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

Espresso	3
Espresso macchiato	3.2
Coffee	3.5
Double espresso	3.5
Americano	4
Cappuccino	4.5
Large cappuccino	5.5
Latte	4.5
Flat white	4.8
Latte macchiato	4.8
Mocaccino	5.5
Iced latte	4.5

Plant milk : oat, soy, coconut +0.5
Syrup : hazelnut, caramel, vanilla +0.5
Chantilly / extra shot +0.5

We offer a **100% organic Uganda Drugar Arabica coffee**, hand-roasted by Corica in Belgium.

COLD DRINKS

Homemade iced tea	4.5
With black tea, lemon et fresh mint	
Homemade lemonade	4.5
Mango / Lemon / Peach / Raspberry / Lemon Ginger	
Espresso tonic	4.5
Pressed orange juice	5.5
Apple pear juice	5
Jarr kombucha bio	5.5
Ginger lemon / Peach Yuzu	
Fritz cola / zero	4
Evian water 33cl	3.5
Evian water 75cl	7.5

BEERS & WINE

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

HOT DRINKS

Hot Belgian chocolate	5
Chaï latte	5
Raspberry chaï latte	5
Matcha latte	5.2
Iced matcha latte	6.5
Mango / Raspberry	
Ube latte	5
Blue latte	5
Golden latte coco	5
Turmeric, pepper, ginger, cinnamon, coconut milk	
Tea Teatower	4.5
Blue Earl Grey / Green jasmin / Green Mint	
Infusion Teatower	4.5
Blackberry Strawberry / Vine Peach	

SPECIALTIES

Speculoos latte - 6.5
Speculoos cream, milk foam, espresso shot

Pistacchio latte - 6.5
Pistachio cream, milk foam, espresso shot

Pumpkin spice latte - 6
Homemade pumpkin syrup, milk foam, espresso, cinnamon

Salted maple latte - 6
Maple syrup, espresso, milk foam, flower of salt

Banana bread iced latte - 6.5
Banana puree, vanilla, cinnamon, oat milk, espresso shot
With Matcha +0.5

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	11
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

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 :
Tea, 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

ROASTED CHICKEN & COMTÉ CROQUE - 17.5 NEW !

Crispy golden white bread, roasted chicken breast, melted Comté cheese from KAAS, homemade green peppercorn mayo, seasonal side salad.
Scrambled eggs 2.5 / Fried egg 3

BUNS

MORNING EGG BUN - 16.5
Toasted brioche bun, cream cheese, farm-fresh scrambled eggs,
grated cheddar cheese, maple-caramelized bacon, chives.
Guacamole 4 / Hummus 4 / Salmon 4.5

GOAT CHEESE & BUTTERNUT BUN - 17.5 NEW !
Toasted brioche bun, goat cheese cream, honey, thyme and onions butternut
chutney, crushed walnuts, arugula, baby watercress.
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.

PEANUT BUTTER PANCAKES - 14.5 NEW !
2 fluffy pancakes, peanut butter sauce, banana slices, crushed peanuts.

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

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

FRENCH TOAST - 14.9 NEW !
French toast, almond mascarpone cream, white chocolate and caramel sauce,
toasted 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

Tee-shirt	22.5
Insulated mug	15.5
Offer you 10% off your takeaway coffee	
Homemade granola 250g	6
Homemade granola 500g	9
Ube latte 100g	15
Blue latte 100g	15
Matcha ceremonial 40g	32
Envie de goût jam 300g	6.5
Milk chocolate Chantale Florent 300g	9
Corica - Specialty coffee	
-Brazil Cerrado 250g beans/ground *Chocolatey, with notes of caramel, milk chocolate and nuts.*	10.5
-Uganda Drugar 250g beans/ground *Fruity, with notes of red berries, dark chocolat and hazelnut.*	10.5
Corica Uganda Drugar 1kg beans	35

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

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