

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 décaf'	0,30€
Plant based milk (almond, coco, oat)	0,50€
Monin sirop	0,60€

HOT DRINKS

Hot Chocolate from Callebaut	4,50€
Hpjicha 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 Gimber	4,50€
Affogato café	6,00€

SMOOTHIES

Suppa Green	7,00€
Pineapple, kiwi, spinach & coconut milk	
Hot Pink	
Raspberries, banana & ginger	7,00€



WINTER DRINKS

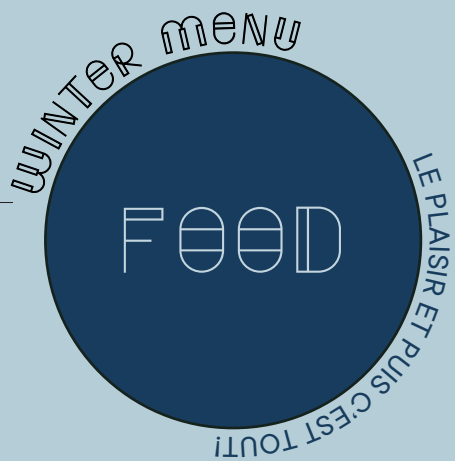
Pumpkin spice latte / chaï	
With homemade pumpkin syrup	5,50€
The Câlin	
Oat milk, espresso, peanut butter & raw cacao	5,50€
Chocomallow	
Hot chocolate with marshmallows & cinnamon	5,50€
Detox potion	
Infusion of fresh ginger, lemon, cinnamon, badiane & mint	5,00€
Ginger Shot	
Ginger & lemon shot (50ml)	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	
Saison de Bruxelles 6,4% from L'annexe	4,80€
Zinnebir 5,8% from La Senne	4,80€
Blanche de Lessive 5% from La Lesse	4,80€
Carpe 4,3% from La Source	4,80€
Soleil 4% from L'Ermitage	4,80€
Sunlight des Tropiques 5% from Borinage	4,80€



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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	
Acai Bowl	12,50€
Served with fresh fruit, granola & coconut flakes	
Overnight Oats	8,50€
Oats, almond milk, fresh fruit & cinnamon <i>out 5,50€</i>	
Chia Pudding	8,50€
Chia seeds, coconut milk, mixed fresh & dried fruits <i>out 5,50€</i>	
+ 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	
Financier	4,20€
Muffin vegan & gluten free	4,20€

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"	7,50€
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 <i>out 9,50€</i>	
Croc'Monsieur	9,50€
Grilled cheddar, ham & hint of mustard <i>out 6,50€</i>	

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, veggies & burrata & sourdough bread	16,00€

MONDAY TO
FRIDAY
8AM - 17PM

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