARTS (1pc or 3pc)</b>	4.30   11.75
lemon, raspberry, caramel or chocolate	
<b>SLICE OF APPLE &amp; CHERRY CRUMBLE PIE <sup>v</sup></b>	8.15
<b>SLICE OF CHEESECAKE</b>	8.15
<b>SLICE OF CHOCOLATE PIE</b>	7.85
<b>PASTEL DE NATA</b>	3.75
<b>CARAMEL TART</b>	7.25
<b>LEMON TART WITH MERINGUE</b>	7.25
<b>BELGIAN ÉCLAIR</b>	6.85

## AFTERNOON SPECIAL

order a dessert of your choice and get a small hot drink for just 1.00 (from 4:00 PM)

# 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

<b>FLAT WHITE</b>	5.20   6.20
<b>LATTE MACCHIATO</b>	4.45
<b>ESPRESSO</b>	3.65   4.65
<b>COFFEE</b>	3.65   4.65
<b>CAPPUCCINO</b>	4.15   5.15
<b>LATTE</b>	4.15   5.15
<b>MACCHIATO</b>	3.85   4.85
<b>POT OF ORGANIC TEA</b>	4.05
chamomile, jasmine green, earl grey, chunmee green, English breakfast, rooibos or masala chai	
<b>POT OF FRESH MINT TEA</b>	4.35
<b>POT OF ORGANIC GINGER TEA</b>	4.35

## SPECIALITY

<b>HOT CHOCOLATE</b>	5.25   6.25
<b>ALMOND CHAI LATTE</b>	5.25   6.25
<b>MATCHA LATTE</b>	5.25   6.25
<b>LEMON-GINGER ELIXER</b>	4.35   5.35

# Iced Drinks

<b>ICED MATCHA LATTE</b>	5.75
made with almond milk	
<b>ICED CHAI LATTE</b>	5.75
made with almond milk	
<b>ICED CAPPUCCINO</b>	5.10
<b>ICED LATTE</b>	5.10
<b>SALTED CARAMEL FRAPPÉ</b>	6.75
<b>CHOCOLATE COOKIE FRAPPÉ</b>	6.75

# Cold Drinks

<b>COLD PRESSED JUICES 25cl</b>	6.75
• organic pear, spinach and mint detox juice	
• organic carrot, ginger and turmeric booster	
• apple, lime and active charcoal detox juice	
<b>MANGO-PASSION FRUIT SMOOTHIE</b>	6.00   7.00
<b>ORGANIC APPLE JUICE</b>	4.35   5.35
<b>FRESH ORANGE JUICE</b>	5.95   6.95
<b>STILL WATER 25cl   75cl</b>	3.85   6.85
<b>SPARKLING WATER 25cl   75cl</b>	3.85   6.85
<b>HOMEMADE LEMONADE</b>	4.85
<b>HOMEMADE MINT LEMONADE</b>	4.95
<b>HOMEMADE GREEN JASMINE ICED TEA</b>	4.75
<b>PASSION FRUIT ICED TEA REFRESHER</b>	5.35
<b>PEACH ICED TEA REFRESHER</b>	5.35

# Organic Wines

## SPARKLING WINE

glass | bottle

### BELLINI

8.25

peach puree and cava

### MIMOSA

8.25

fresh orange juice and cava

### CAVA BRUT, CAVAS MAREVIA

7.95 | 39.95

apricot-almond-brioche-minerals

## WHITE WINE

glass | bottle

### PINOT GRIGIO, TREEBORN

6.50 | 32.50

dry-fruity-mineraly-white apricot

### GARNACHA BLANCA, VINS ALGARS

5.95 | 29.95

rich-apricot-honey-peach-minerals

## RED WINE

### TEMPRANILLO, VINS ALGARS

5.95 | 29.95

smooth-blackberries-cherries-taragon

## ROSÉ WINE

### AOC CÔTE DE PROVENCE, LA MADRAGUE

6.95 | 34.50

elegant-refined-red fruit-citrus

# Beers

### VEDETT EXTRA PILSENER

4.95

33cl, 5,2% | premium pilsner-slightly bitter

### BROUWERIJ 'T IJ IJWIT

5.95

33cl, 6,5% | white beer-herbal-citrus

### BROUWERIJ 'T IJ VRIJWIT

5.75

33 cl, 0,5% | white beer-low alcohol-herby-fresh