

EN

LA LAITERIE

'Fresh
food
made
with lots of
love'



LALAITERIEBXL



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woodpecker

WELCOME TO LA LAITERIE! WE FAVOUR HOMEMADE AND LOCALLY SOURCED PRODUCTS. WHETHER IT IS OUR BREAD, OUR MEATS AND VEGETABLES OR EVEN OUR BEERS, WE HAVE SELECTED SOME OF THE BEST BELGIAN PRODUCTS. AS A LITTLE BONUS, OUR EGGS ARE CERTIFIED FREE-RANGE (YOU KNOW, THESE SMILING CHICKS RUNNING AROUND ??) AND WE ONLY USE DIRECT AND FAIR TRADE SPECIALTY COFFEE FROM OUR BELGIAN-COLOMBIAN COFFEE PARTNER VELVET, SOURCED DIRECTLY IN COLOMBIA, ROASTED IN BRUSSELS.

YOUR WELL-BEING IS OUR PRIORITY. IF YOU HAVE ANY ALLERGIES PLEASE INFORM US AND WE'LL ADVISE YOU ON WHAT YOU CAN OR CAN'T EAT.

LA LAITERIE TEAM.

DON'T MISS OUR LIVE BAND APERO

APPETIZER

MIXED PLATE

Cheese, salami and olives

14€

NACHOS

Nachos, mashed avocado & pico de gallo

8€

CHEESE PLATE

St Marcellin de l' Isère: Creamy and fresh

St Nectaire raw milk: Matured on straw

Emmental Schlossberger: Swiss

10€

NACHOS CHEESE

Nachos, melted cheese & pico de gallo

8€

KALAMATA OLIVES

4€

SUPER NACHOS (BIG PLATE)

Nachos, mashed avocado, melted cheese & pico de gallo

12€

CHIPS SUPERBON

2.5€

BRASSERIE

STEAK

striploin, fries and salad

+ extra pepper sauce 2€

16€

VEGGIE LASAGNA

Nonna's secret recipe! in its vegetarian version

8€

LASAGNA

Nonna's secret recipe!

16€



VÉGÉTARIEN



VÉGAN



SANS GLUTEN

FOOD



BURGERS

- PECK BURGER** **13€**
100% pure beef patty, caramelised onion, salad, bacon, cheddar, pickle house sauce.
- VEGGIE BURGER** **12€**
Beetroot based patty, sweet potato, avocado with its honey mustard mayonese.
We dare meat lovers to date this one!

- MEXICAN BURGER** **13€**
Marinated chicken, mashed avocado & pico de gallo ¡Ay, caramba!
- THE CHAMP** **13€**
100% pure beef patty, topped with Swiss Cheese, caramelised oignon and Mighty Mushroom!

- MONSIEUR SEGUIN** **13€**
100% pure beef patty, caramelised onions, goat cheese, salad, tomatoes and pickles, homemade pickles sauce
- TRIFROMAGE** **14€**
100% pure beef patty, caramelised onions, emmental, blue cheese, cheddar, tomatoes, salad and homemade pickles sauce

TOASTS

- VEGAN AVOCADO TOAST** **13€**
Mashed avocado and sauteed mushroom on sourdough Toast, slightly roasted flax seeds.
- AVOCADO TOAST**  **13€**
Mashed avocado on toasted sourdough bread, cream cheese, 2 sunny side up eggs, slightly roasted flax seeds.
- BRUSCHETTA**  **13€**
Toasted sourdough bread, aubergine, tomato, mozzarella and basilic.
- KROK LAITERIE** **8€**
Sandwich bread, cheddar, ham, fries and Ketchup.

SANDWICHES

- NEW ORLEAN'S WRAP** **13€**
Toastie with parmesan cheese, Paris mushroom and homemade hazelnut pesto.
- THE NEW YORKER** **13€**
100% pure beef patty, rocket, tomato, avocado, parmesan cheese and our homemade pickles sauce.
- KEVIN BACON** **13.5€**
Toastie bacon & grilled cheddar with homemade guacamole.
- FRENCHY**  **13€**
Regato cheese toastie (sourdough bread) with Paris mushrooms and homemade hazelnut pesto.

SALADS

- MEDITERRANEAN** **13€**
Mesclun, tomatoes, feta, avocado, green olives, walnuts and oregano vinaigrette, se necesita una poca de gracia.
- CALIGULA** **14€**
House marinated chicken on mixed leaves, avocado, parmesan shavings and honey-mustard dressing.
AVÉ BACCHUS!
- MODENESE** **14€**
Crispy bacon on mixed leaves, parmesan shavings, walnuts and balsamic cream.
- MOZZARELLA**   **14€**
Salad, tomatoes, mozzarella, mix of dried fruits and apples

KIDS

- KID KROK** **6€**
- KID BURGER MEAT** avec frites **7€**
- KID SAUSAGE** avec frites **7€**

FRIES

- CLASSIC** **4€** **SWEET** **5€**

HOT DOG



- HOT DOGION** **8€**
served with fried onions and mustard

- DOGZALES** **8€**
served with Pico de Gallo

DRINKS

SOFT DRINKS

SPARKLING WATER 25cl/50cl	2€ / 3.5€
STILL WATER 25cl/50cl	2€ / 3.5€
HOMEMADE ICED-TEA Mademoiselle infusion	3.5€
HOMEMADE LEMONADE Blueberry, strawberry & basil	3.5€

**ASK
OUR JUICE
OF THE MONTH**

FRESH JUICE

ORANGE (freshly pressed)	4€
APPLE (freshly pressed)	4.5€
PEAR (freshly pressed)	4€

HOMEMADE JUICE

CARROT, ORANGE, APPLE & GINGER	5€
APPLE, PEAR, BASIL AND LEMON	5€
GRAPEFRUIT AND ORANGE	5€
JUICE OF THE MONTH	5€

NOT SO SOFT

BEERS

BRASSERIE DE LA SENNE

	25cl/50cl
TARAS BOULBA	3.5€ / 5.5€
ZENNE PILS	3.5€ / 5.5€
ZINNEBIR	3.5€ / 5.5€
JAMBE DE BOIS	3.5€ / 6.0€

WINES

	verre/bt.
ROUGE Douro: (Portugal/ Charnu, matured in oak)	4€ / 18€
BLANC Termos: (Portugal / Dry - citrus hint)	4€ / 18€
ROSÉ Termos: (Portugal / easy to drink - sunny taste)	4€ / 18€
BUBBLES Prosecco	7€ / 35€

COCK TAILS

MOSCOW MULE 9€
Vodka, lemon & ginger beer

DARK & STORMY 9€
Rhum, lemon & ginger beer

GIN TONIC 9€
(Gin Tanqueray & Premium tonic)

COSMO TIGRE 9€
(Cointreau, Gin, Elderflower and grapefruit)

CAIPIRINHA 9€
(Cane sugar, lemon and Cachaça)

MOJITO 9€
(Dark rhum, lime, fresh mint, cane sugar, sparkling water)

APEROL SPRITZ 8€
(Aperol or Campari, prosecco & sparkling water)

MIMOSA 9€
Prosecco and squeezed orange juice

HUGO 9€
Prosecco, elderflower, sparkling water & mint

WARM DRINKS

SPECIALTY COFFEE

BABYCCINO	2€
ESPRESSO	2.5€
ESPRESSO MACCHIATO	3€
LATTE	4€
FLAT WHITE	4€
CAPPUCCINO	3.5€
MOCHACCINO	4€
LUNGO	3€
AMERICANO	3.5€
DOUBLE ESPRESSO	3€
DOUBLE ESPRESSO MACCHIATO	3.5€

ICED LATTE	4.5€
FREDDO ESPRESSO	3.5€
FREDDO CAPPUCCINO	4€

OTHER HOT TREATS

HOT CHOCOLADE	3.5€
MATCHA LATTE (AVAILABLE FROZEN)	4€ / 4.5€
CHAÏ LATTE (AVAILABLE FROZEN) (yoga tea, oat milk, cinnamon & honey)	4€ / 4.5€
HOT WINE (IN WINTER)	4€

TEAS

INFUSIONS

STIMULATING (ginger root, turmeric & nutmeg)	3.5€
YOGA TEA (cinnamon, cloves & cardamom)	3.5€
EASY LIVING (apple, currants & red fruits)	3.5€
PURE PEPPERMINT	3.5€
ROOIBOS	3.5€
MADMOISELLE (apple, pear & rose petals)	3.5€

TEAS

ENGLISH BREAKFAST	3.5€
EARL GREY BLUE FLOWER	3.5€
JASMINE	3.5€
WHITE MONKEY (Premium green tea)	3.5€
GINGEMBRE (Black tea & ginger)	3.5€

CAKES

CAROTTE CAKE	5€
PISTACHIO & WHITE CHOCOLATE	5€
BROOKIE (half brownie / half cookie)	4€

ICE CREAM

LAURENT
GERBAUD

1 SCOOP	2.5€
2 SCOOP	4.5€
VANILLA - RASPBERRY - CHOCOLATE - SPECULOOS ...	