


## PETIT DÉJEUNER / BREAKFAST

Croissant Plus  €6,00  
Croissant with butter & jam. Coffee or tea.

Le Bol Healthy €8,00  
Yoghurt, fresh fruit, homemade granola, honey

Petit Déjeuner Classique €8,00  
Croissant / pain au chocolat / brioche boule served with butter and jam.  
Coffee or tea and orange juice.

Le Bon Matin €11,00  
Croissant / pain au chocolat / brioche boule. Selection of our bread  
served with butter, jam, and Gouda cheese. Coffee or tea and orange juice.

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## CRÊPES SARASSINS - Two of our homemade buckwheat pancakes

Lemon & sugar / Jam / Homemade Chocolate Spread €4,50  
Cheese €5,50  
Ham & Cheese €6,00

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## LUNCH

Soup of the Day €7,00  
Served with Michel bread and butter

Salade Chèvre Chaud €9,50  
Mixed salad served with Michel bread and goat's cheese,  
topped with walnuts and honey

Salade Hispanique €9,50  
Mixed salad served with serrano ham, pesto, and Manchego cheese

Boeuf Bourguignon €9,75  
Homemade beef stew served with Michel bread and mixed salad

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## PRODUITS SALÉS / SAVOURY PRODUCTS

Served with a small side salad. Ask our team for today's flavours.

Quiche €7,50  
Empanada €7,00  
Croque monsieur €7,00  
Pizza (Check the blackboard for availability) €7,50  
Pissaladière (Check the blackboard for availability) €7,50

## SANDWICHES - Served on a ½ Michel Baguette Parisienne

Le Hollandais Butter, Gouda cheese €4,50

Le Lyonnais Butter, salami, pickles €4,50

Le Briard Butter, brie, mixed salad €4,50

Le Parisien Butter, ham, pickles €5,50

Le Campagnard Pâté, pickles  €5,50

Le Classique Butter, ham, Gouda cheese €6,00

Le Végétarien Pesto, fresh tomato & cucumber, sundried tomatoes, mixed salad €6,00

Le Végétarien Plus Le Végétarien with cheese of your choice (Goat / Gouda / Manchego) €6,50

L'Italien Mozzarella, olive oil, fresh tomato, basil €7,00

Le Vitello Tonato Vitello sauce, beef, salt & pepper, mixed salad €7,00

L'Hispanique Pesto, Manchego cheese, Serrano ham, fresh tomato & cucumber, sundried tomatoes, mixed salad €7,00

La Niçoise Tuna, mixed salad, tomato, pepper, onion, black olives €7,00

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## TARTINES

Served on slices of Michel bread

Ruben (Available October - March) €7,00  
Roast beef, homemade choucroute Mustard sauce

Avocado €7,00  
Avocado, sundried tomatoes, a pinch of fresh coriander

Le Catalán €7,00  
Toasted bread, with tomato rubbed over, olive oil and Serrano ham (or garlic)

L'Hispanique Gratiné (from the oven) €7,00  
Pesto, serrano ham, cheese

### HOT DRINKS

Coffee	€2,50
Espresso	€2,50
Cappuccino	€2,75
Café au lait (Koffie verkeerd)	€2,95
Latte (macchiato or caffè latte)	€3,25
Flat white	€3,25
Extra shot espresso	€0,50
Hot chocolate	€3,25
Chai Latte	€3,25

Tea, *Bejeman & Barton*: green / black / herbal

Cup / Pot	€2,50 / €4,50
Fresh Mint Tea	€3,50
Fresh Ginger & Lemon Tea	€3,50

### COLD DRINKS

Fresh Orange Juice: small / large	€2,50 / €4,25
Cold Tea, <i>ChariTea</i> : green / black	€3,25
Lemonade, <i>LemonAid</i> : lime / passion fruit	€3,25
Fruit Juice Bottled, <i>Schulp</i> : apple / apple & cherry / apple & strawberry	€2,50
Mineral Water	€2,50
Milk	€2,25

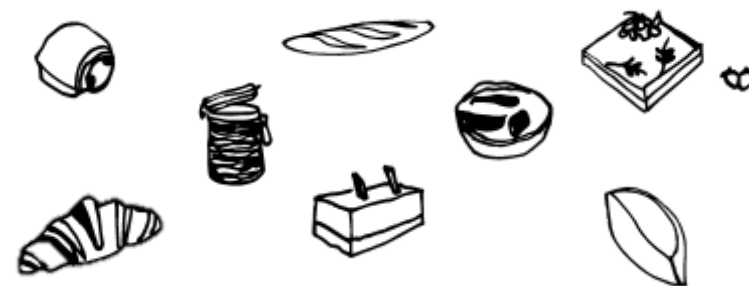
### PETITS DOUCEURS / SWEETS

Éclair: chocolate, coffee	€3,25
Tarte au chocolate	€3,95
Tarte au citron (lemon)	€3,95
Tarte aux abricots	€3,50
Flan	€3,25
Bande aux Pommes (Apple Pie)	€3,50
Macaron	€1,60



Please ask our team or come to the counter for further options.

**michel**  
*boulangier – pâtissier*



## MENU – ENGLISH

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*boulangier – pâtissier*



Welcome to Boulangerie Michel, the French bakery founded in 2008. We intend to be the people's hub to meet and enjoy delicious artisan French products. Our sole commitment is to excellent quality. We believe in traditional production methods, manpower and top ingredients. We use sourdough and stone-ground flour crushed with a millstone (organically AB certified in France). Our bakers carry out the fermentation, shaping, baking and production process by hand.

You can find out more about us at [Boulangierimichel.com](http://Boulangierimichel.com).

Thank you for being our guest. We hope you enjoy it.

À table!