


## Organic Bread

Served with our organic butter, organic jams & organic spreads.

- BAKER'S BREAD BASKET**7.5
- slices of bread and baguette
- BAGUETTE PLANCHE**4
- RAISINS & HAZELNUTS FLUTE**4.5

## Breakfast

- HAM & CHEESE CROISSANT**7.95
- butter croissant served with Label Rouge cooked ham, Comté, served warm
- PAIN PERDU**10.95
- prepared with our brioche, served with strawberries, blueberries, fresh mint and sour cream
- LE PAIN QUOTIDIEN BREAKFAST**11.95
- organic sourdough wheat bread and organic baguette, organic jams & organic spread, **choose between:**  
pain au chocolat or butter croissant or hibiscus croissant <sup>V</sup>, orange juice or organic apple juice and a classic organic hot drink simple
- with an organic double hot drink+1
- with an organic soft boiled egg+3.5
- MINI PANCAKES**12.5
- served with strawberries, banana, blueberries, raspberries, sour cream and strawberry jam


- **BREAKFAST BOWL**14.95
- quinoa tabbouleh, mesclun, two organic poached eggs, cherry tomatoes, guacamole, parsley, lemon and superseeds, served with organic protein bread

### Flour, water, salt and time

Our organic sourdough breads are prepared in respect of our past traditions.

We use flour from **organic farming**, sourdough and a cold fermentation process for a better aroma development.

## Cereals, Fresh Fruit & Yoghurt

- TROPICAL GRANOLA PARFAIT**9.95
- organic granola, fresh fruits and fresh mint - choice between organic skyr or organic soy yoghurt
- **CHIA RED FRUITS DELICE**9.95
- made with organic almondmilk, raspberry puree, fresh raspberries, strawberries, blueberries and organic dark chocolate - choice between organic plain yoghurt, organic skyr or organic soy yoghurt
- FRESH FRUIT SALAD <sup>V</sup>**7.95

## Organic Eggs

All our eggs are organic and come from free-range chickens.

- SOFT BOILED EGGS (1 OR 2)**4.95 | 6.95
- served with organic sourdough wheat bread soldiers and organic butter
- BAKED EGGS (1 OR 2)**4.95 | 6.95
- served with organic baguette and organic sourdough wheat bread
- SCRAMBLED EGGS**11.95
- served with organic sourdough wheat bread and organic baguette
- with sliced avocado+3
- with grilled bacon+3.5
- with smoked salmon\*+4
- SCRAMBLED EGGS TOAST**14.5
- toasted organic sourdough wheat bread, organic scrambled eggs, avocado, cherry tomatoes, coriander, organic pesto rosso and organic harissa olive oil

### BRUNCH

26.95

our brunch is served every day with a selection of our organic breads, a classic simple organic hot drink of your choice, served with organic jams & organic spreads

#### COMPOSE YOUR BRUNCH

choose one in each category:

##### COLD DRINKS & BUBBLES

- organic apple juice

• mimosa

• orange juice

• bellini\*\*

##### VIENNOISERIE

- butter croissant
- hibiscus croissant <sup>V</sup>
- pain au chocolat
- butter brioche

##### PROTEIN

- organic soft-boiled egg
- organic scrambled eggs
- quinoa tabbouleh <sup>V</sup>

##### HALF TARTINE

- avocado toast <sup>V</sup>
- smoked salmon\*
- chicken & avocado
- tuna

##### DESSERT

- mini granola parfait: organic skyr or organic soy speciality <sup>V</sup>
- mini fresh fruit salad <sup>V</sup>
- mini raspberry yoghurt smoothie

### MAKE IT EVEN MORE DELICIOUS +8


WITH A GLASS OF CRÉMANT & YOUR CHOICE BETWEEN MINI PANCAKES OR WAFFLE

- pancakes with Atlantic smoked salmon, sour cream & dill
- pancakes with grilled bacon and agave syrup
- pancakes with poached egg and red onions pickles
- Belgian waffle, strawberries & chocolate sauce

## Viennoiseries

Served with our organic jams and organic spreads.

- BUTTER CROISSANT**2.95
- PAIN AU CHOCOLAT**3.5
- BUTTER BRIOCHE**3.95
- PAIN AUX RAISINS**3.95
- CHOCOLATE TORSADE**3.95
- CINNAMON ROLL <sup>V</sup>**3.95
- APPLE GALETTE**4.95
- HIBISCUS CROISSANT <sup>V</sup>**3.95
- ALMOND CROISSANT**4.25
- CHIA CHOCOLATE MINI CAKE <sup>V</sup>**4.25
- CHOCOLATE CRUFFIN**3.95
- PISTACHIO SWIRL**4.5

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

**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. We work with fresh ingredients and the composition of our dishes can vary.

V • VEGAN



# Tartines

Served on our organic sourdough wheat bread  
or gluten-free bread (+2€).



## AVOCADO TOAST <sup>v</sup> 13.5

toasted organic sourdough wheat bread with  
avocado mash, cucumber, radish, superseeds,  
citrus-cumin salt and lemon

• with organic poached egg +2.5

• with grilled bacon +3.5

• with smoked salmon\* +4

## TUNA 14.5

with hummus, celery, chives, radish,  
cucumber and lemon

## CHICKEN & AVOCADO 14.95

free-range chicken, avocado mash, cucumber,  
spring onions and lemon

## CHICKEN & SMOKED PROVOLA TOAST 16.5

toasted organic sourdough wheat bread  
with free-range chicken, smoked provola,  
grilled zucchini, basil oil and parsley



## GARDENER'S CROQUE <sup>v</sup> 17.5

toasted organic sourdough wheat bread with  
hummus, grilled zucchini, organic pesto rosso,  
served with a mixed salad, avocado with superseeds,  
vegan vinaigrette and organic tomato salsa

## GRATINATED CROQUE MONSIEUR 18.95

Label Rouge cooked ham, Comté, Parmesan  
and bechamel served with organic tomato salsa  
and mixed salad

# Seasonal Specials

## PROTEIN PANCAKES 12.5

served with banana, blueberries, fresh mint,  
organic skyr and strawberry jam

## SOURDOUGH FLATBREAD 13.95

### WITH TWO ORGANIC BAKED EGGS

topped with a citrus-cumin-salt spiced  
organic skyr, roasted cherry tomatoes and parsley,  
served with homemade slightly spicy oil

• with sliced avocado +3

• with grilled bacon +3.5

• with smoked salmon\* +4

## ITALIAN SOURDOUGH FLATBREAD 17.95

Speck IGP, mozzarella di bufala D.O.P.,  
organic pesto rosso, cherry tomatoes and basil oil



## SOURDOUGH FLATBREAD 16.95

### WITH GRILLED VEGETABLES <sup>v</sup>

houmous, roasted peppers, grilled zucchini,  
sprouted cress and basil oil

• with mozzarella di bufala D.O.P. +3

or Speck IGP

• with mozzarella di bufala D.O.P. +6

and Speck IGP

## SALMON\* GRAVLAX TARTINE 16.5

protein bread with organic skyr with herbs,  
sprouted cress, lemon and cucumber

## BURRATA DI BUFALA 17.5

### HEIRLOOM TOMATOES

mix of heirloom tomatoes, basil oil,  
sprouted cress and multicereal baguette

## RASPBERRY YOGHURT SMOOTHIE 6.95

made with organic skyr, topped with granola



Order one of our  
**BETTER CHOICES**

& collect **5 Extra points**  
in our loyalty programme

*Tartine Club*

# Salads

Served with organic sourdough wheat bread and organic baguette.

## CAESAR 17.5

free-range chicken, grilled bacon, Parmesan cheese,  
homemade organic croutons, organic hard boiled egg,  
Romaine salad and Caesar dressing

## WARM GOAT CHEESE 16.95

fresh goat cheese, mixed salad, organic granola,  
organic blueberry-balsamic dressing,  
cherry tomatoes, dried cranberries, organic grapes  
and hazelnut flute, cucumber and chives

• with grilled bacon +3.5



## SMOKED SALMON\* & TUNA 18.5

Nordic rye bread, Romaine salad, mix of sprouted  
cress, cherry tomatoes, cucumber, lemon,  
vegan vinaigrette and herb sauce

## OUR FAVOURITES



## TARTINE LUNCH 14.5

tartine ham and Comté, tuna or avocado <sup>v</sup>,  
plain lemonade, still or sparkling water

• pastel de nata or plain Liège waffle +3

## DAILY BAKER'S LUNCH 17

a big bowl of organic soup of the day,  
a half tartine of the day and a mixed salad

# Hot Dishes

Served with organic sourdough wheat bread and organic baguette.

## QUICHE LORRAINE OR OF THE MOMENT 15.95

part of a quiche served with a mixed salad



## ORGANIC SOUP OF THE DAY <sup>v</sup> 6.95 | 8.95

served with our homemade croutons

# Sides

## MIXED SALAD <sup>v</sup> 3.95

## AVOCADO MASH <sup>v</sup> 5.95

## QUINOA TABBOULEH <sup>v</sup> 5.95

## LABEL ROUGE COOKED HAM & COMTÉ 6.95

## SMOKED SALMON\* 7.95

## BURRATA DI BUFALA 6.95

**V • VEGAN**

**Prices and payment methods: restaurant checks are accepted,  
other cheques will not be accepted.**

Prices in €, tax and service included. Alcohol abuse is bad for your health,  
please consume in moderation.

**We also have a kids menu available, please ask our host for more details.**



# Desserts

MADELEINE	1.95
PASTEL DE NATA	2.95
COOKIE OF YOUR CHOICE - ask our host for details	2.95
SLICE OF CAKE OF YOUR CHOICE	4.95
plain cake, lemon cake or chocolate cake	
BELGIAN CHOCOLATE BROWNIE	5.95
CHOCOLATE & VANILLA ÉCLAIR	5.95
CHOCOLATE MOELLEUX <sup>✓</sup>	5.95
APPLE & CINNAMON TARTLET	6.95
LEMON MERINGUE TARTLET	6.95
CHERRY CRUMBLE - individuel	6.95
RASPBERRY TARTLET	6.95
white chocolate or black chocolate	
RED FRUITS CHEESECAKE - à la part	6.95
CHOCOLATE MERVEILLEUX	6.95
STRAWBERRIES PAVLOVA <sup>✓</sup>	5.65
PAIN PERDU	10.95
prepared with our brioche, served with strawberries, blueberries, fresh mint and sour cream	

AFTERNOON BREAK	9.95
From Monday to Friday, from 3pm to 6pm, except bank holidays	
a dessert up to 6,95€ with a regular organic hot drink of your choice	
• with an organic double hot drink	+1

APPLE GALETTE	4.95
• with artisanal vanilla ice cream	+1
BELGIAN WAFFLE	6.5
• served with strawberries or chocolate sauce	6.95
• served with strawberries and chocolate sauce	7.5
ARTISANAL ICE CREAM	5.95
vanille, strawberry or chocolate	

# Organic Hot Drinks

Some of our drinks are also available in iced versions. Ask our hosts !

All of our hot drinks are available with organic milk of your choice free of charges: whole milk, almond- or oat speciality

Our organic coffee is Fairtrade, 100% Arabica and medium roast.

CLASSICS	simple   double
ESPRESSO	2.95   3.95
AMERICANO	3.5   4
MACCHIATO	3.5   4
LATTE	4.95   5.95
CAPPUCCINO	4.95   5.95
MOCACCINO	5.95   6.95
FLAT WHITE - double espresso latte	5.95   6.95
TEA	5.5
English breakfast, chunmee, earl grey, jasmine, rooibos, chamomile, masala chai	
TEA WITH FRESH MINT**	5.95
SPECIALITY	
BELGIAN HOT CHOCOLATE	6.5   6.95
CHAÏ LATTE	6.5   6.95
DIRTY CHAÏ LATTE	7.5   7.95
with an espresso shot	
MATCHA LATTE	6.5   6.95
CARAMEL LATTE MACCHIATO**	5.95
GINGER ELIXIR	5.95
herbal tea with ginger, lemon**, fresh mint** and agave syrup	
OUR FRAPPÉS**	
SEA SALT CARAMEL FRAPPÉ	6.95
CHOCOLATE COOKIE FRAPPÉ	6.95
WITH ESPRESSO SHOT	+1

\*\*conventional product

# Cold Drinks

ORGANIC APPLE JUICE 25cl	6.5
ORANGE JUICE 25cl	6.5
DETOX COLD PRESSED JUICE 25cl	6.95
• apple, active charcoal and lime	
• organic carrot, ginger and turmeric	
• organic pear, spinach and mint	
LEMONADE 25cl	6.5
HOMEMADE GREEN ICED TEA 25cl	6.5

HOMEMADE PEACH ICED TEA 25cl	6.5
HOMEMADE PASSION FRUIT ICED TEA 25cl	6.5
COLD BREW COFFEE	3.95
COLD BREW LATTE	5.75
VANILLA CREAM COLD BREW	6.95

Our cold brew is a cold-infused coffee, rich in caffeine.

KOMBUCHA BIO - LES FOUS DE L'ÎLE 37.5cl	7.95
seasonal	
STILL WATER - SPARKLING WATER 50cl	4.95

# Beer & Cider

BIÈRE PRESSION 25cl   50cl 3,5%	4.95   8.00
HUBSTER IPA HOPSIDE bouteille 33cl 6%	7.95
HUBSTER LAGER UPTOWN bouteille 33cl 4.5%	7.95
CIDRE L'EXTRA BRUT APPIE bouteille 33cl 6.5%	6.95

# Organic Wines & Bubbles

We select Oé for our wines, ambassadors of sustainable viticulture certified 100% organic, vegan and without pesticides.

RED - OÉ	12CL   75CL
• IGP VAUCLUSE	6.5   27.5
• PRINCIPAUTÉ D'ORANGE	
• AOC LANGUEDOC, LE LANGUEDOC	6.5   27.5
WHITE - OÉ	
• AOC CÔTE DU RHÔNE, LE CÔTE DU RHÔNE	6.5   27.5
• AOC BUGEY, LE BUGEY	6.5   27.5
ROSÉ - OÉ	
• IGP PROVENCE, LE ROSÉ MEDITERRANÉE	6.5   27.5
SPARKLING	
• PROSECCO BRUT TENUTE ARNACES	6.95   32.5
• MIMOSA PROSECCO	6.95
• BELLINI**	6.95

AOC: Appellation d'Origine Contrôlée