



M E N U



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DISCOVER OUR
ONLINE MENU

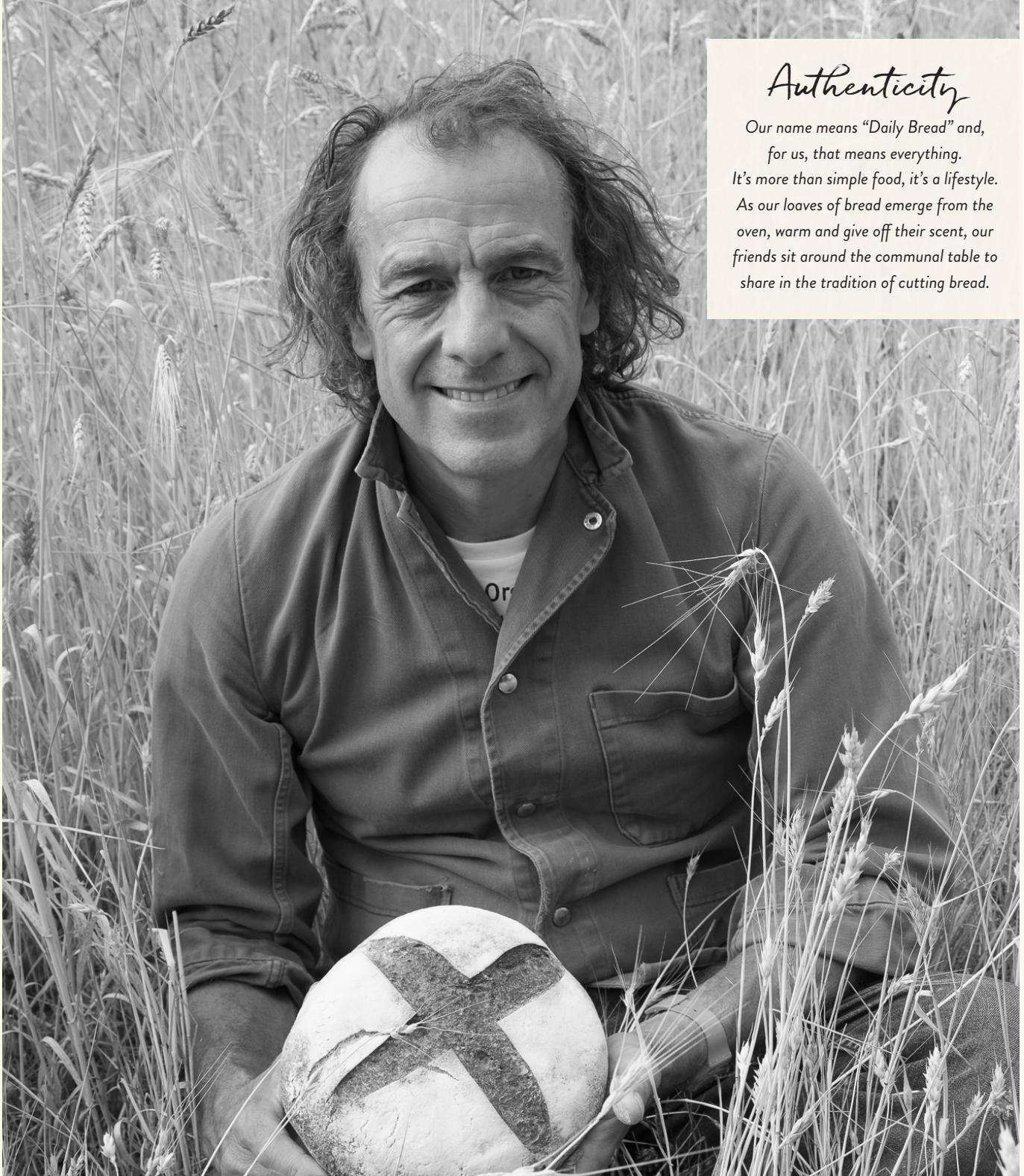
Quality

Simplicity

Conviviality

Authenticity

AUTUMN WINTER EDITION



Authenticity

Our name means "Daily Bread" and, for us, that means everything. It's more than simple food, it's a lifestyle. As our loaves of bread emerge from the oven, warm and give off their scent, our friends sit around the communal table to share in the tradition of cutting bread.

Morning & Afternoon

PETIT DÉJEUNER 560

A selection of our artisan breads served with organic jam or honey, cream cheese and dulce de leche. Choice of: croissant, pain au chocolat or cinnamon roll; coffee drink; and cold homemade drink.

AVOCADO TOAST 440

Poached egg, seed mix and cumin salt.

HAM & CHEESE BRIOCHE 260

With gouda cheese.

HAM & CHEESE CROISSANT 260

With gouda cheese.

GRILLED HAM & CHEESE TOAST 410

Spread with mustard on organic wheat sourdough bread.

• Additional small salad + 110

• Additional poached free-range egg + 50

Fruits & Cereals



BANANA DETOX 340

Chia seeds activated in almond milk, seasonal fruits, homemade granola and turmeric.

• Silente natural yogurt option +110

GRANOLA PARFAIT 290

Chia seeds activated in almond milk, banana, seasonal fruits and homemade granola.

• Silente natural yogurt option +110

WARM BELGIAN WAFFLE 390

With seasonal fruits and organic honey.

• Additional chocolate sauce +60

FRESH SEASONAL FRUITS 370

Free Range Eggs

Until 12 noon and from 4 to 8 pm

BENEDICT 410

On brioche bread with hollandaise sauce and ham or prosciutto.

SCRAMBLED 330

With mix of ancient grains, small salad and sourdough bread:

• Additional prosciutto +160

• Additional mashed avocado +60

• Additional ham +120

SOFT-BOILED EGGS 60

Served with bread sticks.

BRUNCH 1720

Until 3 pm.

A selection of our artisan breads with organic jam or honey, cream cheese and dulce de leche. Cheese assortment and charcuterie • classic hummus and tumaca • broccoli omelette • 2 mini granola parfait • 2 free range eggs. Choice of: croissant, pain au chocolat or cinnamon roll • 2 coffee drinks • 2 cold homemade drinks.

Bakery

Handcrafted every day



CROISSANT 120

ALMOND CROISSANT 210

PAIN AU CHOCOLAT 160

CINNAMON ROLL 130

COCONUT & DULCE DE LECHE ALFAJOR 190

COCONUT AND RED FRUIT MUFFIN 180

BANANA, CHOCOLATE & NUT MUFFIN 180

WARM CHEESE SCONE 190

With a side of cream cheese.

WARM OATMEAL SCONE 160

With a side of cream cheese and organic jam.

NUT & RAISIN FLUTE 190

BREAD BASKET 320

A selection of our breads served with organic jam or honey, cream cheese and dulce de leche.

Tartines



A Belgian classic served on organic sourdough bread

- HUMMUS & AVOCADO** 460
With tomato, pesto, cucumber and radish.
- BEETROOT HUMMUS & BRIE CHEESE** 490
With avocado, cucumber, sunflower seeds and organic greens.
- PROSCIUTTO AND AVOCADO** 490
With Arugula, tomato and organic green.
- ORGANIC GOUDA CHEESE AND HAM** 410
With mustard butter and sweet and sour cucumber.

WARMS

- CURRY CHICKEN** 510
With cherry tomatoes, organic green onions and forest fruits chutney.
- BELGIAN CARBONNADE** 520
With braised beef in black beer and dijon mustard, and natural yogurt.
- MARGARITA** 440
With fior di latte mozzarella, organic tomato sauce, pesto and fresh basil.
- VEGETARIAN CROQUE MONSIEUR** 450
With spinach bechamel, organic carrot, gouda cheese and hummus, served with a small salad.
• Additional poached free-range egg



+50

Starters

- MIDDLE EASTERN** 920
Eggplant babaganoush, classic and beetroot hummus with a selection of our artisan breads.
 - CLASSIC HUMMUS** 310
 - BEETROOT HUMMUS** 330
 - BABAGANOUSH** 330
Made of eggplant.
 - TURKISH EGGS** 390
With labneh, noisette butter, verdeo, mint and parsley, accompanied by toasted brioche.
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- SEASONAL VEGETABLES SOUP** 340
Accompanied by toasted baguette.

Specialties



Served with our sourdough bread

- SEMOLINA AND MUSHROOM RISOTTO** 630
With pesto, organic greens and Parmesan cheese.
- BROCCOLI, PEAS AND PARMESAN OMELETTE** 540
With babaganoush, cucumber and tomato salad and mixed greens.
- ORGANIC NOODLES** 620
With Chia and quinoa with organic tomato sauce, roast chicken, organic greens and pesto.
- PURPLE QUINOA BURGER** 610
On challah bread with mustard, gouda cheese, tomato and mayonnaise with a side of roasted potatoes and a small salad.
• Additional poached free-range egg +50
- ORGANIC POLENTA**
 - With mushrooms, blue cheese, mozzarella, tomato sauce and organic greens. 590
 - With braised beef in black beer and Dijon mustard, pesto and organic greens. 660

Salads



Served with our sourdough bread

- CHICKEN & BLUE CHEESE** 610
With avocado, organic egg, cucumber, organic green onions, cherry tomatoes, mixed greens and lapsang souchong vinaigrette.
- SPINACH & BRIE CHEESE** 590
With roasted organic pumpkin, poached organic egg, caramelized onion, green leaves, forest fruits chutney and mustard vinaigrette.
- ANCIENT GRAINS** 530
Pearl barley, purple quinoa and buckwheat with roasted organic pumpkin, sunflower seeds, organic greens, hummus, avocado puree and mix of green leaves.
• Additional poached free-range egg +50

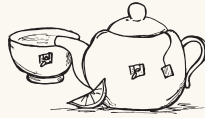
Desserts



MASCARPONE CHEESECAKE	310
With organic jam.	
LEMON PUDDING	270
With poppy seeds.	
BELGIAN CHOCOLATE TART	280

ECLAIR WITH PASTRY CREAM	230
Covered with Belgian chocolate.	
CARROT PUDDING	210
With flax seeds.	
BELGIAN CHOCOLATE BROWNIE	220

Coffee



CLASSIC

ESPRESSO	120 / 140
MACCHIATO	150
AMERICANO WITH MILK	150 / 160
AMERICANO	140

SPECIAL

LATTE	190
GOLDEN COCOA LATTE	200
BELGIUM CHOCOLATE MILK	220
TURMERIC LATTE	200
FLAT WHITE	190
CAPUCCINO	210
BELGIAN MOKA	220

TEA

LOOSE TEA LEAVES	210
• Tropical green	
• Earl Gray	
• English breakfast	
• Black mandarin (organic)	
• Persian orange	
• Russian legend (lapsang souchong)	
• Additional vegetal milk	+50

AFTERNOON TEA

1360

From 4 pm until 8 pm.

A selection of our artisan breads with organic jam or honey, cream cheese and dulce de leche. Choice of: croissant, pain au chocolat or cinnamon roll • croissant or ham and cheese brioche • scone or muffin • slice of cake, pudding or brownie • 2 coffee drinks • 2 cold homemade drinks.

Cold drinks



SPARKLING / STILL WATER	130
KOMBUCHA	240
• Mint and cucumber	
• Ginger, lemon and turmeric	
• Hibiscus	

HOMEMADE LEMONADES

WITH ORGANIC MINT	200
GINGER	220

NATURAL JUICES

ORANGE	210
CARROT & ORANGE	230

COLD PRESSED JUICES 500ml

360	
• Orange	
• Carrot	
• Pure green	
• Red Carrot	

To Toast



ORGANIC BEERS

OCEÁNICA, White IPA / APA	270
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COCKTAILS

ROOSTER, Rosso or bianco Vermouth	260
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Wines



ARTESANA

Tannat	290 / 820
Cabernet Franc	340 / 970
Chardonnay Petit Manseng	290 / 820