TOUT BON

TOUT SIMPLEMENT

BREAKFAST

7:30AM – 11:30AM



Morning ritual *Until 10am*

Coffee & pure butter croissant 6
+1€ cappu or latte

SIGNATURES

Hearty, comforting, ridiculously good

Le brunch du Tout Bon 18.5

Mini granola, scrambled or fried eggs, baker's basket, fresh juice, hot drink of your choice (+€1 specialty latte)
Extras: + bacon €3 / + salmon €5 / + ham & cheese €3.50 / + feta €2

Continental 13

Croissant or pain au chocolat, baker's basket, fresh juice, hot drink (+€1 specialty latte)

Ham & cheese croissant 7

Warm, crisp, melted Belgian gouda
Add scrambled eggs +€3

The chef's shakshuka 14.5

Slow-cooked tomatoes & peppers, fried egg, cherry tomatoes, feta, sourdough

Granola bowl 6 / 9.5

Greek yoghurt, homemade granola, red berry coulis, honey, fruit, nuts

Porridge 8

Oats, warm milk, fruit, nuts, honey

TOASTS & EGG BUNS

Loaded, colourful, generous

EGG BUNS crazy

Brioche bun, scrambled eggs, cream cheese

Bacon & cheddar 15

Salmon, guacamole 16

Avocado toast 11

Homemade guacamole, sourdough, pickles, seeds, micro-greens

Scrambled egg toast 11

Scrambled eggs, fresh herbs, sourdough

Avocado toast with scrambled eggs 13.5

The ultimate combo

EXTRA

Scrambled or fried eggs	6	Homemade guacamole	3.5
Bacon	3.5	Ham & gouda plate	4
Artisan smoked salmon	5.5	Gouda & goat's cheese plate	4
Fresh avocado	3.5	Baker's basket	5

LUNCH

11:30am – 3:30pm



OUR SET MENUS

from 12pm

POWER LUNCH 16.5

Tartine of the day + hot drink (espresso, coffee, cappu, latte, tea)

FULL ONE 22.5

Any main + dessert of your choice + hot drink

+€2 salads & plates with beef or salmon

TOASTS SIGNATURES

Open-faced sourdough sandwiches — the Tout Bon classics

La sunny 16.5

Grilled chicken, homemade guacamole, parmesan, slow-roasted tomatoes, rocket

La méditéranéenne 16.5

Homemade pesto, Serrano ham, buffalo mozzarella, slow-roasted tomatoes, rocket, olive oil

La végétale 13.5

Homemade hummus, grilled vegetables, slow-roasted tomatoes, rocket, balsamic glaze

Add feta +2€

La Bruxelloise 15

Homemade beef tartare, mustard mayo, pickles, rocket

La nordique 16.5

Homemade guacamole, smoked salmon, pickles, lime, fresh herbs

PLAN YOUR NEXT TEAM LUNCH OR PRIVATE EVENT

Catering and venue hire for your meetings and events

TOUTBON.BE · TOUTBON.BXL

GENEROUS SALADS

Healthy but not boring

Classic Caesar 16
Grilled chicken, parmesan, croutons, egg, cherry tomatoes, salad, homemade Caesar dressing

Grilled halloumi 16.5
Halloumi, grilled courgettes, cherry tomatoes, rocket, grilled chickpeas, pickles

Goat cheese & walnut 15.5
Warm goat's cheese, honey, roasted walnuts, beetroot, mixed leaves. *Add grilled bacon +€3*

Grilled beef 17.5
Marinated grilled beef, parmesan, pickles, cherry tomatoes, roasted baby potatoes, mixed leaves

Smoked salmon & marinated prawns 20.5
Artisan smoked salmon, Mediterranean-style prawns, mixed salad, cherry tomatoes, pickles, citrus dressing

All our salads come dressed with vinaigrette and served with bread

COMFORT FOOD

Croque Signature 15.5
Ham off the bone, melted Belgian cheese, homemade béchamel

Croque Veggie 14.5
Grilled aubergine & courgette, mozzarella, homemade béchamel & pesto

Quiche of the moment 13.5
Homemade, following the season and our mood

Served with a mixed side salad

PLATES

Warm plates, full of colour and flavour

Teriyaki salmon 18.5
Rice, teriyaki-glazed salmon, broccoli, edamame, cherry tomatoes, pickles

Bulgogi beef 17.5
Rice, bulgogi-marinated beef, broccoli, edamame, cherry tomatoes, homemade kimchi pickles

Roasted vegetables & hummus 15.5
Rice, roasted vegetables, grilled chickpeas, broccoli, homemade hummus, homemade kimchi
Add grilled halloumi +€2.5

AT THE COUNTER

from oven to table, all day long

BAKERY



Served with homemade jam and Belgian spreads

Baker's basket — 2 slices of sourdough, ¼ baguette	5
½ artisan baguette	3
Croissant	3.5
Pain au chocolat	3.5
Couque suisse	3.9
Cinnamon bun / chocolate bun	5.8
Madeleine	2.5
Cookie	4
Pasteis de nata	3
Liege waffle *Chocolate or whipped cream 1€*	4

PASTRY

Hard to resist

Lemon meringue tartlet	6.5
Raspberry tartlet	7
Pear tart	6.5
Apple tart	6.5
Carrot cake	5
Basque cheesecake best seller	6
Rich brownie	6
Lemon drizzle cake	5

Café gourmand



from 12pm

A good coffee with a selection of little sweet things *+1€ cappu or latte* 8

DRINKS

Hot

Coffee, espresso	3
Espresso macchiato	3.5
Cappucino, Latte macchiato	4
Flat white	4.5
Real hot chocolate	4.5
Matcha latte	5
Chai latte	5
Babyccino	2
Tea (green, black, infusion)	4
Fresh mint tea or ginger lemon infusion	4.5
+ Extra shot	1
+ Make it iced	0.5
+ Oat milk	0.5
+ Syrup (caramel, vanilla, hazelnut)	1

Juices

Freshly squeezed orange juice	4.5
Artisan apple juice	4.5

Cold

Bru still 25cl/50cl	3/5
Bru sparkling 25cl/50cl	3/5
Coca cola, zéro	3.5
Tonic, ginger beer	4.5
Kombucha peach yuzu - JARR	5
Homemade iced tea	4.5
Homemade lemonade	4.5

Apéro time

Zinnebir - Blond - La Senne	4
Witz - White - La Senne	4.5
Brussels calling - IPA - La Senne	5
Trotinette 0% - Drink drink	5

Wine “Les copains” 5.5/25
Red - Pinot Noir
White - Sauvignon blanc

Aperol Spritz	9
Gin + homemade lemo so fresh	10



One bill per table

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