

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 14.95

SOFT BOILED EGG (1 or 2) 4.95 | 7.25

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 17.75
- with avocado 14.95
- with smoked Atlantic Kvarøy* salmon 16.75
- with bacon 15.95

SOURDOUGH FLATBREAD WITH TWO ORGANIC BAKED EGGS 14.95

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 15.25

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

Served with organic butter, organic jams & organic spreads

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 27.75

Our brunch is served every day with organic sourdough wheat bread and organic baguette, half an avocado toast and a small hot drink of your choice.

COMPOSE YOUR BRUNCH

choose 1 in each category:

VIENNOISERIE

- butter croissant
- chocolate croissant
- hibiscus croissant [✓]

JUICE

- fresh orange juice
- organic apple juice

PROTEIN

- an organic soft-boiled egg
- hummus [✓]

MINI GRANOLA PARFAIT

- with organic yoghurt
- with organic soy yoghurt [✓]

ELEVATE YOUR BRUNCH

- with two organic scrambled eggs instead of an organic soft-boiled egg +2.95
- with two organic baked eggs instead of an organic soft-boiled egg +2.95
- add a glass of Mimosa or Bellini +7.95
- add a Belgian waffle with red fruits +8.95

Cereals, Fresh Fruits & Yoghurt



CHIA PUDDING WITH RED FRUITS [✓] 11.95

made with organic almond milk and raspberry puree, served with blackberries, strawberries, blueberries, organic dark chocolate and organic soy yoghurt

TROPICAL GRANOLA PARFAIT 11.50

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 [✓] 6.95 | 8.95

Bakery

Served with organic butter, organic jams & organic spreads

CINNAMON ROLL [✓] 5.50

ALMOND CROISSANT 5.95

CHOCOLATE TORSADÉ 4.80

PISTACHIO SWIRL 5.45

CHOCOLATE CRUFFIN 4.95

HIBISCUS CROISSANT [✓] 4.80

BUTTER CROISSANT 4.80

CHOCOLATE CROISSANT 4.80

BRIOCHE 4.25

BREAKFAST MUFFIN [✓] 4.95

made from oats, raisins, cranberries and nuts

BAKER'S BREAD BASKET [✓] 9.95

a selection of our organic breads and organic baguette

HAZELNUT-RAISIN FLûTE [✓] 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)

PANZANELLA ^V **16.95**

roasted fennel, roasted red peppers, Heirloom tomato,
homemade organic croutons, Romaine lettuce, mesclun,
basil oil, dill, parsley, lemon and mustard vinaigrette

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

TUNA & GRAINS **17.50**

sustainably pole caught skipjack tuna from Fish Tales,
quinoa tabouleh, roasted fennel, roasted red peppers,
sprouted cress, mesclun, lemon and mustard vinaigrette

CAESAR **19.50**

grilled chicken breast, bacon, Parmesan, organic egg,
homemade organic croutons, Romaine lettuce
and Caesar dressing

Hot Dishes

QUICHE **17.25**

served with a small salad

• Lorraine

• feta and spinach

• seasonal



ORGANIC SOUP OF THE DAY ^V **8.95 | 10.95**

served with organic bread

OUR FAVORITE LUNCH



BAKER'S LUNCH ^V **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 ^V **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 ^V **3.75**

Tartines

Gluten free option available (+ 2,05)

TUNA **14.25**

sustainably pole caught skipjack tuna from
Fish Tales, hummus, pickled cucumber,
radish 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 **14.95**

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

• on sourdough flatbread **17.95**



SOURDOUGH FLATBREAD WITH **16.95**

GRILLED VEGETABLES & HUMMUS ^V

hummus, roasted red peppers,
grilled zucchini, arugula and basil oil,
from the oven

AVOCADO TOAST ^V **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**

SOURDOUGH FLATBREAD WITH **16.95**

FETA & MUHAMMARA

roasted fennel, roasted red peppers,
sprouted cress and homemade spicy oil

• with Parma ham **+3.50**

GRILLED CHICKEN & BUFFALO MOZZARELLA **15.95**

grilled chicken breast, buffalo mozzarella D.O.P.,
grilled zucchini, arugula and basil oil,
on organic sourdough wheat bread, from the oven

Seasonal Specials

PROTEIN PANCAKES **12.75**

with blueberries, banana, organic Skyr
and organic strawberry jam

SALMON GRAVLAX TARTINE **15.50**

Gravad Lax*, organic Skyr with fresh herbs,
sprouted cress, pickled cucumber
and lemon, on organic protein bread

BURRATA DI BUFALA **17.95**

Burrata di Bufala with a mix of
Heirloom tomatoes, basil oil and arugula,
served with organic multigrain baguette

ICED CARAMEL LATTE MACCHIATO **5.95**

COLD BREW **5.75**

24 hour slow-brewed coffee
using cold water, made from 100%
organic Arabica beans from Nicaragua

** A Scandinavian delicacy of marinated salmon
with a blend of fresh dill, salt, sugar and black pepper*



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

Tartine Club

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Desserts

CHERRY CRUMBLE TART	7.15
RASPBERRY TART WITH MERINGUE	7.15
BELGIAN BROWNIE	5.75
APPLE-FRANGIPANE-CINNAMON TART	7.15
• add whipped cream	+1.10
CHOCOLATE-RASPBERRY TART	6.95
• white Belgian chocolate ganache	
• dark Belgian chocolate ganache	
SLICE OF APPLE & RED FRUIT CRUMBLE PIE ^v	8.15
SLICE OF CHEESECAKE	8.15
SLICE OF CHOCOLATE PIE	7.85
PASTEL DE NATA	3.75
CARAMEL TART	7.25
LEMON TART WITH MERINGUE	7.25
BELGIAN ÉCLAIR	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

FLAT WHITE	5.20 6.20
LATTE MACCHIATO	4.50
ESPRESSO	3.65 4.65
COFFEE	3.75 4.75
CAPPUCCINO	4.25 5.25
LATTE	4.25 5.25
MACCHIATO	3.90 4.90
POT OF ORGANIC TEA	4.10
chamomile, jasmine green, earl grey, chunmee green, English breakfast, rooibos or masala chai	
POT OF FRESH MINT TEA	4.40
POT OF ORGANIC GINGER TEA	4.40

SPECIALITY

HOT CHOCOLATE	5.30 6.30
ALMOND CHAI LATTE	5.30 6.30
MATCHA LATTE	5.30 6.30
DIRTY CHAI	6.30 7.30
LEMON-GINGER ELIXER	4.40 5.40

ICED DRINKS

ICED MATCHA LATTE	5.75
made with almond milk	
ICED CAPPUCCINO	5.15
ICED LATTE	5.15
SALTED CARAMEL FRAPPÉ	6.75
CHOCOLATE COOKIE FRAPPÉ	6.75

Cold Drinks

COLD PRESSED JUICES 25cl	6.75
• organic pear, spinach and mint detox juice	
• organic carrot, ginger and turmeric booster	
• apple, lime and active charcoal detox juice	
STRAWBERRY-BANANA SMOOTHIE	6.00 7.00
ORGANIC APPLE JUICE	4.35 5.35
FRESH ORANGE JUICE	5.95 6.95
STILL WATER, BRU 25cl 75cl	3.85 6.85
SPARKLING WATER, BRU 25cl 75cl	3.85 6.85
HOMEMADE LEMONADE	4.85
HOMEMADE MINT LEMONADE	4.95
HOMEMADE GREEN JASMINE ICED TEA	4.75
PASSION FRUIT ICED TEA REFRESHER	5.35
PEACH ICED TEA REFRESHER	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	
* For every bottle of this organic Pinot Grigio sold, we plant a tree together with WeForest to combat deforestation	
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 PILSNER	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	