

breakfast

Number 1 • croissant with butter and home made jam, coffee or tea	6.00
Number 2 • croissant, bread and butter, sweet spreads, fresh juice, coffee or tea	12.00
Number 3 • fried eggs with bacon, bread and butter, sweet spreads, fresh juice, coffee or tea	16.00
Number 4 • croissant, bread and butter, boiled egg, sweet and salt spreads, fresh juice coffee or tea	18.00
• Vegan breakfastbowl; soy yoghurt met with fruit, home made granola, coconut, chia and maple syrup	9.00
• Breakfastbowl; Bio yoghurt with fruit, home made granola, coconut, chia and honey	9.00
• Fresh fruitsalad	9.00

eggs

• Soft boiled egg with bread and butter	5.00
• Omelet (plain) with bread and butter	8.00
• Omelet with vegetables, bread and butter	10.00
• Omelet with ham, cheese and mushrooms, bread and butter	11.00
• Omelet with salmon and vegetables, bread and butter	13.00
• Fried eggs with bacon, bread and butter	10.00

extras

• Croissant or chocolat bun	3.00
• Mixed bread basket	3.00
• Spelt wheat bread basket	4.00
• Glutenfree bread basket	5.00
• Portion of bacon	5.00
• Portion mild cheese / portion goat cheese	5.00
• Portion of mixed cheese	8.00
• Portion guacamole (vegan)	5.00
• Selection of sweet spreads (vegan possible)	5.00
• Selection of salty spreads (vegan possible)	10.00

sweets

Feel free to pick a bun, pastry or cake from our assortment. Prices are indicated at the counter (to go or in).



sandwiches

Our sandwiches are served with a salad, vegan dressing and fresh herbs. Dressing and spreads are home made.

• Healthy; with red pesto, beetroot spread and ovenbaked vegetables (vegan)	11.00
• Mild cheese; with red pesto	11.00
• Mozzarella; with red pesto, balsamico and roasted pine nuts	12.00
• Goat cheese; with red pesto	12.00
• Guacamole; (vegan)	12.00
• Bacon; with grilled onion, tomato and cheese	13.00
• Hummus; with ovenbaked vegetables (vegan)	13.00
• Smoked trout; with beetroot spread and apple	13.00
• Smoked salmon; with red pesto and ricotta cheese (grilled)	13.00
• Spelt or glutenfree bread	+1.00

salads

• Caprese salad; mozzarella, balsamico, roasted pine nuts, basil, red onion and black olives	16.00
• Mediterranean salad; spinach-goat cheese burger (crumbled) with ovenbaked vegetables, hummus, red pesto and seeds (vegan possible)	16.00
• Lapin salad; grilled goat cheese with honey, baked apple with chicory and red onion	16.00
• Extra bacon	+2.00

warm

• Daily fresh soup with bread (vegan) and butter	6.80
• Croque monsieur with salad	12.00
• Croque madame with salad	13.00
• Vegetable burger with guacamole, cheese and ovenbaked vegetables (vegan possible)	14.00
• Italian burger with red pesto, mozzarella and ovenbaked vegetables	14.00
• Spinach-goat cheese burger with red pesto and ovenbakes vegetables	13.00
• Home-made quiche with a salad	13.00
• Home-made pastry with a salad (vegan possible)	13.00
• Seitan bun / tempeh bun / Samosa (vegan) with a salad	13.00



Our kitchen closes at 17.00h.
Fresh juices are also no longer possible.

fresh juices

• Smoothie of the season	6.00
• Orange juice	
• Grapefruit juice	
• Citrus mix (orange - grapefruit - lime - lemon)	
• Apple - carrot - ginger - rootbeet (all combinations possible)	
Small	4.50
Large	6.00

hot drinks

All drinks are made with full-fat organic milk. For drinks with soy milk, almond milk or oat milk there will be a charge of €0.50.

• Espresso	2.50
• Doppio (double espresso)	3.00
• Lungo	2.50
• Deca	2.50
• Cereal coffee black	2.80
• Cereal coffee latte	3.00
• Cappuccino	3.00
• Latte	3.00
• Doppio latte	3.50
• Flat White	3.50
• Mocha (espresso with milk and chocolate)	3.80
• Lattecinno hazelnut (espresso with milk and a touch of hazelnut)	3.80
• Fresh chocolate milk (Callebaut dark)	3.50
• Almondchoc (vegan)	3.80
• Chai latte	3.50
• Fresh mint tea - Fresh ginger tea (option green tea)	4.00
• Happy Ginger - with or without turmeric	3.80
• Bissap	3.80
• Herbal tea (forest fruits, ceylon, earl grey, green tea, jasmine, rooibos)	3.00
• Tea from our basket	3.00



cold drinks

• Water 25cl - natural or sparkling	2.50
• Water 75cl - natural or sparkling	5.00
• Juice Drie Wilgen - Apple, Apple-Cherry, Apple-Raspberry, Apple-Rhubarb	2.50
• Almdudler	3.00
• Ginger Beer	3.00
• Coconut water	3.00
• Lemonade Whole Earth - Lemon, Ginger, Elderflower, Cranberry, Cola	3.00
• Bio-energy drink	3.00
• Bionade - Ginger-Orange, Elderberry	3.50
• Fritz - Cola, Lemonade	3.00
• Happy Ginger - with or without turmeric	3.80
• Bissap	3.80
• Vithit - Mango-Passionfruit, Elderflower-Apple	4.00

alcoholic beverages

• Organic wine glass - white, rose, red	4.50
• Organic wine bottle - white, rose, red	19.00
• Organic prosecco glass	5.50
• Organic prosecco bottle	27.00
• Gageleer Original (Natuurpunt 7.5%)	4.00
• Maya (Jessenhofke 6%)	4.00
• Lapin special beers of the house	4.00



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