

BREAKFAST MENU

Our recommendations

Belgian Cappuccino	2.50	Our homemade cuisine Daily and homemade cuisine,for guaranteed freshness and authenticate flavors from Belgium,with the best Belgian ingredients,each night freshly baked pastry and pie. We started in Belgium in 2002 and continued in Spain 2024 as one of the first in the villajoyosa region to bring you the Belgium flavors in the sun!
Fresh whipping cream,belgium cacao,sugar and milk		
Barraquito	3,00	
Canary island coffee,licor 43,condensed milk,cinnamon,lemon		
Hot chocolate milk	2,10	
Belgian chocolate mixed with hot milk		
Fruity morning waffle		5,50
Delicious fresh baked waffle,with a mix of seasonal fruits		
Greek morning power bowl		2,80
Greek yogurt,mountain honey,apple,banana,kiwi,muesli		
Belgian chocolate bun		1,50
Fresh baked every day,pastry with belgian chocolate		

HOT BREAKFAST CHOICES

Start your morning full power.

Freshly made on demand just for you!

With the best ingredients, we create magic in the kitchen for you, to deliver you a tasteful and yet powering dish.

All dishes can be ordered with 2 slices of bread, regular or toasted for only 0,75 extra.

Scrambled egg or Fried egg

Nature	2,50
Bacon	2,80
Bacon, tomato, cheese and herbs	3,20

French Toast

Soaked in milk and eggs baked with a touch of sugar	3,50
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American pancake

Fluffy american style pancake with sugar or honey acacia, add belgian chocolate (+0,50)	3.20
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Breakfast waffle?

A waffle that's made specially for breakfast, low in sugar rich in taste and fresh yeast in our dough, made by Belgium traditions

Breakfast waffle

Nature with sugar or Honey	2,50
With Belgian Chocolate	3,00
Biscoff/Speculoos	2,80
Fruit jam	2,80

Waffle Belgium style

Fresh strawberry slices, covered with chocolate, and whipping cream	4,50
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Fruity morning waffle

Delicious fresh baked waffle, with a mix of seasonal fruits	5,50
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Toast mediterranean

Baguette or toast bread with tomato juice, olive oil and herbs	3,20
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Club toast

Belgium cheese melted on a slice of ham between 2 toasted bread slices	3,50
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BREAKFAST COLD CHOICES



IT WAS POPULARISED IN THE 1970S

Muesli, full of rich fibers and essential vitamins, giving you the boost to power your day, and are healthy for your guts, around 1970 there was a real boom of this swiss invented food, Muesli on top of any dairy that provides the necessary calcium for your bones is a real superfood combined with some fresh fruits for a extra taste experience and vitamins.

Vitamin Bowl

Fresh seasonal fruits, on top of Greek yoghurt with muesli 2,60

Belgian Bowl

Greek yoghurt, fresh strawberries, muesli, belgian chocolate sparkles 2,80

Greek power bowl

Greek yogurt, mountain honey, apple, banana, kiwi, muesli 2,80

Funky banana

Greek yoghurt, banana, acacia honey, and a touch of chocolate sauce 2,50

Tropical bowl

Greek yogurt, mango, banana, muesli, swirl of honey and chocolate sauce 2,60

The importance of breakfast :

It improves your energy levels and ability to concentrate in the short term, and can help with better weight management, reduced risk of type 2 diabetes and heart disease in the long term

Croissant	1,50
Chocolate bun(Pain au chocolat) Authentic bun with real Belgian chocolate (a belgium napolitana) Must try!	1,60
Apple turnover Freshly baked apple “flap” with sugar/butter dough	2,20
Round Swisse Raisins,custard cream,in a round twisted butter dough	1,60
Baguette Plain,butter,or Jam of choice	1,20

Real Belgium chocolate in our pastry.

Belgium chocolate goes back as far as 1635,when the country was under Spanish occupation shortly after chocolate had been brought to Europe from Mesoamerica (today South-America),by the mid-18th century,chocolate had become extremely popular in upper and middle-class circles,Belgium mastered the fusion of cocoa and sugar to create the real authentic Belgian chocolate.

The original Eclair 2,00

Eclair the french way,topped with regular chocolate topping and filled with sweet whipping cream

Belgium Eclair 2,60

Authentic Belgian dark chocolate topping,filled with bakery vanilla cream,fresh made dairy from belgium,eggs,and fresh vanilla

Cake of the week 2,00

Ask the waiter for the cake of the week

Deep in the night...

Every night our chef is baking your delicious pastry,starting with our daily handmade dough baked to the finest perfection creating chocolate buns,croissants etc.,filling your eclairs with sweetness and joy!
And fill our bar with mouth watering scents of freshly baked pie and cakes..



Our Drinks

Hot drinks

Coffee	1,40
Espresso	1,10
Coffee with Milk	1,50
Cafe Latte	1,60
Latte Macchiato	1,60
Americano	1,60
Café with ice	1,40
Spanish Cappuccino	1,80
Italian Cappuccino	1,80
Ristretto	1,00

Belgian Cappuccino : (fresh whipping cream, cacao, milk)	2,30
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Barraquito : (Canary island coffee, licor 43, condensed milk, lemon, cinnamon)	2,20
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Italian/Irish/french/caribbean Coffee	2,60
Coffee crema and shot of Amaretto(IT)/Whiskey(IR), Cointreau(Fr), Rhum(Ca)	

Caribbean Hot chocolate milk	
Belgian chocolate milk, mixed with Malibu and coco cream	2,80

Hot chocolate milk	
Freshly made Belgian chocolate milk	2,10

Tea

Choice of : Black, Green, House blend, Mint, Chamomile , Apple (with milk/sugar is possible)	1,40
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Cold Drinks

Apple juice	1,80
Orange juice	1,80
Fresh Orange juice	2,60
Cranberry juice	2,00
Water	1,20
Sparkling Water	1,50
Cola	1,80
Cola-Zero	1,80
Fanta orange	1,80
Sprite	1,80
Nestea	2,00

Red Bull	2,50
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Alcohol (18+)

Beer (normal pint)	1,80
Clara (beer with lemon)	2,00
Belgian Kriek (cherry beer)	3,00
Belgian Beer Jupiler	2,00

Tinto de verano	1,80
White wine (dry)	1,80
Moscatel (White sweet wine)	2,00
Red wine	1,80
Rose	2,00

Cava	2,50
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Any type or spirit : Vodka (red or white) Rhum, Whiskey, Malibu, Amaretto, Cointreau On the rocks or pure.	3,00
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Mix with soft drink	3,50
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