



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 16.75
- with smoked Atlantic Kvarøy* salmon and spring onion 17.00
- with soft goat cheese and basil oil 15.45

SOFT-BOILED EGGS (1 OR 2)

served with organic sourdough wheat bread and organic baguette 5.45 / 7.75

SCRAMBLED EGGS

served with organic sourdough wheat bread and organic baguette

- with smoked Atlantic Kvarøy* salmon and avocado 18.45
- with avocado 15.65
- with smoked Atlantic Kvarøy* salmon 17.45
- with bacon 16.45

★ SOURDOUGH FLATBREAD WITH TWO ORGANIC BAKED EGGS

topped with a citrus-cumin spiced Skyr, roasted cherry tomatoes, parsley and homemade spicy oil 16.00

- add a 1/2 avocado +3.15

BREAKFAST

LE PAIN QUOTIDIEN BREAKFAST

Served with our organic butter, jams & spreads.

PETIT

butter croissant or chocolate croissant, fresh orange juice or organic apple juice and a small hot drink 14.00

CLASSIQUE

+ organic sourdough wheat bread and baguette and a soft boiled organic egg 20.00

COMPLET

+ Dutch ham and/or old farmer's cheese 22.00

FRENCH TOAST

made from our organic sourdough wheat bread with strawberries and organic agave syrup 11.75

- add bacon +3.95

★ PROTEIN PANCAKES

with blueberries, banana, organic Skyr and organic strawberry jam 13.45

MINI PANCAKES

mini Dutch pancakes with red fruits, banana, organic strawberry jam and organic sour cream 12.75

WARM BELGIAN WAFFLE

with red fruits 9.75

- add chocolate sauce +2.30

HAM & CHEESE CROISSANT

fresh from the oven with Dutch ham and old farmer's cheese 8.00



BREAKFAST BOWL

quinoa tabouleh, two organic baked eggs, avocado mash, cherry tomatoes, pumpkin and sunflower seeds, mesclun, parsley and lemon, served with organic cannabis bread 16.25

BRUNCH

served every day with organic sourdough wheat bread and organic baguette, half an avocado toast and a small hot drink of your choice. Served with our organic butter, jams & spreads. 29.00

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 organic scrambled eggs instead of an organic soft-boiled egg +3.15
- add a glass of Mimosa or Bellini +8.50
- add a Belgian waffle with red fruits +9.75

YOGHURT & FRUITS



RASPBERRY CHIA PUDDING ▼

made with organic almond milk and raspberry puree, served with strawberries, blueberries, blackberries, organic dark chocolate and organic soy yoghurt 12.75

★ GRANOLA PARFAIT

organic granola, red fruit and fresh mint. Choose from organic plain yoghurt or organic soy yoghurt 12.45

YOGHURT WITH FRESH FRUITS

choose from organic plain yoghurt or organic soy yoghurt 10.75

FRESH FRUITS SALAD ▼ 7.75 / 9.75

BREAD & BAKERY

Served with organic butter, organic jam & organic spreads.

CINNAMON ROLL ▼ 5.75

ALMOND CROISSANT 6.20

PISTACHIO SWIRL 5.70

HIBISCUS CROISSANT ▼ 5.05

BUTTER CROISSANT 5.05

CHOCOLATE CROISSANT 5.05

★ SELECTION OF ORGANIC BREAD & BAGUETTE 10.20

BETTER CHOICES: COLLECT 5 EXTRA POINTS WITH TARTINE CLUB

* This salmon from Fish Tales 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.

SOUP & QUICHES

QUICHE

with a mixed salad 17.75

- Lorraine
- feta and spinach



ORGANIC SOUP OF THE DAY ^V

served with organic bread 9.45 / 11.45

SALADS

Served with organic sourdough wheat bread and organic baguette.
Gluten free option available (+2.05)



CAESAR

grilled chicken breast, bacon, Parmesan,
organic egg, homemade organic croutons,
Romaine and Caesar dressing 20.00



MEDITERRANEAN

buffalo mozzarella D.O.P., grilled zucchini,
melon, cherry tomato, sourdough flatbread,
sprouted cress, mesclun and basil oil 18.45

- with Parma ham +3.70

GOAT CHEESE

soft goat cheese from the oven,
toasted organic hazelnut-raisin flûte,
organic granola, cherry tomatoes, grapes,
mesclun and a fig-balsamic dressing 18.25



BAKER'S LUNCH

organic soup of the day, half an
avocado toast and a small salad 18.50

- with smoked Atlantic Kvarøy* salmon +4.95
- with pastel de nata +3.85

★ Guest's Favorites.

Simple. Natural. Authentic.

For over 35 years, we've been committed to serving food that's simple, natural, and full of flavor—crafted from fresh ingredients of the highest quality.

Over time, some dishes have become beloved, chosen again and again by our guests.

These dishes have grown into favorites of our guests, reflecting the heart of our food philosophy.



Discover the dishes that became our Guest's Favorites.



Our better choices, healthy and balanced to give you energy for the entire day.

V VEGAN

SIDES

SMOKED ATLANTIC KVARØY* SALMON 4.95

BACON 3.95

DUTCH OLD FARMER'S CHEESE 3.45

SMALL SALAD ^V 3.95

TARTINES

Made on our organic sourdough wheat bread.
Gluten free option available (+2.05)

SALMON & AVOCADO

smoked Atlantic Kvarøy* salmon from Fish Tales,
avocado, herbed Skeyr, sprouted cress and lemon 16.10



TUNA

sustainably pole caught skipjack tuna from Fish Tales,
hummus, pickled vegetables and chives 14.85

TUNA MELT

sustainably pole caught skipjack tuna from Fish Tales,
Dutch old farmer's cheese and pickled vegetables,
from the oven 16.10



SOURDOUGH FLATBREAD WITH GRILLED VEGETABLES & HUMMUS ^V

hummus, roasted red peppers, grilled zucchini,
arugula and basil oil, from the oven 17.30



AVOCADO TOAST ^V

toasted organic sourdough wheat bread with
avocado mash, citrus-cumin salt, pumpkin and
sunflower seeds, pickled cucumber and radish 14.85

- with an organic soft boiled egg +3.15
- with smoked Atlantic Kvarøy* salmon +4.95
- with feta +3.15

ITALIAN

Parma ham, buffalo mozzarella D.O.P.,
organic pesto rosso, tomato and basil oil 15.60

LE PAIN QUOTIDIEN CROQUE

pan fried organic sourdough wheat bread
with Dutch ham and old farmer's cheese served
with tomato ketchup and a small salad 16.25

GRILLED CHICKEN & BUFFALO MOZZARELLA TOAST

grilled chicken breast, buffalo mozzarella D.O.P.,
grilled zucchini, arugula and basil oil, from the oven 16.45

Seasonal SPECIALS

EGGCELLENT CROISSANT

butter croissant filled with
scrambled eggs and avocado 9.45

- with smoked Atlantic Kvarøy* salmon +4.95

CHICKEN CLUB TOAST

grilled chicken breast, bacon, organic egg,
tomato, Romaine and veganise on our
toasted organic sourdough wheat bread 16.30

VEGGIE & GRAINS BOWL ^V

quinoa tabouleh, hummus, avocado,
roasted red peppers, sprouted cress,
cucumber, mesclun and

a vegan mustard vinaigrette 17.45

- with feta +3.15
- with tuna +4.15

SMOKED SALMON BOWL

smoked Atlantic Kvarøy* salmon, quinoa
tabouleh, sprouted cress, pickled vegetables,
cherry tomato, cucumber, Romaine,
lemon and vegan herb dressing 19.00

- add a 1/2 avocado +3.15

PAVLOVA WITH RED FRUIT ^V 7.05

ICED ESPRESSO TONIC 5.80



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

Tartine Club

* This salmon from Fish Tales 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

DESSERTS

LEMON TART WITH MERINGUE 7.35

RASPBERRY TART WITH MERINGUE 7.25

APPLE-FRANGIPANE-CINNAMON TART 7.25

• add whipped cream +1.30

★ SLICE OF APPLE & RED FRUIT CRUMBLE PIE ^v 8.25

SLICE OF CHEESECAKE 8.25

SLICE OF CHOCOLATE PIE 7.95

BELGIAN BROWNIE 5.85

PASTEL DE NATA 3.85

BELGIAN ÉCLAIR 6.95

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 5.35 / 6.35

LATTE MACCHIATO 4.80

ESPRESSO 3.70 / 4.70

COFFEE 3.80 / 4.80

CAPPUCCINO 4.40 / 5.40

LATTE 4.40 / 5.40

MACCHIATO 3.95 / 4.95

POT OF ORGANIC TEA 4.15

chamomile, jasmine green, earl grey,
chunmee green, English breakfast or rooibos

POT OF FRESH MINT TEA 4.55

POT OF ORGANIC GINGER TEA 4.55

SPECIALITIES

★ HOT CHOCOLATE 5.55 / 6.55

ALMOND CHAI LATTE 5.55 / 6.55

MATCHA LATTE 5.55 / 6.55

DIRTY CHAI 6.55 / 7.55

CARAMEL LATTE MACCHIATO 6.00

LEMON-GINGER ELIXER 4.55 / 5.55

COLD DRINKS

COLD PRESSED JUICES 25cl 7.00

- organic pear, spinach and mint detox juice
- organic carrot, ginger and turmeric booster
- apple, lime and active charcoal detox juice

STRAWBERRY-BANANA SMOOTHIE 6.20 / 7.20

FRESH ORANGE JUICE 6.00 / 7.00

ORGANIC APPLE JUICE 4.40 / 5.40

BRU STILL OR SPARKLING WATER 25cl | 75cl 3.90 / 6.90

PASSION FRUIT ICED TEA REFRESHER 5.55

PEACH ICED TEA REFRESHER 5.55

SPARKLING BOTANICAL LEMONADE 4.30

organic Jasmine green tea with fresh lime juice & ginger

Our lemonades

Our house-made lemonades are a timeless classic,
crafted daily with our original recipes since the
very beginning. Back in the 90s, we removed sodas
from the menu to make space for these refreshing,
honest drinks. A simple choice that brings
a bright note to every communal table today.

★ HOMEMADE (MINT) LEMONADE 5.00

HOMEMADE GREEN JASMINE ICED TEA 5.00

ICED DRINKS

ICED MATCHA LATTE made with almond milk 6.00

ICED CARAMEL LATTE MACCHIATO 6.00

ICED CHAI LATTE made with almond milk 6.00

ICED CAPPUCCINO OR LATTE 5.30

ICED ESPRESSO TONIC 5.80

ORGANIC WINES, BUBBLES & BEERS

WHITE WINE

RIESLING, PFANNEBECKER 6.75 / 35.00

VERDEJO, DOS POR TRES 6.25 / 32.50

RED WINE

GRENACHE-SHIRAZ, TRANQUILE PINARD 6.25 / 32.50

ROSÉ WINE

PINOT GRIGIO, NOVARIPA 6.25 / 32.50

AOC CÔTE DE PROVENCE, LA MADRAGUE 6.95 / 37.50

SPARKLING WINES

BELLINI peach puree & cava 8.50

★ MIMOSA fresh orange juice & cava 8.50

CAVA BRUT, CAVAS MAREVIA 8.25 / 42.50

BEERS

VEDETT PILSNER DRAFT 33cl - 5,2% 4.95

BROUWERIJ 'T IJ IJWIT DRAFT 33cl - 6.5% 5.95

BROUWERIJ 'T IJ VRIJWIT low alcohol 33cl - 0,5% 5.75