

Breakfast

CHOCOLATE CROISSANT	3,2	BANANA BREAD <small>VEGAN</small>	10,5
CROISSANT	3	Coconut yoghurt, blueberries, pear, maple syrup, coconut chips	
Red fruits jam, butter	1,5	SCRAMBLED EGGS TOAST	13,5
CINNAMON ROLL	4,8	Sourdough bread, parmesan, cherry tomatoes, spinach	
SCONE	6	AVOCADO TOAST <small>VEGAN</small>	13,5
Red fruit jam, butter		Sourdough bread, pumpkin seeds, spinach	
PANCAKES	11,5	SMOKED SALMON TOAST	14,5
Blueberries, pears, caramelized walnuts, maple syrup		Sourdough bread, cottage cheese, spinach	
OVERNIGHT CHIA <small>SG</small> <small>VEGAN</small>	10		
Coconut milk, cinnamon, blueberries, pear, peanut butter		EXTRAS	
GRANOLA <small>SG</small>	10	Feta	2,5
Cottage cheese*, blueberries, pear, maple syrup, goji berries		Bacon	3
*or coconut yoghurt <small>VEGAN</small>	+ 1,5	Avocado	3
		Salmon	4



PASTRIES

Cakes & cookies straight out of the oven. Take a look at the counter.

Allergen list available upon request
100% homemade

MONDAY-FRIDAY

09:00 - 11:30

Lunch

BENEDICT EGGS	18,5	HOMEMADE BUN	22
Muffin, bacon, poached eggs, hollandaise sauce, salad		Lentil burger, curry sauce, roasted vegetables, potato wedges	
ROYAL EGGS	19,5	MUSHROOM PASTA	20,5
Muffin, smoked salmon, poached eggs, hollandaise sauce, salad		Paccheri, ricotta, spinach	
MEXICAN-STYLE EGGS	19	+ Guanciale	3,5
Muffin, avocado, poached eggs, hollandaise sauce, salad		CHICKEN SALAD <small>SG</small>	18,5
AVOCADO TOAST <small>VEGAN</small>	17,5	Crispy bacon, avocado, beans, honey mustard vinaigrette	
Sourdough bread, pickled red onion, pumpkin seeds, salad		FALAFEL SALAD <small>VEGAN</small>	18,5
+ Feta	2,5	Quinoa with crunchy vegetables, grilled peppers, sesame & tarragon sauce	
CLUB SANDWICH	22,5	Kids	LUNCH/BRUNCH
Burrata, fennel, eggplant caviar, balsamic cream, arugula		PASTAS	12
PARISIAN-STYLE BEEF TARTARE	26,5	Ham & cheese	
Slightly seared, sesame, shallots, dates, homemade fries, salad		FISH & CHIPS	13,5
FISH & CHIPS	21,5	Fries & mayonnaise	
Breaded cod fillet, fries, tartare sauce, salad		EXTRAS	LUNCH/BRUNCH
CRISPY CHICKEN	20,5	Avocado	3
Arugula, zucchini, lemon pesto, yogurt sauce		Smoked salmon	4
		Poached eggs	3
		Crispy bacon	3,5
		FRENCH FRIES PORTION	5
		Cooked in beef fat	

MONDAY-FRIDAY

11:30 - 15:00

Sweet

CHEESE CAKE	8,5	CARROT CAKE	8
With speculoos		White cheese frosting	
CHOCOLATE CAKE	8	GOURMET COFFEE OR TEA	10,5
Homemade whipped cream		Chocolate cake, carrot cake, sugar & apple tart	

EVERYDAY,

everytime

Brunch

SATURDAY-SUNDAY

10:00 - 15:30

BLOODY MARY	12
ESPRESSO MARTINI	12

SEEDED BREAD <small>SG</small>	13,5	GRANOLA <small>SG</small>	10,5
Herbed cottage cheese, zucchini, cherry tomatoes		Greek yogurt*, blueberries, pear, maple syrup, goji berries	
+ Smoked salmon	4	*or coconut yogurt <small>VEGAN</small>	+ 1,5
+ Avocado	3	BANANA BREAD <small>VEGAN</small>	10,5
FRENCH TOAST	10,5	Coconut yogurt, blueberries, pear, maple syrup, coconut chips	
Blueberries, pear, caramelized walnuts, maple syrup		SCONE	6
OVERNIGHT CHIA <small>SG</small> <small>VEGAN</small>	10	Red fruit jam, butter	
Coconut milk, cinnamon, blueberries, pear, peanut butter			

EGGS BENEDICT	18,5	AVOCADO TOAST <small>VEGAN</small>	16,5
English muffin, bacon, poached eggs, hollandaise sauce, salad		Sourdough bread, pickled red onion, pumpkin seeds	
EGGS ROYAL	19,5	+ Feta	2,5
Muffin, saumon fumé, oeufs pochés, sauce hollandaise, salade		CRISPY CHICKEN	20,5
MEXICAN-STYLE EGGS	19	Arugula, zucchini, lemon pesto, yogurt sauce	
English muffin, avocado, poached eggs, hollandaise sauce, salad		BREADED FISH BUN	21,5
BRIOCHE TOAST & SCRAMBLED EGGS	15,5	Breaded fish, cheddar, tartare sauce, salad	
Spinach, lemon pesto		FALAFEL BUN	21
+ Grilled porchetta	3	Homemade bun, roasted parsnip, carrot, sesame & tarragon sauce, salad	
BRIOCHE TOAST & BURRATA	20,5		
Roasted eggplants, tomato coulis, basil			

Cocktails

MIMOSA LA FABRIQUE Bubbles, fresh grapefruit	12
SPRITZ APEROL The real good one	12
MOSCOW MULE Vodka, ginger beer, citron	13
GIN HENDRICK'S Fever-Tree Mediterranean	14
NEGRONI Gin, Sweet vermouht, Campari	13

Wines

AU VERRE/BOUTEILLE		
WHITE		
CHÂTEAU MARTET Sainte-Foy de Bordeaux	5,5	30
SECRET DE CÉPAGE <small>(BIO)</small> 100% chardonnay	6	32
ROSE		
FAVORI <small>(BIO)</small> Côtes de Provence	5,5	34
PERLE DE ROSÉ Domaine Réal Martin	6	36
RED		
CAP ROYAL Bordeaux Supérieur	5,5	34
SPARKLING		
CHARLES DE ST-CÉRAN Blanc de blancs brut	8	40
CHAMPAGNE		
LAURENT-PERRIER BRUT		80

Beers

ON TAP		
STELLA ARTOIS 25CL	3,8	
HOEGAARDEN 25CL	3,8	
LEFFE BLONDE 25CL	4	
TRIPLE KARMELIET 33CL	6	
BRASSERIE DE LA SENNE		
PETIT BOULBA 33CL	4,5	
ZINNEBIR 33CL	5	
BRASSERIE VANDEKELDER		
BELGIAN IPA	5	

Softs

SPA STILL/SPARKLING 25CL	3,5
BRU STILL/SPARKLING 50CL	5,5
COCA Regular, zero	3,8
BOTTLED JUICE Apple or orange	4
FEVER-TREE Indian tonic, Mediterranean, ginger beer	3,8
RISH KOMBUSHA Original, ginger	5

Coffee

Honest Roastery Brussels

LUNGO / ESPRESSO	3,8
AMERICANO / DOUBLE ESPRESSO	4,3
CAPPUCCINO	4,3
FLAT WHITE	4,8
LATTE	5
SPECIAL DRINK	
HAZELNUT LATTE Espresso, pea milk, hazelnut butter	6
CHAI LATTE Sticky chai, coconut milk	5,7
DIRTY CHAI Espresso, sticky chai, coconut milk	6
MATCHA LATTE Maple syrup, coconut milk	5,5
CHOCOLAT CHAUD 100% Callebaut, cow milk	4,5
EXTRA SHOT ESPRESSO	0,5
COCONUT, OAT, PEA MILK	0,5
MAKE IT ICED	0,5



Tea

ENGLISH BREAKFAST	4,5
EARL GREY	4,5
FRESH MINT	4,8
SENCHA Premium & organic japanese tea	5
INFUSION MAISON Mint, lemon, ginger	5

Homemade drinks

MORNING BOOST Apple, carrot, lemon, ginger	6
LITTLE DETOX Apple, beetroot, grapefruit	6
SIMPLY GREEN Green apple, fennel, lemon, basil	6,5

LIMONADE Mint, lemon, ginger	5,5
THÉ GLACÉ Infused black tea	5,5
LIMONADE OYÉ YAAR Curcuma & ginger, sparkling water	6

LA FABRIQUE

en ville



menu

EN