

Breakfast

MONDAY-FRIDAY

09:00 - 11:30

CHOCOLATE CROISSANT

3,2

CROISSANT

3

Red fruits jam, butter

1,5

CINNAMON ROLL

4,8

SCONE

6

Red fruit jam, butter

PANCAKES

11,5

Blueberries, pears
caramelized walnuts, maple syrup

OVERNIGHT CHIA (SG) (VEGAN)

10

Coconut milk, cinnamon, blueberries,
pear, peanut butter

GRANOLA (SG)

10

Cottage cheese*, blueberries,
pear, almond butter

* or coconut yoghurt (VEGAN) + 1,5

BANANA BREAD (VEGAN)

10,5

Coconut yoghurt, blueberries, pear,
maple syrup

SCRAMBLED EGGS TOAST*

13,5

Sourdough bread, parmesan
cherry tomatoes, spinach

AVOCADO TOAST*

13,5

Sourdough bread, pistachio & cashew
pesto, spinach

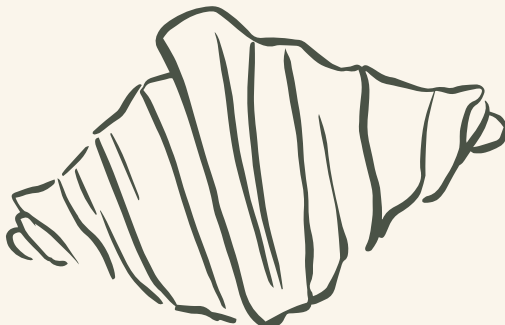
SMOKED SALMON TOAST*

14,5

Sourdough bread, herbed fromage
blanc with zucchini, spinach

EXTRAS

Feta	2,5
Bacon	3
Avocado	3
Salmon	4
Turkey fillet	3,5
* Seeded bread	2,5



PASTRIES

Cakes, cookies &
savory scones out of the oven.
Take a look at the counter.

Lunch

MONDAY-FRIDAY

11:30 - 15:00

BENEDICT EGGS

Muffin, bacon, poached eggs, hollandaise sauce, salad 18,5

ROYAL EGGS

Muffin, smoked salmon, poached eggs, hollandaise sauce, salad 19,5

MEXICAN-STYLE EGGS

Muffin, avocado, poached eggs, hollandaise sauce, salad 19

AVOCADO TOAST VEGAN

Sourdough bread, pickled red onion, pumpkin seeds, salad 17,5

+ Feta 2,5

BURRATA SG

Tomato and pepper coulis, eggplant and zucchini tartare, arugula, lemony pesto 22,5

ITALIAN-STYLE BEEF TARTARE SG

Arugula, lemony pesto, homemade fries, mayonnaise 26,5

Kids

LUNCH/BRUNCH

PASTAS

Lumache pasta, porchetta & cheese 12

FISH & CHIPS

Homemade fries, mayonnaise 13,5

CRISPY CHICKEN

Homemade fries, mayonnaise 13,5

FISH & CHIPS

Breaded cod fillet, fries, tartare sauce, salad 21,5

CRISPY CHICKEN

Sweet and sour vegetables, salad, yogurt sauce 20,5

HOMEMADE BUN

Lentil burger, curry sauce, roasted vegetables, potato wedges 22

LEMON LINGUINE

Arugula, homemade breadcrumbs, Parmesan 20,5

+ Feta 2,5

CHICKEN SALAD SG

Crispy bacon, avocado, bell peppers, zucchini, honey mustard and candied ginger vinaigrette 18,5

FALAFEL SALAD VEGAN

Quinoa, fennel, green apple, zucchini, sesame and tarragon dressing 18,5

EXTRAS

LUNCH/BRUNCH

Avocado 3

Smoked salmon 4

Poached eggs 2,5

Bacon 3

FRENCH FRIES PORTION

Cooked in beef fat 5

Sweet

EVERYDAY,

everytime

CHEESE CAKE

With speculoos, Red fruit coulis 9,5

CHOCOLATE CAKE SG

Homemade whipped cream 9

CARROT CAKE

White cheese frosting 9

GOURMET COFFEE OR TEA

Chocolate cake, carrot cake, sugar & apple tart 11,5

Brunch

SATURDAY-SUNDAY

& PUBLIC HOLIDAYS

10:00 - 15:30

FRESH ORANGE JUICE
ESPRESSO MARTINI

6

12

SEEDED BREAD (SG)

13,5

Herbed fromage blanc
with zucchini, cherry tomatoes,
spinach shoots

+ Avocado

3

+ Turkey fillet

3

SEEDED BREAD (SG)

14

Avocado, pistachio & cashew pesto,
cherry tomatoes, spinach shoots

+ Smoked salmon

4

FRENCH TOAST

10,5

Blueberries, pear,
caramelized walnuts, maple syrup

OVERNIGHT CHIA (SG) (VEGAN)

10

Coconut milk, cinnamon,
blueberries, pear, peanut butter

GRANOLA (SG)

10,5

Fromage blanc*, blueberries,
pears, almond butter

* or coconut yogurt (VEGAN)

+ 1,5

BANANA BREAD (VEGAN)

10,5

Coconut yogurt, blueberries,
pear, maple syrup

SCONE

6

Red fruit jam, butter

BENEDICT EGGS

18,5

Muffin, bacon, poached eggs,
hollandaise sauce, salad

ROYAL EGGS

19,5

Muffin, smoked salmon, poached
eggs, hollandaise sauce, salad

MEXICAN-STYLE EGGS

19

Muffin, avocado, poached eggs,
hollandaise sauce, salad

TOASTED BRIOCHE BREAD & SCRAMBLED EGGS

15,5

Spinach, fennel,
lemony pesto

+ Guanciale

3

BURRATA (SG)

22,5

Tomato and pepper coulis,
eggplant and zucchini tartare,
arugula, lemony pesto

AVOCADO TOAST (VEGAN)

17,5

Sourdough bread, pickled
red onions, pumpkin seeds,
salad

+ Feta

2,5

CRISPY CHICKEN

20,5

Sweet and sour vegetables,
salad, yogurt sauce

CHICKEN BUN

21,5

Homemade bun, cheddar,
avocado, caramelized onions,
tarragon mayonnaise, salad

BUN VEGGIE

21

Homemade bun, lentil burger,
curry sauce, roasted
vegetables, salad

Coffee

Honest Roastery Brussels

LUNGO / ESPRESSO	3,8
AMERICANO / DOUBLE ESPRESSO	4,3
CAPPUCCINO	4,5
FLAT WHITE	4,8
LATTE	5
COCONUT, OAT, SOY MILK	FREE
EXTRA SHOT ESPRESSO	0,5
MAKE IT ICED	0,5

SPECIAL DRINK	
HAZELNUT LATTE	6
Espresso, oat milk, hazelnut butter	
CHAI LATTE	5,7
Sticky chai, coconut milk	
DIRTY CHAI	6
Espresso, sticky chai, coconut milk	
MATCHA LATTE	5,5
Maple syrup, coconut milk	
HOT CHOCOLATE	4,5
100% Callebaut, cow milk	



Tea

ENGLISH BREAKFAST	5
EARL GREY	5
FRESH MINT	5,2
SENCHA	5,2
Organic & premium Japanese green tea	
INFUSION MAISON	5,2
Mint, lemon, ginger	

Homemade drinks

MORNING BOOST	6
Apple, carrot, orange	
LITTLE DETOX	6
Apple, red beet, grapefruit, ginger	
SIMPLY GREEN	6,5
Green apple, fennel, lemon, basil	
LIMONADE	5,5
Lemon, ginger	
THÉ GLACÉ	5,5
Infused black tea	
LIMONADE OYÉ YAAR	6
Curcuma & ginger, sparkling water	

Cocktails

MIMOSA LA FABRIQUE

Bubbles, fresh grapefruit

SPRITZ APEROL

The real good one

GIN HENDRICK'S

Fever-Tree Mediterranean

Beers

12

ON TAP

STELLA ARTOIS 25CL

3,8

12

TRIPLE KARMELIET 33CL

6

14

LA CHOUFFE 33CL

5,5

BRASSERIE DE LA SENNE

TARAS BOULBA 33CL

4,5

ZINNEBIR 33CL

5

CHOUFFE NON-ALCOHOLIC 33CL

5,5

Wines

GLASS/BOTTLE

WHITE

FAVORI BIO

Sainte-Foy de Bordeaux

5,5

34

INCONTOURNABLE

Chardonnay

6

32

ROSÉ

FAVORI BIO

Côtes de Provence

5,5

34

PERLE DE ROSÉ

Domaine Réal Martin

6

36

RED

LE PETIT DÉTOUR

Terrasses-du-Larzac

6

36

SPARKLING

CHARLES DE ST-CÉRAN

Blanc de blancs brut

8

40

CHAMPAGNE

LAURENT-PERRIER BRUT

80

Softs

SPA STILL/SPARKLING 25CL

3,5

BRU STILL/SPARKLING 50CL

5,5

COCA

Regular, zero

3,8

BOTTLED JUICE

Apple, pear, orange

4

FEVER-TREE

Indian tonic, Mediterranean

3,8

KOMBUSHA

Ginger

5



LA FABRIQUE

en ville



menu

FR



NL



EN

