



LE BRUNCHIST

brunch & specialty coffee

English menu

Nos partenaires locaux :

Salumeria Caci, Chocolaterie Chantale Florent,
Envie de Goût, Ferme de Frocourt, Graines de Curieux, Corica,
D'Upigny, Domaine du Chenoy.

Coffee

Coffee	3.5
Espresso	3
Espresso macchiato	3.2
Double espresso	3.5
Americano	3.5
Cappuccino	4
Flat white	4.5
Latte	4.5
Latte macchiato	4.5
Mocaccino	5
Iced latte	4.5

Plant milk : oat, soy, coconut +0.7

Syrup : hazelnut, caramel, vanilla +0.5

Chantilly / extra shot / Make it ice +0.5

We offer a **100% organic Uganda Drugar Arabica coffee**, hand-roasted by Corica in Belgium. It reveals notes of red fruits, dark chocolate, and hazelnut, for a balanced and flavorful cup.

Cold drinks

Homemade iced tea	4.5
With black tea, lemon et fresh mint	
Homemade lemonade	4.5
Lemon / peach / raspberry / Lemon Ginger	
Espresso tonic	4.5
Pressed orange juice	5.5
Apple pear juice	4.5
Jarr kombucha bio	5.5
Ginger lemon / Peach Yuzu / Passion	
Fritz cola / zero	4
Evian water 33cl	3.5
Evian water 75cl	7.5

Beers & wine

Houpe classic triple	5.5
Houpe IPA	5
Houpe Slip 33cl	4
Liefmans Fruitesse	5
White wine - Citadelle	6.5
Red wine - Primitivo	6

Hot drinks

Hot Belgian chocolate	5
Chaï latte	4.5
Matcha / Genmaicha latte	5
Ube latte	5
Blue latte	5.5
Golden latte coco	5.5
Tea Teatower	4.5
Blue Earl Grey / Green jasmin /Mint	
Infusion Teatower	4.5
Blackberry Strawberry / Vine Peach	

♥ Specialties

Speculoos latte - 6

Speculoos cream, milk foam, espresso shot

Pistachio latte - 6

Pistachio cream, milk foam, espresso shot

Latte Dubaï - 6.5

Chocolate, pistachio cream, espresso

Banana bread iced latte - 6.5

Banana puree, vanilla, cinnamon, oat milk, espresso shot

Banana bread iced matcha - 7

Banana puree, vanilla, cinnamon, oat milk, matcha

Aperitifs

Crémant extra brut / rosé	9.5
Perle de Wallonie	
Mimosa	9
Orange juice and sparkling wine	
Bellini	9
Peach and sparkling wine	
Raspberry aperitif	10.5
Raspberry puree, vodka, tonic, cane sugar, mint and fresh lemon	
Raspberry mocktail	8.5
Raspberry puree, tonic, cane sugar, mint and fresh lemon	

Brunch Lover MENU

OUR SIGNATURE BRUNCH - 26.9



Choose your toast :

Avocado classic OR Toast'Houmous

With :

Scrambled eggs from the farm

Mini parfait granola

Caramelized bacon OR smoked salmon

Choose your drink :

Coffee OR homemade iced tea

Toasts

 *All our toasts are available with gluten-free bread +1.5*

AVOCADO SWEET SALMON - 18.9

Toasted bread, fresh cheese, homemade guacamole, smoked salmon, sesame, pomegranate, cashew nuts, teriyaki sauce, small seasonal salad.

Scrambled eggs 2.5 / Fried egg 3 / Bacon 4

AVOCADO CLASSIC - 13.9

Toasted bread, fresh cheese, homemade guacamole, sesame, pomegranate, small seasonal salad.

Scrambled eggs 2.5 / Fried egg 3

AVOCADO BACON - 17.5

Toasted bread, cream cheese, homemade guacamole, maple-caramelized bacon, sesame seeds, pomegranate, small seasonal salad.

Scrambled eggs 2.5 / Fried egg 3

EGG TOAST - 13.9

Toasted bread, fresh cheese, farm-fresh scrambled eggs, pomegranate, chives, small seasonal salad.

Bacon 4 / Salmon 4.5 / Guacamole 4 / Hummus 4

TOAST'HOUMOUS - 13.9

Toasted bread, homemade hummus, sesame seeds, red onions, pomegranate, small seasonal salad.

Scrambled eggs 2.5 / Fried egg 3 / Bacon 4 / Salmon 4.5

GOAT CHEESE AND PEAR TOAST - 16.9

Toasted bread, goat's cream, homemade pear chutney, crushed walnuts, chives, pomegranate, small seasonal salad.

Scrambled eggs 2.5 / Fried egg 3 / Bacon 4 / Salmon 4.5

TRUFFLE CROQUE - 15.5

Golden and crispy white bread, Belgian braised ham, melted cheese, homemade truffle sauce, small seasonal salad.

Scrambled eggs 2.5 / Fried egg 3

Buns

MORNING EGG BUN - 16.5

Toasted organic bun, cream cheese, farm-fresh scrambled eggs, grated cheddar cheese, maple-caramelized bacon, chives.

Guacamole 4 / Hummus 4 / Salmon 4.5

SALMON GOAT CHEESE BUN - 17.5

Toasted organic bun, goat's cream, smoked salmon, red onions, chives, pomegranate, sesame seeds.

Scrambled eggs 2.5 / Fried egg 3 / Bacon 4 / Guacamole 4

Pancakes

PANCAKES BACON - 16.5

2 fluffy pancakes, farm-fresh scrambled eggs, caramelized bacon with maple syrup, chives, maple syrup.

PEAR & MASCARPONE PANCAKES - 14.5

2 fluffy pancakes, almond mascarpone cream, poached pears, flaked almonds.

CHOCO PANCAKES - 13.5

2 fluffy pancakes, artisanal milk chocolate, hazelnut pieces, thin slices of apple.

PANCAKES CLASSIC - 11.5

2 fluffy pancakes, maple syrup.

Other sweets

PARFAIT GRANOLA - 10.9

Organic yogurt, homemade granola, goji berries, artisanal raspberry jam, chia seeds, fresh seasonal fruit.

peanut butter / chocolate chips / coconut 0.5

NEW YORK BRIOCHE - 10.9

Toasted brioche bread, homemade raspberry jam, peanut butter, slivered almonds.

SWEETS OF THE MOMENT

Indulge in a 100% homemade treat from our counter

One table = one bill ;)

To preserve the balance and identity of our dishes, we do not make any changes to the recipes we offer.

*The ingredients may vary. Allergies? Just ask.
Thank you for your understanding.*

Our corner shop

Take your favorite products home with you!

LE BRUNCHIST T-shirt 22.5

LE BRUNCHIST insulated mug 16.5

Offer you 10% off your takeaway coffee 

Ube latte 100g 15

Blue latte 100g 15

Genmaicha Iro 100g 32.5

Envie de goût jam 300g 6.5

Milk chocolate Chantale Florent 300g 9

Corica - Specialty coffee

- **Brazil Cerrado 250g beans/ground** 10.5

Chocolatey, with notes of caramel, milk chocolate and nuts.

- **Uganda Drugar 250g beans/ground** 10.5

Fruity, with notes of red berries, dark chocolate and hazelnut.

Corica Uganda Drugar 1kg beans 35

Want to give a brunch as a gift ?

Our gift vouchers are available in digital format and can be ordered directly from www.lebrunchist.com

