

met PLAIZIER

Your local canteen cooking homemade and serving
speciality coffee all day

COFFEE

Espresso	2,80€
Doppio	3,30€
Long Black	3,30€
Espresso Macchiato	3,10€
Cortado	3,30€
Cappuccino	3,60€
Flat White	4,10€
Latte Macchiato	4,20€
Café Latte	4,70€
Mochaccino	4,50€

Extra shot	0,50€
Make it iced	0,50€
Make it décafé	0,30€
Plant based milk (almond, coco, oat)	0,50€
Monin sirop	0,60€

HOT DRINKS

Hot Chocolate from Callebaut	4,50€
Hojicha Latte from IRO	5,00€
Matcha latte from IRO	5,00€
Golden Latte from Madn	5,00€
Chai Latte from Madn	5,00€
Tea from L'heure bleue	4,00€
Earl Grey, Sencha, Genmaicha, Mint, Jasmin, Chant du moine	
Infusion from L'heure bleue	4,00€
Rooibos, ZEN, ginger	
Ginger - Honey - Lemon from Gimber	4,50€

SMOOTHIES

Green Mango	7,00€
Mango, fresh spinach & coconut milk	
Berry Good	
Blueberries, banana, chia seeds & almond milk	7,00€



SPRING DRINKS

Cinnamon Latte

Caffe Latte with cinnamon & whipped cream 5,50€

The Câlin

Oat milk, espresso, peanut butter & raw cacao 5,50€

Mango Matcha

Iced matcha Latte with coconut milk & mango
puree 5,50€

Detox potion

Infusion of fresh ginger, lemon, cinnamon, mint
& tumeric 5,00€

Ginger Shot

Ginger, tumeric & lemon shot (50ml) 3,00€

COLD DRINKS

Homemade Iced Tea	4,50€
Homemade Lemonade	5,00€
Ginger Water from Gimber	4,00€
Sparkling Water	2,60€
Filtered still water (750ml)	4,00€
Orange Juice	4,20€
Apple Juice BIO	4,20€
Lemonade from la brasserie l'Annexe	4,50€
Community Cola	4,50€
Community Cola Sugarfree	4,50€
Rish Kombucha Original / Basil Smash	5,00€

FUNKY DRINKS

Beers

Petit Boulba 2,8% from La Senne	4,80€
Zinnebir 5,8% from La Senne	4,80€
Saison de Bruxelles 6% from L'Annexe	4,80€
Tandem White IPA 3,8% from Drink Drink	5,50€
Carpe 4,3% from La Source	5,50€
Soleil 4% from L'Ermitage	5,50€
Sunlight des Tropiques 5% from Borinage	5,50€



FRUIT BOWL

Granola Bowl 12,00€

Served with greek yogurt, fresh fruits & honey

Pinda Banana Bowl 12,00€

Coconut yogurt, homemade granola, banana, peanut butter, roasted peanuts & cocoa nibs

Açaï Bowl 12,50€

Served with fresh fruit, granola & coconut flakes

Overnight Oats 8,50€

Oats, almond milk, cocoa powder fresh fruit, cacao nibs & pecans *out 5,50€*

Chia Pudding 8,50€

Chia seeds, coconut milk, mango puree, fresh fruit and shredded coconut *out 5,50€*

+ Nut butter 1,00€

+ Plant-based yogurt 1,00€

SWEET & BAKERY

From Boulengier

Croissant 2,60€

+ Choco – Jam – Honey 0,50€

Pain au chocolat 2,80€

Cinnamon Roll 3,60€

Slice of Cake 4,50€

Marbled / Lemon

Brownie 2,80€

With caramelized cashews

Homemade with all the talent of our Laura

Banana Bread 5,50€

Carrot Cake 5.50€

With cream cheese frosting

Cookie 4,50€

Dark & Pecan / Milk & Hazelnut / Special

Almond Cake with orange blossom 4,20€

Muffin dairy & gluten free 4,20€

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EGGS & TOAST

Egg bun 8,50€

Scrambled eggs, feta cheese, chili flakes & chive

Morning bun 8.50€

Scrambled eggs, ham & cheese

Two eggs your way 9,50€

Sunny-side-up or scrambled with bread & butter

"Pistolet & Gouda mi-vieux" 5,50€

Avocado toast *from 10:30 am 15,50€

Homemade ricotta, avocado slices, scrambled eggs, chili flakes, fresh herbs served with salad

SANDWICH FROM 12PM

Tuna bun 8,50€

Tuna, capers, herbs, radish, egg salad

Chicken bun 11,50€

Spicy chicken, cheddar, sriracha mayonnaise & coleslaw

Panino 12,50€

Croc veggie 12,50€

Grilled scamorza, veggies, homemade pesto *out 9,50€*

Croc'Monsieur 9,50€

Grilled cheddar, ham & hint of mustard *out 6,50€*

LUNCH FROM 12PM

Homemade with all the talent of our Victor

Plate of the week

Veggie & carne 17,50€

Soup of the week

Medium 7,00€

Large 9,00€

Salad

Rucola, roasted cherry tomatoes, 16,00€
veggies & burrata & sourdough bread

MONDAY TO
FRIDAY
8AM - 17PM

If you have any allergies,
please ask our staff.
Composition of the food
may change.

wifi code : avecplaisir