A LA CARTE !

Autumn MENU



Every day from 9.30AM to 3PM (4.30PM for anything sweet)

Savoury

AVOCADO TOAST

Toasted brioche with parsley butter, green salad, scrambled eggs, feta cheese, guacamole, salmon OR bacon OR Veggie bacon

SALTY FRENCH TOAST

Home made French toast, roasted Butternut, scrambled eggs, spinach, goat's cheese, bacon & pecan nuts

MACARONIS & CHEESE

The famous US receipe, macaronis, melted cheddar sauce, bacon & roasted tomatoes

VEGAN 17

Organic & VEGAN Bagel, roasted butternut, onions, green salad, roasted tomatoes, guacamole, mushrooms, cashew pesto

THE WAFLE (She's back!!) 17

Sweet Potato wafle, scrambled eggs, salmon, mushrooms with parsley, cheddar sauce

THE CANADIAN 14

2 Pancakes, scrambled eggs, fried egg, bacon & maple syrup

Butternut Toast 17

Roasted Butternut, caramelized onions, mozzarella burratina, cashew pesto, green salad, chorizo, walnuts

Kids Menu 13

Up to 8 years old

Junior Brunch Plate

toasted brioche, fried egg, bacon, chocolate pancake, yoghurt with fresh fruit

Drinks

apple juice / orange juice / grenadine syrup
+ hot chocolate

Kid's corner

A play area is available near the bar!

Kid's friendly

At your disposal: high chair, changing table, nappy bin, nappies, body lotion if needed!
and a microwave at the bar

Informations

Dear customers, we are truly committed to ensuring you have a lovely time with us. If a dish isn't to your liking, isn't hot enough, isn't seasoned enough, or for any other reason, please don't wait until the end of your meal to let us know. Please feel free to speak to our helpful staff.

Pancakes

Apple & coconut Crumble 10,5

Roasted apples, coconut crumble, salted butter coconut caramel

Pumpkins pancakes 10,5

Pancakes with home made pumpkins syrup, Marple syrup and whipped cream

Maple syrup pancakes 11.-

Organic maple syrup, caramelized pecan nuts, whipped cream

Cinnamon Pancake 10,5

Pancakes, our home made "Cinamon Butter", maple syrup

PASTRIES

Come and discover our HOMEMADE treats every morning. Depending on the season and whatever takes our fancy, our display case is filled with our finest pastries. Come and try them at the bar!

French Toasts

Blueberry 13

Homemade brioche, whipped cream, blueberry jam, maple syrup

Caramel 13

Homemade brioche, banana, whipped cream, coconut salted caramel, caramelized peanuts

Chocolate & Banana 13

Homemade brioche, whipped cream, chocolate sauce, banana, caramelized peanuts

Bowls

Smoothie Bowl 9

Banana and red fruit smoothie, homemade granola, coconut, chia seeds, fresh fruit

Granola Bowl 9

Vanilla yoghurt, homemade granola, chia seeds, coconut, fresh fruit

Pom-Pom' 9

Vanilla yogurt, roasted apples, coconut crumble, salted butter coconut caramel

Vegan Bowl 9

Non dairy yoghurt, homemade granola, chia seeds, coconut, fresh fruit

EVERYDAY ! **9.30 AM TO 3.00PM**

LET'S BRUNCH !

29.50-

FRESH DRINKS + HOT DRINKS

Fresh orange juice
Apple juice
Homemade Bissap

Cappuccino
Chocolate
Tea/Coffee
Café au lait
Chaï latte
Matcha (+1€)

Other drinks are not included

PLANT BASED MILK

FREE

Coconut milk Oat milk
Almond milk
Lactose free milk

SMOOTHIE BOWL

Banana & strawberries mixed, homemade granola*, coconut, chia seeds
***peanuts**, pumpkin seeds, oat, maple syrup

Savoury

AVOCADO TOAST

Toasted brioche with parsley butter, green salad, scrambled eggs, feta cheese, guacamole, salmon OR bacon OR Veggie bacon

SALTY FRENCH TOAST

Home made French toast, roasted Butternut, scrambled eggs, spinach, goat's cheese, bacon & pecan nuts

MAC & CHEESE

The famous US receipe, macaronis, melted cheddar sauce, bacon & roasted tomatoes

VEGAN

Organic & VEGAN Bagel, roasted butternut, onions, green salad, roasted tomatoes, guacamole, mushrooms, cashew pesto

THE WAFLE (She's back!!)

Sweet Potato wafle, scrambled eggs, salmon, mushrooms with parsley, cheddar sauce

THE CANADIAN

2 Pancakes, scrambled eggs, fried egg, bacon & maple syrup

Butternut Toast

Roasted Butternut, caramelized onions, mozzarella burratina, cashew pesto, green salad, chorizo, walnuts

Sweet corner

Choco-Banana pancakes +1€

Chocolate, Banana, homemade whipped cream, caramelised peanuts

Apple Crumble Coconut pancakes

Roasted apples, coconut crumble, salted butter coconut caramel

Pumpkins pancakes

Pancakes with home made pumpkins syrup, Marple syrup and whipped cream

Maple syrup pancakes

Organic maple syrup, caramelized pecan nuts, whipped cream

Granola Bowl

Vanilla yogurt, homemade granola, chia seeds, coconut, fruits

OPTIONS Veggie bacon"La Vie" Gluten free bread Vegan Yogurt FOR FREE

PIMP YOUR BRUNCH!

Please find our cocktails on our "Fresh drinks" page.

If you'd like to have a drink not included in the menu, the price will be as shown.



The brunch includes:
Hot drink + fresh drink
Smoothie bowl
Savoury plate
Sweet plate

