



# M E N U

• W I N T E R •



DISCOVER OUR  
ONLINE MENU

ARG

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.



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



# Morning & Afternoon

Price without national taxes

**PETIT DÉJEUNER** 13700 11322

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

 **FLATBREAD WITH BAKED EGGS** 11800 9752

With labneh, cherry tomatoes, microgreens and organic sweet chili.

 **AVOCADO TOAST** 12900 10661

With mashed avocado, poached pastoral egg, seed mix and cumin salt.

• Additional smoked trout +4400 3636

**BRIOCHE OR CROISSANT** 9400 7769

With ham and natural gouda cheese.

**GRILLED HAM & CHEESE TOAST** 12500 10331

On a slice of organic wheat bread, with mustard.

• Additional poached free-range egg +2600 2149

# Fruits & Cereals

Price without national taxes

 **RASPBERRY CHÍA BOWL** 10700 8843

Chia seeds activated, labneh, seasonal fruits, almonds and belgian chocolate .

**GRANOLA PARFAIT** 8900 7355

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

• Natural yogurt option +3500 2893

**FRENCH TOAST** 9500 7851

With seasonal fruits.

 **BANANA DETOX** 8900 7355

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

• Natural yogurt option +3500 2893

 **FRUIT SALAD** 8900 7355

# Free Range Eggs

Price without national taxes

**SCRAMBLED** 10700 8843

With a mix of ancient grains and a small salad.  
Served with sourdough bread or toasted croipain.

• Additional prosciutto +2600 2149

• Additional mashed avocado +2600 2149

• Additional ham +2100 1736

• Additional baked loin  +2300 1901

• Additional smoked trout +4400 3636

**TURKISH** 10900 9008

With organic labneh, noisette butter, green onion, mint and parsley. Served with brioche or toasted croipain.

**AFTERNOON TEA** 37500 30992

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.

# Bakery

Price without national taxes

Handcrafted every day

**CROISSANT** 4150 3430

**ALMOND CROISSANT** 5600 4628

**PAIN AU CHOCOLAT** 4800 3967

**CINNAMON ROLL** 4400 3636

**DANISH SWEET POTATO** 4300 3554

**COCONUT & DULCE DE LECHE ALFAJOR** 6300 5207

**BANANA, CHOCOLATE & NUT MUFFIN** 5300 4380

**COCOA AND RASPBERRY MUFFIN** 5200 4298

**WARM CHEESE SCONE** 5600 4628

With a side of cream cheese.

**WARM BLUEBERRIES SCONE**  5200 4298

With a side of cream cheese.

 **NUT & RAISIN FLUTE** 4200 3471

**BREAD BASKET** 8200 6777

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



Tartines

Price without national taxes

A Belgian classic served on organic sourdough bread

PROSCIUTTO AND AVOCADO

13500

11157

With cherry tomatoes, organic green onions and berry chutney.

 HUMMUS & AVOCADO

11900

9835

With tomato, pesto, cucumber and radish.

BEETROOT HUMMUS & BRIE CHEESE

12500

10331

With avocado, cucumber, sunflower seeds and organic greens.

CURRY CHICKEN

13500

11157

With cherry tomatoes, organic green onions and berry chutney.

SMOKED TROUT AND AVOCADO

17300

14298

With organic green onion, dill, cucumber and radish.

WARMS

RIB CAP ROAST

13500

11157

With spinach bechamel, smoked cheese, green onion and organic carrots.

VEGETARIAN CROQUE MONSIEUR

12900

10661

With spinach bechamel, organic carrot, smoked cheese and hummus, served with a small salad.

• Additional poached free-range egg

+2600

2149

BAKED LOIN CROQUE MONSIEUR

13900

11488

With spinach béchamel, caramelized onion, smoked cheese, and babaganoush, served with a small salad.

•Additional poached free-range egg

+ 2600

2149

Starters

Price without national taxes

 ORGANIC VEGETABLE SOUP

6800 / 9400

5620 / 7769

Served with toasted baguette.

 CLASSIC HUMMUS

7300

6033

 BEETROOT HUMMUS

7300

6033

 BABAGANOUSH

7300

6033

Made of organic eggplant.

FOR SHARING

 MIDDLE EASTERN

16500

13636

Organic eggplant babaganoush, classic and beetroot hummus with a selection of our artisan breads.

 FLATBREAD & DIPS 

New in!

16500

13636

Classic hummus, avocado puree, and labneh, served with toasted flatbread.

Specialties

Price without national taxes

Served with our sourdough bread

LEEK AND PARMESAN QUICHE

New in!

14900

12314

With green leaf salad, carrot, cucumber and radish.

LENTIL AND PUMPKIN RAGOUT

New in!

13400

11074

With chickpeas and vegetables.

ORGANIC POLENTA

New in!

17300

14298

• With mushrooms, blue cheese, mozzarella, tomato sauce and organic green onions.

• With roast beef, tomato sauce and mozzarella.

SEMOLINA AND MUSHROOM RISOTTO

17200

14215

With pesto, organic greens and parmesan cheese.

POTATO GNOCCHI AND WHEAT SEMOLINA

16300

13471

With tomato sauce, mozzarella, parmesan, organic greens and cherry tomatoes.

BROCCOLI, PEAS AND PARMESAN OMELETTE

14700

12149

With babaganoush and small salad.

PURPLE QUINOA BURGER

15500

12810

On challah bread with mustard, tomato, natural gouda cheese and organic mayonnaise. Accompanied by roast potatoes and organic ketchup.

• Additional poached free-range egg

+2600

2149

Salads

Price without national taxes

Served with our sourdough bread

CHICKEN & BLUE CHEESE

16500

13636

With avocado, organic egg, cucumber, organic green onions, cherry tomatoes, mixed greens and lapsang souchong vinaigrette.

SPINACH & BRIE CHEESE

15600

12893

With roasted pumpkin, poached organic egg, toasted almonds, caramelized onion, green leaves, rosehip chutney and mustard vinaigrette.

CAESAR

16500

13636

With chicken, parmesan cheese, croutons, pastoral egg, radishes, mixed green leaves and organic caesar dressing.

CAESAR WITH SMOKED TROUT

18900

15620

With pastured egg, radish, mixed green leaves, croutons and organic caesar dressing.



SMOKED TROUT AND AVOCADO

18900

15620

With cucumber, radish, organic chives, dill and yogurt vinaigrette.

# The taste of living better menu

Price without national taxes	
 RASPBERRY CHÍA BOWL	10700 8843
Chia seeds activated, labneh, seasonal fruits, almonds and belgian chocolate .	
 BANANA DETOX	8900 7355
Chia seeds activated in almond milk, seasonal fruits, homemade granola and turmeric.	
• Natural yogurt option	+3500 2893





# The taste of living better menu

- FLATBREAD WITH BAKED EGGS

11800

9752

With labneh, cherry tomatoes, microgreens and organic sweet chili.
- FLATBREAD & DIPS New in!

16500

13636

Classic hummus, avocado puree, and labneh, served with toasted flatbread.



## Desserts

		Price without national taxes
BELGIAN CHOCOLATE BROWNIE	7100	5868
ECLAIR WITH PASTRY CREAM	6500	5372
Covered with Belgian chocolate.		
APPLE PUDDING <span>New in!</span>	5200	4298
With vanilla crumble.		
CARROT PUDDING	5200	4298
With flax seeds.		
LEMON PUDDING	5500	4545
With poppy seeds.		
MASCARPONE CHEESECAKE	9100	7521
With agroecological cheese and organic jam.		
BELGIAN CHOCOLATE TART	9100	7521
CARROT CAKE	8300	6860
With walnuts, almond milk and mascabo sugar.		
TIRAMISU WITH SPECULOOS	9200	7603
With mascarpone cheese, almond dacquoise and organic coffee.		

## Coffee

Our drinks are available with a vegetable milk option.

### CLASSIC

ESPRESSO	3600   4200	2975   3471
LATTE MACCHIATO	4500   4800	3719   3967
AMERICANO WITH MILK	4500   4800	3719   3967
AMERICANO	4200	3471

### SPECIAL

LATTE	5300	4380
GOLDEN COCOA LATTE	4600	3802
BELGIUM CHOCOLATE MILK	5400	4463
TURMERIC LATTE	4600	3802
FLAT WHITE	5400	4463
CAPUCCINO	5500	4545
BELGIAN MOKA	5500	4545
• Vegetal milk optional	+1000	826

### TEA

ORGANIC INFUSIONS	3800	3140
• Melissa • Mint • Lemon Verbena		
• Chamomile & Lavender		
LOOSE TEA LEAVES	4500	3719
• Berries • Vanilla • Chai • Earl Grey		
• Brussels Breakfast • Green with passion fruit		

## Cold drinks

SPARKLING OR STILL WATER	3600	2975
<u>HOMEMADE LEMONADES</u>		
WITH ORGANIC MINT	4500	3719
RASPBERRY	4900	4050
HYDROPONIC STRAWBERRIES	4800	3967
<u>NATURAL JUICES</u>		
SQUEEZED ORANGE	5200	4298
CARROT & ORANGE	5500	4545
GREEN DETOX	6100	5041

### COLD PRESSED JUICES

With organic fruits and vegetables

ORGANIC ORANGE, 500ml.	7100	5868
CLASSIC GREEN, 500ml.	7600	6281
Spinach, celery, cucumber and ginger		
ORANGE, 500ml.	7600	6281
Orange, carrot and lemon		
PURPLE, 500ml.	7600	6281
Beetroot, orange and ginger.		

## To Toast

### BEERS

7 COLORES, Belgian Ale o Scottish, 500 ml.	6600	5455
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### COCKTAILS

CRIOLLA SPRITZ	7600	6281
Criolla wine, spritz aperitif and sparkling water.		
ROSSO JULEP	7900	6529
Rosso vermouth and grapefruit soda.		

## Wines

BOUSQUET, Organic Cabernet Sav. or Chardonnay	6600   20300	5455   16777
Precios sin impuestos nacionales		
LAGARDE, Organic Malbec or Criolla	7100   21900	5868   18099
Precios sin impuestos nacionales		
TRUMPETER, Malbec or Chardonnay	6500   19900	5372   16446
Precios sin impuestos nacionales		