



# M E N U

• S P R I N G •



*Quality*

*Simplicity*

*Conviviality*

*Authenticity*

## *Quality*

Tuck into one of our new seasonal dishes to enjoy the taste of living better. Every dish is crafted with quality ingredients and your wellbeing in mind. With our better choices, you can sit back and indulge in a world of flavor without compromise.



OUR  
BETTER  
CHOICES

Learn more about the taste of living better in this menu.



## Breads

Served with our organic butter, jams & organic spreads.

<b>BREAD BASKET</b> (300 gr)	190 TL
miche, bagette, multi-grain	
<b>BAGUETTE</b> (800 gr)	105 TL
<b>BUCKWHEAT</b> (800 gr)	190 TL
<b>MICHE</b> (2000 gr)	290 TL
<b>RYE</b> (900 gr)	180 TL
<b>MULTIGRAIN</b> (700 gr)	180 TL
<b>OLIVE</b> (700 gr)	190 TL
<b>TOMATO &amp; ROSEMARY</b> (700 gr)	190 TL
<b>ARTISAN</b> (700 gr)	160 TL
<b>EINCORN</b> (700 gr)	180 TL

## Breakfast

Our breakfast is served until 12:00 on weekdays and whole day on weekends.

<b>LE PAIN QUOTIDIEN BRUNCH</b> (per person) 890 TL (ham 30gr, one egg)	
fried or boiled eggs, smoked ham, feta cheese, Izmir tulum, Kars old cheddar, cheddar, string cheese, avocado, red grapes, strawberry, granola parfait, crostini, croissant, bread basket, fresh orange juice, tea / coffee	
<b>BREAKFAST PLATTER</b> (ham 30gr) 590 TL	
feta cheese, goat cheese, Kars old cheddar, Izmir tulum, beef ham, green-black olives, tomato, cucumber, honey-clotted cream, red grapes, strawberry	
<b>PLAZA</b> (two egg) 490 TL	
omelette with mushrooms, avocado, Kars old cheddar, feta cheese, olive, red grapes, salad and tomatoes	

## Cereals, Fresh Fruit & Yogurt

 <b>GRANOLA &amp; FRESH FRUIT</b> (yogurt 150gr) 330 TL	
yogurt and seasonal fruits	
 <b>WILD BERRY</b> (yogurt 100gr, strained y. 150gr) 330 TL	
yogurt raspberry, organic oats, chia seeds, almonds, bananas, strawberries	
 <b>ORGANIC OAT MEAL WITH FRESH FRUIT</b> (oatmeal 140gr) 330 TL	
bananas, strawberries, walnuts, organic oat meal *Served Hot.	
 <b>CHIA PARFAIT</b> (yogurt 200gr) 330 TL	
granola yogurt and chia	
 <b>QUINOA BOWL</b> (yogurt 200gr) 310 TL	
quinoa cooked with milk and honey, served with strawberries, banana, blueberries, raisins, walnuts, and strained yogurt.	

## Organic Eggs

All our eggs are organic & come from free-range chicken.

<b>BOILED ORGANIC EGG</b> (one egg) 90 TL	
<b>ORGANIC FRIED EGGS</b> (two egg) 290 TL	
<b>SCRAMBLED EGGS</b> (three egg) 300 TL	
<b>EGGS BENEDICT</b> (two egg) 340 TL	
poached eggs on brioche, hollandaise sauce, smoked salmon +290 TL, ham +190 TL	
<b>MENEMEN</b> (two egg) 340 TL	
<b>HERBED CHEDDAR OMELETTE</b> (three egg) 330 TL	
<b>CHEDDAR OMELETTE</b> (three egg) 340 TL	
<b>MUSHROOM &amp; CHEDDAR OMELETTE</b> (three egg) 320 TL	
<b>POTATO &amp; CHEDDAR OMELETTE</b> (three egg) 320 TL	
<b>SPANISH OMELETTE</b> (three egg) 330 TL	
<b>HAM &amp; CHEDDAR OMELETTE</b> (three egg) 330 TL	
*omelettes prepared with egg white 360 TL	

## Appetizers

<b>BELGIUM WAFFLE</b> Origin: Belgium 350 TL	
organic chocolate, honey and seasonal fruits	
<b>PANCAKES</b> 330 TL	
organic Belgium chocolate, strawberry, banana	
<b>FRENCH TOAST</b> (one egg, one brioche) 340 TL	
brioche, honey, strawberry	
<b>GOAT CHEESE BRIOCHE</b> (one brioche) 300 TL	
figs and honey	
<b>AVOCADO SCRAMBLED CROISSANT</b> (two egg) 330 TL	
with mediterranean greens	
<b>BAKED CHEESE &amp; HAM CROISSANT</b> (ham 20gr) 330 TL	
with mediterranean greens	
<b>STRAWBERRY CROISSANT</b> 340 TL	
cream patisserie, strawberry	
<b>BEEF HAM CROSTINI</b> (ham 20gr) 320 TL	
baked tomatoes, ham and cheddar	
<b>HAMBURGER</b> (beef burger 120gr) 520 TL	
sautéed mushrooms, caramelized onions, served with spiced baked potatoes and mixed greens	

## Bakers

Home made and daily cooked.

<b>CROISSANT</b> 140 TL	
<b>PAIN AU CHOCOLATE</b> 155 TL	
<b>PAIN AUX RAISINS</b> 145 TL	
<b>BRIOCHE</b> 140 TL	
<b>CHEESE PASTRY</b> 85 TL	
<b>BUCKWHEAT SAVORY PASTRY</b> 85 TL	
<b>OLIVE SAVORY PASTRY</b> 85 TL	





## Tartines

Tartine is the name given to Belgium open sandwiches prepared with sourdough toasted breads.

- ✓ **NORWEGIAN SMOKED SALMON** Origin: Norway **580 TL**  
(salmon 80gr)
- ✓ dill sauce, salad, radish, butter
- ✓ **AVOCADO & HUMMUS** (avocado 45gr, chickpea 50gr) **420 TL**  
cucumber, radish and spicy tahini, cherry tomato
- ✓ **AVOCADO TARTINE** (avocado 90gr) **410 TL**  
pickle, radish, whole wheat bread, cherry tomato, dill with smoked salmon +290 / with egg +90
- BEEF ASADO TARTINE** (beef asado 140gr) **540 TL**  
mustard sauce, shredded beef, caramelized onions, oyster mushrooms and cheddar cheese on roll croissant
- STEAK & PARMESAN** (tenderloin 150gr) **690 TL**  
sautéed tenderloin slices, caramelized onions, roasted peppers, mustard, labneh cheese and basil pesto sauce
- HALLOUMI** (halloumi 80gr) **420 TL**  
basil, tomato, cucumber, radish, roasted pepper, black cumin

## Combo Menu

### BAKER'S LUNCH

half tartine, half salad, small soup **690 TL**

## Starters and Soup

- BRUSCHETTA** **280 TL**  
baguette slices, diced tomatoes, parmesan, balsamic and pesto sauce
- SOUP OF THE DAY** with bread Small / Large **150/180 TL**
- QUICHE LORRAINE** (ham 40gr) **420 TL**  
emmental cheese and veal ham
- VEGETABLE LORRAINE** **420 TL**  
emmental cheese, mushrooms, leeks and spinach

## Artisan Sandwiches

- ROAST BEEF** (rib steak 100gr) **640 TL**  
roasted peppers, arugula, caramelized onions, cheddar and caper-mayonnaise sauce
- FREE RANGE CHICKEN** (chicken 100gr) **520 TL**  
mushroom, cheddar cheese, arugula, roasted pepper, basil pesto sauce and mayonnaise sauce with dill
- CROQUE MONSIEUR** (calf ham 40gr) **480 TL**  
smoked beef ham and Kars aged cheddar, sourdough whole wheat bread

## Additional Products

- SMOKED SALMON** (50gr) **290 TL**
- AVOCADO** (1/2 piece) **120 TL**
- CHEESE** (40gr) **100 TL**
- EGG** (1 piece) **90 TL**
- HAM** (30gr) **190 TL**

## Salads

- ✓ **NORWEGIAN SMOKED SALMON** Origin: Norway **640 TL**  
(salmon 80gr, arugula 75gr)  
avocado, arugula, dill and vinaigrette sauce, caper
- ✓ **FALAFEL AND TULUM CHEESE** **420 TL**  
(falafel 160gr, mediterranean g. 75gr)  
strawberries, oranges, tomatoes, cucumbers and vinaigrette
- FREE RANGE CHICKEN CAESAR** **460 TL**  
(chicken 100gr, lettuce 75gr, one egg)  
grilled free range chicken, boiled eggs, croutons and parmesan chips
- FRESH SPICY SHRIMP** **590 TL**  
(mediterranean g. 75gr, shrimp 140gr)  
hummus, arugula, strawberry, orange, radish, cucumber, marinated shrimp, capia pepper, parmesan, olive oil lemon sauce
- FREE RANGE CHICKEN COBB** **570 TL**  
(mediterranean g. 75g, chicken 100gr)  
avocado, beef ham, egg, tomato, crouton, mediterranean greens, tulum cheese and vinaigrette sauce
- ✓ **LENTILS & AVOCADO** **400 TL**  
(lentils, avocado 1/2 piece)  
fennel, chickpeas, carrots, arugula, radish, cucumber and vinaigrette sauce
- GRAIN AND BEET** **330 TL**  
Served with wheat, crispy chickpeas, mung beans, baby spinach, lettuce, cherry tomatoes, cucumber, beetroot, orange, and balsamic dressing

## Main Course

- TENDERLOIN WITH OYSTER MUSHROOMS** **890 TL**  
(tenderloin 150gr)  
carrots, zucchini, broccoli and mustard sauce
- SALMON QUINOA RISOTTO** (salmon 160gr) **740 TL**  
black cumin, parmesan cheese, arugula, dill
- FREE-RANGE CHICKEN FRICASSE** (chicken 120gr) **640 TL**  
broccoli, mushroom, parmesan cream sauce
- PENNE WITH FREE-RANGE ORGANIC CHICKEN** **550 TL**  
(chicken 100gr)  
mushroom, parmesan cheese and alfredo sauce
- SHRIMP SPAGHETTI** (shrimp 160gr) **620 TL**  
with tomato sauce
- OVEN-BAKED MEATBALL** (meatball 160gr) **490 TL**  
carrot, zucchini, buttered barley noodle
- TAGLIATELLE POLLO** (chicken 120gr) **490 TL**  
with free-range chicken, baked tomatoes, marinara sauce, cream sauce, parmesan, oyster mushrooms
- CARAMELIZED ONION BEEF WRAP** **470 TL**  
slow-cooked pulled beef (140g) served with bell peppers, mushrooms, caramelized onions, and fresh cheddar cheese.
- MEATBALLS WITH YOGURT AND TOMATO SAUCE** **440 TL**  
homemade oven-baked meatballs (160g) in tomato sauce, served with yogurt over crispy bread
- SLOW-COOKED BEEF AND VEGETABLES** **520 TL**  
slow-cooked oven-baked beef (150g) served with seasonal vegetables and vegetable couscous pilaf
- SLOW-COOKED CHICKEN CHOPS** **440 TL**  
oven-baked chicken chops (180g) with seasonal vegetables and spiced vegetable couscous

The taste of living better

## menu

**BAKED SALMON WITH QUINOA** **290 TL**  
served with arugula, cherry tomatoes, quinoa, and black cumin seeds

**QUINOA BOWL** **790 TL**  
warm quinoa is topped with colorful seasonal fruit, a sprinkle of nuts, and a dollop of yogurt. The combination of plant-based protein, fiber, natural sugars and healthy fats offers a complete breakfast.

**FLATBREAD WITH SEASONAL GREENS AND FETA** **400 TL**  
naturally fermented sourdough flatbread under a creamy bean spread and fresh, nutritionally dense seasonal greens. Sprinkled with tangy feta and pickled onions for punch and crunch.

**CHUNA TARTINE** **310 TL**  
mediterranean chickpea mash spread on a slice of our organic super seed bread. Topped with a drizzle of olive oil and a squeeze of lemon for a zesty twist.

**FLAT BREAD WHITE BEAN & GREEN** **290 TL**  
topped with white bean spread, spinach, fresh herbs, and feta cheese drizzled with spiced oil



**OUR BETTER CHOICES**

**Food Allergens:** All our dishes are prepared in an environment where gluten is present. If you have any questions, do not hesitate to ask us and we'll help in any way we can.

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.



## Enjoy the taste of living better.

### Discover our better choices from all around the world.

Our new menu is here to treat you to nutritious and delicious meals. It is inspired by the wholesome diets and lifestyles of happy, healthy communities around the world. After seeing how they live, we crafted tasty, balanced dishes for you to savor with the people closest to you. Join us in enjoying the taste of living better.



## Desserts

BELGIUM CHOCOLATE ESPRESSO TART	280 TL
WALNUT CARAMEL TART	280 TL
STRAWBERRY TART	265 TL
MIX FRUIT TART	270 TL
LEMON TART	280 TL
CHOCOLATE MOUSSE BOMB	280 TL
SPECULOOS CHEESECAKE	280 TL
FLOURLESS CHOCOLATE CAKE	280 TL
TIRAMISU	270 TL
STRAWBERRY BOWL	270 TL
ECLAIR	195 TL
APPLE PIE WITH ICE CREAM	245 TL

## Cookies

BELGIUM CHOCOLATE BROWNIE	290 TL
CHOCOLATE CHIP COOKIE	175 TL
DOUBLE CHOCOLATE MUFFIN	175 TL
OAT MEAL & RAISIN COOKIE	175 TL
APPLE & CINNAMON MUFFIN	175 TL
LEMON & POPPY SEED MUFFIN	175 TL

## Coffees

FILTER COFFEE	130 TL
AMERICANO	140 TL
CAPPUCCINO	160 TL
LATTE	160 TL
ESPRESSO	single / double 130/155 TL
CORTADO	150 TL
FLAT WHITE	150 TL
TURKISH COFFEE	130 TL

HOT CHOCOLATE	170 TL
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MACCHIATO	single / double 145/180 TL
MATCHA LATTE	170 TL
CHAI TEA LATTE	170 TL

## Teas's

TURKISH TEA	80 TL
EARL GREY	165 TL
FRESH BREWED HERBAL TEA	165 TL
linden leaves, fresh mint tea, sage, jasmine green tea, hibiscus, spiced apple tea, matcha green tea, tropical mate, rooibos chai, green tea, rosehip	
SPICED APPLE TEA	170 TL

## Cold Drinks

FRESH ORANGE JUICE	single / double 140/175 TL
LEMONADE	160 TL
LEMONADES	170 TL
hibiscus, strawberry, mint, ginger	
HEALTHY GREEN	170 TL
green apple, parsley, dill, ginger	
TURMERIC BOMB	170 TL
honey, lemon, turmeric, pepper	
PINK BREEZE	170 TL
strawberry, pineapple, lemon	
ICED LEMON GREEN TEA	170 TL
ICED SPICED APPLE TEA	170 TL
APPLE JUICE	170 TL
with tonic and mint	
WATER	single / double 70/120 TL
MINERAL WATER	95 TL
SAN PELLEGRINO	single / double 170/300 TL
MANGO & PASSION FRUIT ICED TEA	170 TL
CUBAN MINT & LYCHEE ICED TEA	170 TL

## Iced Coffees

ICED AMERICANO	170 TL
ICED CAPPUCCINO	170 TL
ICED LATTE	170 TL
ICED FLAT WHITE	170 TL

