

MET PLAIZIER

@met_plaizier
Mon - Fri 8:00 - 17:00

HOT DRINKS

Espresso	2,60€
Doppio	2,80€
Long Black	3,00€
Espresso Macchiato	3,00€
Capuccino	3,50€
Flat White	3,60€
Cortado	3,00€
Latte Macchiato	4,00€
Café Latte	4,00€
Hot Chocolate	4,00€
Pink / Matcha / Golden / Chai Latte	4,00€
Sencha Kabuse / Herbal Infusion	4,00€
Earl Grey Superior / Rooisbos Rouge	3,50€
Matcha Genmaicha	4,50€
Ginger, Honey & Lemon	4,00€
Alternative milk : Almond, Coco, Oat	+0,40€
+ Extra Shot	0.40€

COLD DRINKS

Homemade Iced Tea	4,00€
Homemade Lemonade	4,00€
Ginger Water (GIMBER)	3,50€
Sparkling Water	2,00€
Tomato Juice (PAJOTTENLANDER)	4,00€
Apple Juice (PAJOTTENLANDER)	4,00€
Iced Black Coffee	3,50€
Iced Latte	4,00€
Iced Pink /Matcha / Golden / Chai Latte	4,00€
Alternative milk: Almond, Coco, Oat	+0,40€
Lemonade (Whole Earth)	3,50€
Cranberry (Whole Earth)	3,50€
Cola (Whole Earth)	3,50€

BREAKFAST

8h - 10h30

Croissant	2,00€
Chocolate croissant	2,50€
Bread, butter and jam	4,50€
Homemade Granola Greek yogurt, fresh fruits	6,50€
Egg bun Scrambled eggs, feta, cheese, herbs	5,50€

LUNCH

12h - 15h

Plate of the week	8,00€
Soup of the week	5,00€
Classic Tuna sandwich Wild tuna, capers, radish, eggs, homemade mayonnaise, herbs	6,50€
Sandwich Baguette Meatloaf, veggies, homemade mayonnaise, salad	6,50€
Tartine Mozzarella, veggies, homemade pesto	6,50€

SWEET TREATS

All day till we run out!

Cake Marbled / lemon (Boulengier)	4,00€	Muffin Gluten-free (Sarah Cisinski)	5,00€
Cake of the day	5,00€	Affogato al caffe Vanilla ice cream, with coffee on top	5,50€
Cookie Chocolate chips & salt (Sarah Cisinski)	3,00€	Ice cream Chocolate, vanilla, strawberry	5,50€
Brownie With Cashew nuts (Boulengier)	4,00€		
Banana bread (Sarah Cisinski)	5,00€		

Our food is based on local products, prepared by our own chef. A moment of pleasure at any time of the day.

If you have any food allergies or intolerances, please let us know! The composition of the food may change.