



M E N U



Quality

Simplicity

Conviviality

Authenticity

Simplicity

*Since the day
I started 30 years ago, simplicity
has been our guiding light.*

*Long before our guest claimed it, long
before the market evolved, we were
making radical choices with
no concession on the taste and
quality of our ingredients.*

Alain Coumont



Breakfast

Breakfast is served until noon weekdays, all day on weekends.

BREAKFAST PLATE	55
feta cheese, goat cheese, kasseri cheese, Turkish Gruyère, beef ham, green-black olives, tomato, cucumber, honey and clotted cream	
PLAZA	44
mushroom & sun-dried tomato omelette, avocado, kasseri cheese, feta cheese, olive, tomato, cucumber	
LE PAIN QUOTIDIEN BRUNCH	(per person) 89
fried or boiled egg, smoked beef ham, feta, gruyère and aged kasar cheese, granola parfait, croissant, bread basket, fresh orange juice, coffee or tea	

Granola & Fruit & Yogurt

(V) ORGANIC YOGURT	21
dried fruit and honey	
*GRANOLA PARFAIT	29
organic yogurt/milk and seasonal fruits	
(V) ORGANIC OATMEAL	25,5
banana, strawberry, honey and walnuts	
FRESH FRUIT SALAD	23

Hots

BELGIAN WAFFLE	27
organic chocolate spread, honey and seasonal fruits	
FRENCH TOAST	28
brioche with honey and cinnamon	
GOAT CHEESE BRIOCHE	28
toasted brioche with goat cheese, fig and honey	
TOASTED CHEESE CROISSANT	22
Mediterranean greens	
HAM CROSTINI	28
beef ham, tomato, kasseri cheese	

Breads

ORGANIC BAKER'S BASKET	24
whole wheat, baguette, hazelnut-raisin flute	
BAGUETTE	8
WHOLE WHEAT/RYE	8,5
OLIVE	12
HAZELNUT-RAISIN FLÛTE	13
FIVE GRAIN with or without raisins	12

We blend organic stone-ground flour, sea salt and water with a wild yeast levain starter to create a humble four-ingredient beginning. The dough is then kneaded and baked in our stone-lined hearths.

Organic Eggs

All types are served with organic bread. Omelettes are made with 3 organic eggs.

SOFT BOILED	11
FRIED EGG	22
made with 2 eggs	
SCRAMBLED EGGS	26
SMOKED SALMON EGGS BENEDICT	43
2 eggs on sesame sunflower bread with smoked salmon and hollandaise sauce	
SHAKSHUKA WITH BAKED EGGS	31
MENEMEN	27,5

Omelettes

VEGETABLE	31
MUSHROOM AND TOMATO	31
FETA CHEESE	31
HAM AND KASSERI CHEESE OMELETTE	31
*omelettes with egg white only +7 TL	

Bakery

Handmade and baked daily.



CROISSANT	13
PAIN AU CHOCOLAT	14
BRIOCHE	13
MUFFIN	15
cinnamon-apple, double chocolate	
DANISH WITH RAISIN	14
ACMA WITH OLIVE	7,5
POGACA WITH DILL	7,5



Our eggs are organic which means they have been laid by hens who have been raised in the most humane way possible which includes, their housing, freedom of movement and food. Did you know our scrambled eggs are homemade?

Tartines

All our tartines are made with our organic wheat bread and served with a small salad.

- (V) AVOCADO & HUMMUS** 38
cucumber, radish, scallions and spicy tahini
- SMOKED SALMON** 54
spicy cream cheese, scallions, dill and Mediterranean greens
- AVOCADO TOAST** 34
on organic whole wheat bread
add smoked salmon +25 / shrimps +20 / chicken +15
- ROAST BEEF** 47
scallions, wild capers, and mustard sauce

Toasted



- GRILLED VEGETABLES & FETA CHEESE** 38
aubergine, zucchini, tomato and basil pesto sauce
- FREE RANGE CHICKEN & AUBERGINE** 45
eggplant, tomato and basil pesto sauce
- BEEF FILLET** 65
sauteed beef fillet, caramelized onions, grilled bell pepper, grain mustard, parmesan cheese and basil pesto sauce
- CROQUE MONSIEUR** 47
all-natural smoked ham and gruyère on organic whole wheat sourdough

Sandwiches

- BAKED BEEF AND GRUYÈRE BAGUETTE SANDWICH** 49
caramelized onions, tomato, grain mustard and basil pesto
- FREE RANGE GRILLED CHICKEN SANDWICH** 45
tomato, mushroom, kasseri cheese, arugula, basil pesto and herb mayonnaise sauce
- GRILLED ROAST BEEF SANDWICH** 49
roasted pepper, arugula, caramelized onions, kasseri cheese, caper mayonnaise sauce

Quiche

- QUICHE LORRAINE** 42
Emmental cheese and beef ham
- VEGETABLE QUICHE** 41
Emmental cheese, mushroom, leek and spinach

Sides & Platters

- MEDITERRANEAN PLATTER** 55
hummus, eggplant salad, quinoa taboulé salad, parmesan cheese, spiced feta cheese, arthicoke paste, grilled vegetables
- SMOKED SALMON AVOCADO BRUSCHETTA** 31

Salads



- (V) QUINOA TABULÉ** 46
arugula, garbanzo, tomato, cucumber and vinaigrette dressing
add smoked salmon +25 / shrimps +20 / chicken +15
- GRILLED HALLOUMI** 43
mix greens, arugula and vinaigrette dressing
- WARM GOAT CHEESE** 46
sunflower bread with nuts, pomegranate syrup
- SMOKED SALMON** 54
avocado, arugula, dill and vinaigrette dressing
- GRILLED FREE RANGE CHICKEN COBB** 48
avocado, scallions, beef ham, egg, tomato, tulum cheese and lapsang dressing
- BEEF FILLET** 65
Mediterranean greens, roasted pepper, sun-dried tomato and pesto
- (V) LENTIL & AVOCADO** 43
fennel, garbanzo, scallions, carrot and vinaigrette dressing
add smoked salmon +25 / shrimps +20 / chicken +15
- GRILLED FREE RANGE CHICKEN** 48
parmesan cheese, mustard dressing, tomato, red beet, cucumber
- CRISPY SEA BASS** 49
red beet, capers and fresh herbs-olive oil-lemon dressing



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| SOUP OF THE DAY <small>small/large</small> | 19/23 |
| with organic bread | |
| BAKERS LUNCH | 69 |
| soup of the day, half of tartine, small salad | |

Hot Dishes

- MUSHROOM & BEEF STEW** 72
carrot, zucchini, broccoli and mustard sauce
- GRILLED SALMON & QUINOA RISOTTO** 72
black sesame, parmesan cheese, arugula, peas and dill
- BRAISED SEA BASS WITH SHRIMPS** 61
mushroom, vegetables and fresh herbs
- FREE RANGE CHICKEN FRICASSE** 49
broccoli, mushroom, parmesan cream sauce
- ORGANIC PENNE WITH FREE RANGE CHICKEN** 47
alfredo sauce, mushroom and parmesan cheese
- SHRIMP PASTA** 47

Attention: Our products may contain allergens, you can find ingredient list and allergens information on the Product Information List. For detailed information, you can contact with our store staff.

(V) 100% Vegetarian

Our price include VAT and service charge.

Deserts

CHOCOLATE ECLAIR	25	APPLE TART	27
COFFEE ECLAIR	25	LEMON TART	27
BROWNIE	27	CHEESECAKE	27
CHOCOLATE MOUSSE BOMB	29	MACARON TRIO	29
MOSAIC CAKE	27	SPECULOOS LOVE	26
STRAWBERRY TART	26	TRAMISU	26
CARAMEL-WALNUT TART	27	ICE CREAM	11
CHOCOLATE ESPRESSO TART	29	one scoop vanilla / strawberry / chocolate / pistachio	

Coffee



FILTER COFFEE	18
AMERICANO	18
CAPPUCCINO	19,5
LATTE	19,5
ESPRESSO <small>single/double</small>	13,5/15
MACCHIATO	14
MOCHACCINO	21,5
CAFÉ AU LAIT	17
TURKISH COFFEE	14,5

HOT CHOCOLATE	22
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Tea



FRESH TURKISH TEA	8,5
FRESH MINT TEA	12
TEAS	21
Earl Grey, linden, sage, jasmine green tea	
HIBISCUS TEA	21

*Ask your waiter/waitress for Decaf coffee alternatives.

Cold Drinks

FRESH ORANGE JUICE <small>small/large</small>	20/24
ORGANIC JUICE	21
apricot, pomegranate, black mullberry	
LEMONADE	20
HIBISCUS LEMONADE	21
MINT OR STRAWBERRY LEMONADE	21
ORGANIC ICED POMAGRANATE GREEN TEA	21
ORGANIC ICED APRICOT-LEMON TEA	21
SPICED APPLE CIDER <small>HOT/COLD</small>	22
ORGANIC ICED APPLE JUICE	20
with tonic and mint	
WATER	8,5
SPARKLING WATER	13
ELVAN GAZOZ SODA/ORANGE	12
SAN PELLEGRINO	19

Ice Coffee



ICED COFFEE	18
ICED CAPPUCCINO/LATTE	21
ICED MOCHACCINO	22