

## Hot Beverages

COFFEE	2.5 / 3   0cal
CAFE AU LAIT	3.5 / 4   40-110cal
ESPRESSO	3 / 3.5   0cal
AMERICANO	3.5   0cal
CAPPUCCINO / LATTE	4 / 4.5   60-140cal
BELGIAN MOCHA	4.5 / 5   170-300cal
BELGIAN HOT CHOCOLATE	4 / 4.5   180-320cal
MATCHA LATTE	4.5 / 5   90-140cal
TEA	3.5   0cal

Brussels or English Breakfast, Chunmee, Earl Grey, Rooibos, Jasmine Green, Moroccan Mint, Chamomile, Fresh Mint

HOT HONEY LEMON GINGER	4.5 / 5   150-200cal
TURMERIC LATTE	5 / 5.5   100-150cal
CHAI LATTE	4.5 / 5   0cal

PLEASE SEE OUR BLACKBOARD FOR  
SEASONAL SUGGESTIONS

## Cold Beverages

COLD BREW COFFEE	4.5 / 5   0cal
ICED LATTE	4 / 4.5   0cal
ICED BELGIAN MOCHA	5   170-300cal
ICED MATCHA LATTE	4.5 / 5   70-270cal
ICED TEA / GREEN TEA	3.5 / 4   0cal
STILL OR SPARKLING WATER	3   0cal

## Homemade Lemonades

LEMONADE	4 / 4.5   50-100cal
LEMONADE ICED TEA	4 / 4.5   90cal
MINT LEMONADE	4.25 / 4.75   80-130cal
RASPBERRY LEMONADE	4.25 / 4.75   90-140cal

## Breads

WHOLE WHEAT SOURDOUGH	12.5   4350cal
FIVE GRAIN & RAISINS	8.5   2670cal
RYE SOURDOUGH	6.5   1330cal
BAGUETTE	3.75   600cal
SUPERSEED	9   2480cal
CHALLAH (FRIDAYS)	7   1520cal
FLÛTE	4   340cal
BUTTER BRIOCHE	3.75   350cal

## Viennoiseries

CROISSANT	3.5   270cal
PAIN AU CHOCOLAT	4   320cal
PAIN AUX RAISINS	4   330cal
APPLE TURNOVER	3.75   290cal
BLUEBERRY MUFFIN (V)	4   500cal
CHIA SEED MUFFIN	4   460cal

## Desserts

CHOCOLATE CHIP COOKIE	4.5   700cal
BROWNIE MINI / LARGE	2 / 4.75   170-600cal
MINI APRICOT	2   180cal
MINI CARROT CAKE (V)	2.5   150cal
MINI BANANA CHOCOLATE CAKE	2.5   160cal
COCONUT MACAROON	2   260cal
MOUSSE CAKE	6.5   470cal
LEMON TART	5.5   420cal
MIXED BERRY TART	7.25   430cal
PASSIONFRUIT TART	5.5   460cal

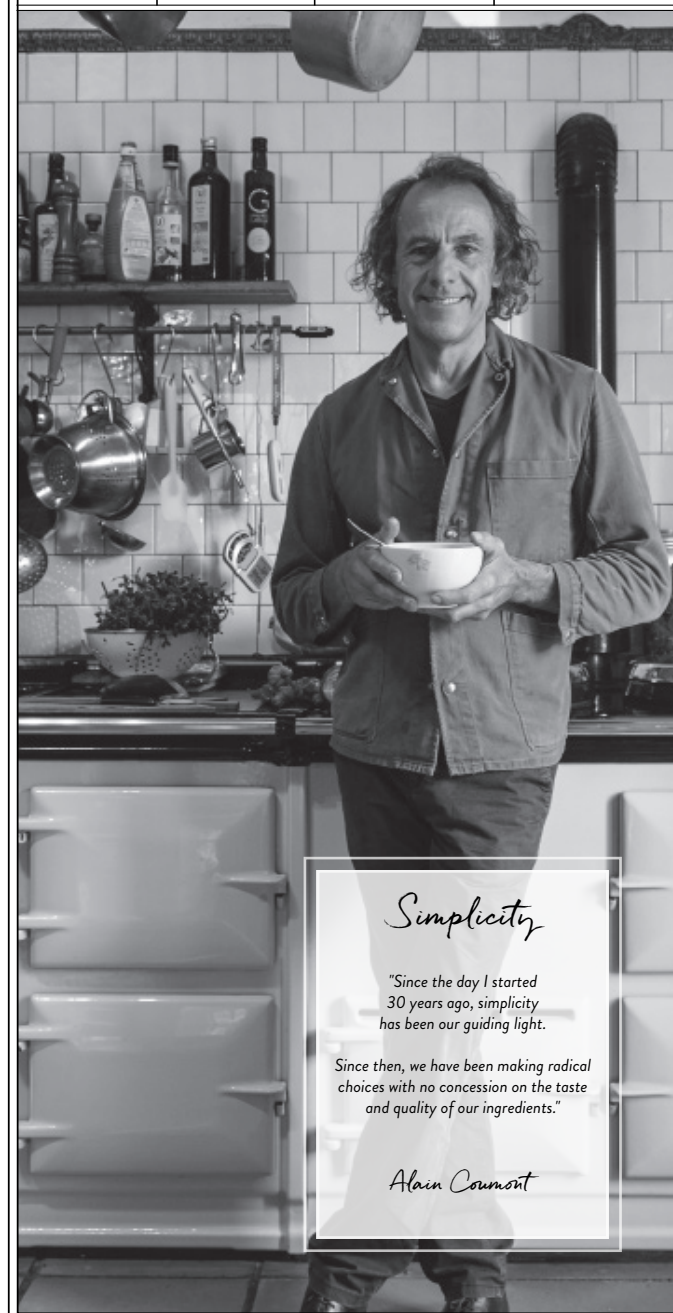
2,000 calories a day is used for general nutrition, but calorie needs vary. Additional nutritional information available upon request. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, MILK, SOY, FISH and SHELFISH.  
(V) Vegan



# TAKE-AWAY

• JULY/AUGUST 2020 - ISSUE 1 •

Quality | Simplicity | Conviviality | Authenticity



*Simplicity*

"Since the day I started  
30 years ago, simplicity  
has been our guiding light.

Since then, we have been making radical  
choices with no concession on the taste  
and quality of our ingredients."

*Alain Coumont*

# Breakfast

<b>FRUIT SALAD (V)</b> selection of seasonal fruit	5.75   130cal
<b>ORGANIC STEEL-CUT OATMEAL (V)</b> served with milk of choice	5   260cal
• add banana, walnut & maple syrup	2   150cal
• add fresh berries	2   40cal
• add organic maple syrup	2   40cal
<b>SMOOTHIE BOWL (V)</b> with fresh fruit and granola	12   350cal
<b>ORGANIC GRANOLA BOWL</b> with fresh fruit and yogurt	10   430cal
<b>BELGIAN LIÈGE WAFFLE</b> served with fresh berries and fresh cream	8   430cal
• add warm Belgian Chocolate	2   60cal
<b>ORGANIC DUTCH MINI-PANCAKES</b> with bananas, maple butter, and powdered sugar	8   550cal
• add fresh berries	2   30cal
• add warm Belgian Chocolate	2   60cal
<b>BREAKFAST SANDWICH</b> organic egg* and cheddar on a brioche roll with organic harissa ketchup	6   460cal
• add avocado	2   70cal
• add bacon	2   80cal
• add smoked salmon	4.5   50cal
• add ham	2   60cal
<b>HAM &amp; GRUYÈRE CROISSANT</b> with whole grain mustard	6.5   470cal
<b>SMOKED SALMON &amp; EGG SALAD CROISSANT</b> with herb dressing and arugula	7   420cal

# Quiches & Frittatas

<b>GARDEN PEA &amp; CHEDDAR FRITTATA</b> oven baked omelette, made with gluten-free ingredients	12   540cal
<b>QUICHE LORRAINE</b> buttery crust filled with savory custard, ham, Gruyère, and leeks	14.5   760cal
<b>BROCCOLI CHEDDAR QUICHE</b> buttery crust filled with savory custard, broccoli and cheddar	13.5   650cal

# Salads

Served with our bread

• add grilled chicken	3.5   90cal
• add avocado	2   70cal
• smoked salmon	4.5   50cal
<b>BEVERLY HILLS COBB</b> chicken, avocado, bacon, Fourme d'Ambert, cucumber with greens and smoked tea vinaigrette	14   620cal
<b>QUINOA &amp; AVOCADO (V)</b> organic quinoa, fresh herbs, chickpeas, cucumber & tomato salad, house basil vinaigrette	12.75   490cal
<b>WHITE BEAN PANZANELLA</b> with prosciutto, tomato, basil oil, baguette croutons, arugula and Parmesan	13.5   380cal

# Baguette Sandwiches

<b>HAM &amp; GRUYÈRE</b> butter, whole grain Dijon mustard and cornichons	9.5   710cal
<b>GRILLED CHICKEN &amp; SMOKED MOZZARELLA</b> basil oil, arugula and tomato	10.5   520cal

# Tartines

<b>AVOCADO TOAST (V)</b> avocado mash, citrus cumin salt, chia seeds with marinated kale	11.5   590cal
• add smoked salmon	4.5   50cal
• add organic egg*	3   80cal
<b>ROASTED TURKEY &amp; AVOCADO</b> radish, cucumber, arugula and vinaigrette	12.5   540cal
<b>ORGANIC EGG SALAD</b> with wild capers, fresh herbs and anchovies	9.5   630cal
<b>CURRIED CHICKEN SALAD</b> scallions, tomato, cranberry chutney, mango and herb salad	12.5   540cal
<b>SMOKED SALMON</b> locally smoked salmon, organic butter, scallions and dill	14.5   600cal

We blend organic stone-ground flour, sea salt  
and water with a wild yeast levain starter to  
create a humble four-ingredient beginning.  
The dough is then kneaded and baked  
in our stone-lined hearths.



# Soup

<b>ORGANIC SOUP OF THE DAY</b> ask your server for today's soup	7   60-420cal
<b>CHICKEN SOUP</b>	8   280cal
<b>GAZPACHO (V)</b> topped with mango, cucumber, radish and basil	7   350cal

\* Consuming raw or undercooked ingredients may increase your risk of food borne illnesses

# Omelettes

Served with small green salad substitute organic egg whites +2

AVOCADO & TOMATO	13   360cal
HAM & GRUYÈRE	14   430cal
GOAT CHEESE & MUSHROOM	13   400cal
SMOKED SALMON* & SCALLION	15.5   370cal
SCRAMBLED EGGS	9   380cal

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Our eggs are organic  
which means they  
have been laid by hens  
who have been raised  
in the most humane way  
possible which includes,  
their housing, freedom  
of movement and food.

