

fresh flavors

READY TO ENJOY



bartartine

to bread & friendship

daily booster



MORNING SUNSHINE

A delicious blend of cereals with fresh blueberry, strawberry, banana and organic golden honey with soy milk yogurt • 9,500

NEW MANGO RISE VEGAN

A delicious blend of coconut milk and fresh mango with fresh strawberry, banana and blueberry topped with cashew, almonds, cereals and chia seeds. Served with organic maple syrup • 11,000



our brioches



SUGAR BRAIDED BRIOCHE • 7,000

CHOCOLATE BRAIDED BRIOCHE • 7,500

BRIOCHE BUN

sugar • 1,500 chocolate • 2,000

BRIOCHE FEUILLETÉE • 6,000

Cinnamon, raisins and almond paste

our croissants & viennoiseries



PLAIN CROISSANT • 3,000

THYME CROISSANT • 3,000

CHEESE CROISSANT • 3,000

CHOCOLATE CROISSANT • 3,000

ALMOND CROISSANT • 3,500

CHOCOLATE ALMOND CROISSANT • 3,500

HAM & CHEESE CROISSANT • 5,500

PLAIN MUFFIN • 4,500

CHOCOLATE MUFFIN • 5,000

BLUEBERRY MUFFIN • 5,500

PAIN SUISSE • 3,500

CHAUSSON AUX POMMES • 4,000

RAISIN ROLL • 3,500

MINI CROISSANT

plain • 1,000 thyme • 1,000 cheese • 1,000

chocolate • 1,000 almond • 1,250 raisin roll • 1,000



the tartine scene



CHICKEN AVOCADO

Lean grilled chicken breast, avocado spread, grilled bell pepper, cherry tomatoes, lettuce, spring onions and aioli sauce, in "Pain Tartine Pavot" • 11,500

ROAST BEEF TENDERLOIN

Juicy tenderloin filet, grilled red bell pepper, pickles, parsley, capers, fresh rocket leaves and aioli sauce, in "Pain Tartine Multicéréales" • 15,500

SALMON TARTINE

Smoked salmon, French butter, capers, chives, lemon wedges and a sprinkling of dill, in "Pain Tartine Multicéréales" • 15,500

SMOKED TUNA NIÇOISE

Smoked tuna filet, black olives, tomatoes, capers, lettuce, boiled eggs and aioli sauce, in "Pain Tartine Nature" • 12,000

HAM & CHEESE PORK

French butter, ham*, Swiss cheese, lettuce, tomatoes and pickles, in "Pain Tartine aux Sésames" • 10,000
*Turkey is available upon request.

TURKEY & CHEESE

Turkey, Edam cheese, tomatoes, pickles, lettuce and mustard sauce, in "Pain Tartine Multicéréales" • 11,000

RUSTIC STEAK 🔥

Juicy beef tenderloin, grilled zucchini, mushrooms, fresh tomatoes, colored bell pepper, onion with melted cheese and mayo pesto sauce. Served in "Pain Tartine Multicéréales" • 15,000



CHICKEN PROVOLONE 🔥

Marinated grilled chicken breast, Italian provolone cheese, fresh lettuce, tomatoes, avocado spread. Served in "Pain Tartine Multicéréales" • 12,500

MOZZARELLA EGGPLANT 🔥

Freshly baked "Faluche Nature" filled with grilled eggplant, mozzarella, baby spinach, fresh garden tomatoes, basil, olive tapenade • 12,000

TARTINE CLUB 🔥 PORK

Freshly baked "Faluche au Fromage", tender grilled chicken, bacon, turkey, boiled eggs, tomatoes, mayo, fresh rocket leaves, pickles. Served with pommes frites • 16,000

HALLOUMI BASIL

Halloumi cheese, olive oil, basil, tomatoes and cucumber, in "Pain Tartine aux Olives" • 9,000

Customise your tartine with any available type of bread

all that fresh



KALE QUINOA CELEBRATION

Kale leaves, quinoa, marinated grilled chicken, garnished with dried cranberries, roasted almonds and sunflower seeds. Served with vinegar dressing • 18,000

SMOKED SALMON EDAMAME

Smoked salmon, quail eggs, dill, avocado with fresh mixed lettuce, baby potatoes, spring onions, fennel and edamame beans. Served with lemon oil dressing • 21,500

SALMON SASHIMI QUINOA

A protein-powered choice of raw salmon, lentil, quinoa, baby spinach, cucumber, avocado, edamame, panko and sesame. Served with Tartine mild chili sauce • 22,000

SUMMER SHRIMP AVOCADO

Juicy shrimp, avocado with mixed lettuce, sundried tomatoes, kumquat and artichoke. Served with Tartine cider vinegar dressing • 21,000



MOUNTAIN GOAT CHEESE

VEGGIE

Fresh beetroot, grilled eggplant, mixed lettuce, rocket leaves with goat cheese, fennel, thyme, sprinkled pine nuts, served with lemon oil dressing • 16,000



FREEKEH LENTIL EDAMAME

VEGAN

Lentil, smoked wheat, grilled carrots & zucchini, edamame, avocado, broccoli, peas, cherry tomatoes and flax seeds. Served with vinegar dressing • 17,000

FARMHOUSE

VEGGIE

Rocket leaves, fennel, chive, parsley, sweet potatoes, beetroot, avocado and crumbly goat cheese, topped with lemon oil dressing • 17,500



CAESAR BACON

PORK

Grilled bacon, grilled chicken breast, delicious baby romaine lettuce, roasted red bell pepper, homemade croutons, parmesan, basil and quail egg. Served with Tartine Caesar dressing • 16,000

COUSCOUS FRESHNESS

VEGAN

Steamed couscous flavored with herbs and blended with grilled carrots & zucchini, avocado, asparagus, cherry tomatoes, bell pepper and topped with chia seeds. Served with Tartine dressing • 15,500

ORANGE CHICKEN ASPARAGUS

Grilled asparagus, grilled chicken, rocket leaves, sundried tomatoes, sesame and orange wedges. Served with Asian dressing • 17,000



ASIAN KALE TUNA

Seared tuna, black noodles, kale, cabbage, carrots, cucumber, cashew, sesame. Served with peanut butter soy sauce • 22,000

CHICKEN QUINOA

Quinoa, grilled chicken, cherry tomatoes, cucumber, carrots, rocket leaves, with special roasted almonds. Served with Tartine dressing • 16,500

count me in

QUICHE OF THE DAY

Asparagus • Lorraine • Italian • Goat Cheese • 11,000

VEGGIE PORK VEGGIE VEGGIE

Quiche for 8 available for pre-order 48hrs in advance • 55,000

MANGO AVOCADO ROLLS

A vibrant mix of quinoa, avocado, mango, mint, carrots, sesame, nori, wrapped in rice paper.

Served with soy rice vinegar sauce • 13,500

KALE AVOCADO ROLLS

Kale, rocket leaves, carrots, avocado, cucumber, bell pepper, herbs and rice noodles wrapped in rice paper rolls. Served with soy rice vinegar sauce • 12,500

AVOCADO EDAMAME DIP

A full-on flavorful mix of avocado, beans, goji berries, flax seeds, edamame and chia seeds. Served with house-baked crostini • 10,500

HUMMUS TRUFFLE DIP

A blend of beans, truffle, cashew, tahini, baby spinach and rose petals. Served with house-baked crostini • 14,000

POMMES FRITES

• 6,500



soup time

BRIE ONION SOUP

A French-style soup including brie, reduced with wine, served with house-baked crostini bread • 9,000

FARMER'S GREEN SOUP

A blend of locally grown vegetables and coconut cream served with house-baked crostini bread • 8,500

ROMA TOMATO SOUP

A Mediterranean soup made with Roma tomatoes, carrots & basil, served with house-baked crostini bread • 8,500

artisan pizza

MAJESTIC MARGHERITA

Tartine's pizza sauce, basil, mozzarella and parmesan, on a crispy artisan bread crust • half 8,000 • full 16,000

TRUFFLE MUSHROOM

White creamy truffle and ricotta cheese spread, fresh mushrooms, parmesan and baby spinach, on a crispy artisan bread crust • 22,000

SPICY ALFRESCO

Ricotta cheese, cherry tomatoes, fresh mushrooms, black olives, wild thyme & spicy Italian Salsiccia sausage, on a crispy artisan bread crust • half 9,000 • full 18,000

Beef based salsiccia is available upon request.

TRADITIONAL

Tartine's pizza sauce, ham*, fresh mushrooms, black olives, wild thyme, mozzarella and parmesan, on a crispy artisan bread crust • half 9,000 • full 18,000

*Turkey is available upon request.

SIMPLY VEGGIE

Grilled eggplant, zucchini, fresh mushrooms, black olives, fresh basil, mozzarella with Tartine's pizza sauce, on a crispy artisan bread crust • half 9,000 • full 18,000

Half sized pizzas are delivered chilled.

project sweet stuff

ALMOND TART

4,500 / piece • 38,000 / large tart for 10 pers.

MANGO TART

6,000 / piece • 48,000 / large tart for 10 pers.

CHOCOLATE HAZELNUT TART

4,500 / piece • 38,000 / large tart for 10 pers.

STRAWBERRY TART

6,000 / piece • 48,000 / large tart for 10 pers.

CHOCOLATE ORANGE TART

4,500 / piece • 38,000 / large tart for 10 pers.

DATE CAKE

5,000 / piece • 38,000 / cake for 10 pers.

BRIOCHE TROPÉZIENNE

4,500 / piece • 38,000 / cake for 10 pers.

ÉCLAIR

strawberry • chocolate • caramel • rosewater

TRIO D'ÉCLAIRS

• 40,000 / cake for 10 pers.

MELLOW CHOCOLATE CAKE

5,000 / portion • 38,000 / cake for 10 pers.

ORANGE CAKE

5,500 / portion • 38,000 / cake for 10 pers.

Customers should allow 24hrs for the orders on large cakes & tarts



DATE BITES



BANANA CHOCOLATE TART

• 4,500 / piece

HAZELNUT SUCCÈS

• 6,000 / piece

BABA IN A CUP

• 5,000 / piece

CHOCOLATE MOUSSE

• 4,000 / piece

MACARON

chocolate • raspberry • vanilla • pistachio • chocolate orange

PARIS BREST PRALINÉ

• 4,500 / piece

CHOCOLATE COOKIES IN A CUP

• 4,000

BROWNIES IN A CUP

• 3,500

NEW FORÊT NOIRE IN A CUP

• 4,000

NEW DATE BITES

• 4,000

SUPER COOKIE

chocolate • oat & cranberry • 1,750

ENERGY BAR

Cereals & healthy seeds • 2,500

MEGANUT BAR

Peanut butter & healthy seeds • 2,500

Our items are freshly prepared daily and delivered **chilled**, except for the marked ones

our bread

NATURAL COUNTRY LOAF
PAIN DE MIE NATURE • 3,000

WHOLE WHEAT COUNTRY LOAF
PAIN DE MIE COMPLET • 4,000

MULTIGRAIN COUNTRY LOAF
PAIN DE MIE MULTICÉRÉALES • 4,000

MILK BREAD
PAIN AU LAIT • 3,000 / 6 pieces

ROUND MILK BREAD
PAIN AU LAIT ROND
plain • sesame • 3,000 / 6 pieces
olive • chocolate • thyme • 3,500 / 6 pieces

VIENNA BREAD PAIN VIENNOIS • 1,250

COUNTRY BREAD
PAIN DE CAMPAGNE • 3,500

COUNTRY WALNUT BREAD
PAIN DE CAMPAGNE AUX NOIX • 7,250

COUNTRY FRUIT BREAD
PAIN DE CAMPAGNE AUX FRUITS • 7,250

ROUND PANINI
FALUCHE
plain • 1,000 thyme • 1,250 cheese • 1,500

MICHE DE MEULE
plain • 3,000 olive • 4,000

PLAIN TRADITIONAL BAGUETTE
BAGUETTE DE TRADITION NATURE • 2,500

FRENCH BAGUETTE
BAGUETTE PARISIENNE • 1,500

POPPY SEEDS TRADITIONAL BAGUETTE
BAGUETTE DE TRADITION AU PAVOT • 2,750

SESAME TRADITIONAL BAGUETTE
BAGUETTE DE TRADITION AUX SÉSAMES • 2,750

CEREAL MIX TRADITIONAL BAGUETTE
BAGUETTE DE TRADITION AU MÉLANGE DE CÉRÉALES • 2,750

FLAX SEEDS TRADITIONAL BAGUETTE
BAGUETTE DE TRADITION AU LIN • 2,750

TRADITIONAL BREAD WITH CHEESE
PAIN DE TRADITION AU FROMAGE • 3,000

TRADITIONAL BREAD WITH OLIVES
PAIN DE TRADITION AUX OLIVES • 4,000

WHOLE WHEAT BURGER BUN • 4,000/4 pcs

WHOLE WHEAT TRADITIONAL BAGUETTE
BAGUETTE AU BLÉ COMPLET • 3,000



TRADITIONAL BREAD LOAF
PAIN DE TRADITION EN PAVÉ • 3,000

PAIN TARTINE
plain • sesame • poppy seeds • cereal mix • whole wheat • olive • thyme • 1,500

FOUGASSE BREAD WITH OLIVES
FOUGASSE AUX OLIVES • 3,000

FOUGASSE BREAD WITH THYME
FOUGASSE AU THYM • 2,500

BREAD WITH THYME, DRIED TOMATOES & CHEESE

FICELLE APÉRO THYM , TOMATES CONFITES ET FROMAGE • 4,500

BREAD WITH CHORIZO & CHEESE PORK

FICELLE APÉRO CHORIZO ET FROMAGE • 6,500

WHOLE WHEAT BREAD
PAIN COMPLET
plain • 4,000 fig • 4,500

MULTIGRAIN BREAD
PAIN MULTI-CÉRÉALES • 4,000

RYE BREAD
PAIN DE SEIGLE
plain • 3,500 raisins • 4,000

SOURDOUGH BREAD
PAIN AU LEVAIN • 3,000

FRENCH FAT BAGUETTE
BÂTARD PARISIEN • 2,500

our coffee & drinks

ESPRESSO • 4,000

DOPPIO • 5,500

INSTANT COFFEE • 4,500

AMERICANO • 5,500

AMERICAN COFFEE • 5,000

ESPRESSO MACCHIATO • 4,500

CAFFÈ LATTE • 6,000
Add caramel, vanilla, hazelnut, cinnamon • 1,000

CAPPUCCINO • 5,500
Add caramel, vanilla, hazelnut, cinnamon • 1,000

VANILLA HAZELNUT CAPPUCCINO • 6,500

MOCHA • 7,500
White chocolate • hazelnut • caramel

HOT CHOCOLATE • 6,000

ICED LATTE • 6,000
Add caramel, vanilla, hazelnut, cinnamon • 1,000

ICED BLACK COFFEE • 5,000

MOCHA FRAPPÉ/ICED • 7,500
White chocolate • hazelnut • caramel

ICED TEA • 6,000

WATER • 1,500

PERRIER • 5,000

S. PELLEGRINO • 5,000

SOFT DRINK • 2,500

FRESH LEMONADE • 5,000

FRESH GRAPEFRUIT • 5,000

FRESH ORANGE • 5,000

COLD PRESSED



our gift vouchers

Sharing happiness with friends and family

DINE IN • 75,000

BRUNCH FOR TWO • 56,000



bread with thyme, dried tomatoes & cheese

miche de meule

french fat baguette

bread with chorizo & cheese

country bread

rye bread

traditional bread with cheese

miche de meule with olives

rye bread with raisins

sugar braided brioche

sourdough bread

country fruit bread

whole wheat bread with figs

traditional bread with olives

multicereal bread

chocolate braided brioche

round country bread

country walnut bread

fougasse bread with thyme

traditional bread loaf

fougasse bread with olives

whole wheat bread

we deliver to

**KASLIK, DBAYEH, HAZMIEH,
BEIRUT & SURROUNDINGS**

DELIVERY HOURS 8 AM - 11 PM

01 200 221



FOR YOUR CORPORATE CATERING REQUESTS,
PLEASE CONTACT US ON: 81 042 042

