

cantine



**catering
fine foods**

FINE
FOODS WELCOME
FIRMA

cantine

glad you found your way to cantine!

we are a lunch and coffee bar, located in the canal area of vilvoorde. for those who live on veggies, or those who just love them. we will indulge you with fine and healthy food.

we're happy to cater your private or professional meeting or event.

spoil yourself, colleagues or family members with our signature lunch, popular tartines or famous brunch. add delicious sweets for that extra boost. perfect for meetings and other gatherings!
besides these power foods we know how to cater a dinner party and make your evening extra special.

cantine is the fine food catering partner of firma.

firma is not just an office. it is a versatile space, dedicated to creating and making. we offer office and desk spaces for independent makers, designers and creative businesses. a flexible or a steady spot. we believe in the future of co-working. our meeting rooms, art and event spaces are suitable for your plan, from a photoshoot to a lecture, to a private dinner or staff party.





morning

SWEET

WELCOME

4 . 00

fresh out of the oven buns, bananabread & cookies

cardemom bun
bananabread
chocolate & tahini cookies

SIGNATURE

BREAKFAST

12 . 00

allround breakfast with homemade granola & overnight oats, morning pastries and sweet & salty tartines

signature granola, pear compote & almond flakes
date & coconut overnight oat jar

cardemom bun
bananabread

sourdough bread with rhubarb jam & butter
avocado toast

MORNING BUFFET

20 . 00

extended signature breakfast with extra variation for slow mornings

granola bar:
signature granola
meurisse chocolate, seasalt & almond flake granola
yoghurt and plant based alternative
pear compote
blue berry jam

fresh fruit salad

date & coconut overnight oat jars

fresh morning pastries, homemade cardamom buns & croissants
bananabread
appel cake

sourdough toasts:
rhubarb jam & caramelized pecan
herb oil, avocado & gomasio
butter, cheese & chives

BRUNCH

morning / noon

27 . 50

morning buffet extended with tasty salty plates

granola bar:
yoghurt and plant based alternative
signature granola
meurisse chocolate, seasalt & almond flake granola
pear compote
blue berry jam

fresh fruit salad

date & coconut overnight oat jars

fresh morning pastries, homemade cardamom buns & croissants
bananabread
appel cake

sourdough toasts:
rhubarb jam & caramelized pecan
herb oil, avocado & gomasio
cheese & chives

leafy greens, herb oil & salty granola
butternut hummus, pumpkin seeds & za'atar
grilled curry cauliflower, spelt, raisins & pomegranate
pearl couscous, lemon dressing & dill

zucchini, pea & mint soup
bread & butter





noon

TARTINES

& SOUP

11 . 00

a combination of seasonal salty tartines served with a homemade soup

sourdough tartines:
aioli & cheese, herb oil
hummus & grilled mushrooms, mustard crumble
artichoke & green olive tapenade

homemade soup:
carrot, ginger & orange
or zucchini, peas & mint
or mushroom & parsley

SIGNATURE

LUNCHMIX

12 . 00

a selection of our salty tartines served with a seasonal salad & grilled veggies

sourdough tartines:
brie, pear & honey mustard dressing
butternut hummus, pecans & arugula
cream cheese, avocado & gomasio

leafy greens with salty granola
grilled carrots, cilantro & tahini dressing
herby millet with sunflower seeds

HOT DISH

15 . 00

a delicious warm meal, for a quick lunch to get you through the day

sweet potato curry, peanut & rice
or spaghetti & cauliflower bolognaise
or chili sin carne, rice, cilantro & sour cream

LUNCH BUFFET

25 . 00

extended signature lunch with extra variation in salads & side dishes for a healthy and filling lunch

sourdough tartines:
aioli & cheese, herb oil
creamy hummus & cilantro
cream cheese, avocado & gomasio

salads & side dishes:
leafy greens with salty granola
grilled zucchini & basil
herby quinoa with sunflower seeds
grilled rosemary potatoes
artichoke & green olive penne, pine nuts & harissa oil
pumpkin soup

noon





all day extras sweet

| | | | |
|---------|---------|-------|---|
| DESSERT | BARISTA | SWEET | 4 . 00 |
| | | | a homemade piece of sweet heaven |
| | | | frosted lemon poppyseed cake dark chocolate & sea salt brownie apple & speculoos crumble cake |
| | BARISTA | BREAK | 6 . 00 |
| | | | a heartwarming cappuccino, latte or whatever barista coffee you want with some sweet mignardises |
| | | | barista coffee a la carte |
| | | | oat cookies with raisins & white chocolate yoghurt & vanilla cake dark chocolate brownie with seasalt |
| DESSERT | BUFFET | | 8 . 00 |
| | | | an assortment of sweets to end a meal or as a full on sweet break |
| | | | frosted lemon poppyseed cake dark chocolate & sea salt brownie apple & speculoos crumble cake chocolate chip tahini cookies coconut 'rafaello' pralines |

APEROS
APEROS XL

all day extras salty

4 . 00

a selection of 2 dips, some flatbread and crackers to share

creamy hummus, cilantro & harissa oil
marinated mozzarella, lime zeste & fresh oregano
pepper crackers
lebanese flatbread

11 . 00

the apero small with 3 extra bites served per person

apero s
creamy hummus, cilantro & harissa oil
marinated mozzarella, lime zeste & fresh oregano
pepper crackers
lebanese flatbread

extra bites
falafel & minty yoghurt dip
mushroom cappuccino, chives
sweet potato fritters & harissa mayonaise





evening*

*outside cantine opening hours (after 5p.m), we charge an additional fee for service staff

HOT DISH

15 . 00

a comfort dinner to close the day

sweet potato curry, peanut & rice
or spaghetti & cauliflower bolognaise
or chili sin carne, rice, cilantro & sour cream

APERITIVO

19 . 00

a selection of 2 dips, some flatbread and crackers to share in combination with our homemade pizzettes

creamy hummus, cilantro & harissa oil
marinated mozzarella, lime zeste & fresh oregano
pepper crackers

pizzettes:

caprese - tomato, mozzarella & basil
fungi - cream cheese, grilled mushroom & arugula
zucchini - tomato sauce, zucchini rolls & lemon zeste

EVENING BUFFET

27 . 50

a selection from our seasonal dishes, served in a warm & cold buffet for your guests to pick their favourites

lebanese flatbread
creamy hummus & cilantro
mashed avocado salsa

warm & cold dishes:

leafy greens with salty granola
grilled zucchini & basil
herby quinoa with sunflower seeds
grilled rosemary potatoes
artichoke & green olive penne, pine nuts & harissa oil
pumpkin soup

evening*

*outside cantine opening hours (after 5p.m), we charge an additional fee for service staff.

COMFORT DINNER

30 . 00

a starter, main and dessert served per person.

starter
braised chicory & fennel salad, quinoa, walnut

main
cauliflower risotto, pecorino & lemon zeste

dessert
grilled peach, cream & hazelnut crumble

SHARING

37 . 50

100% seated dinner with a starter and dessert per person.
main dish is served in large plates to share at the table.

starter
mushroom risotto, pecorino & greenpeez

main
seasonal vegetable stew with dates & lentils
chicory & radicchio salad, walnut and radish
grilled carrots, tahini & yoghurt dressing
cauliflower, buckweit & raisins
oven baked potatoes with sea salt

dessert
grilled peach, cream & hazelnut crumble

WALK TO YOU

37 . 50

100% walking dinner served in 5 dishes per person

mushroom cappuccino with chives
sweet potato wedges with smoked paprika, avocado mayo & tomato salsa
braised chicory & fennel salad, quinoa, walnut & grilled halloumi
pumpkin risotto, seared spinach, pecorino & purslane
grilled peach, cream & hazelnut crumble





evening*

*outside cantine opening hours (after 5p.m), we charge an additional fee for service staff.

SIGNATURE DINNER

47 . 50

full option dinner with sharing bites, 3 course menu and filtered coffee, tea and mignardises included

shared bites
hot sauce gyoza
honey glazed pumpkin & burrata
flatbread & olive oil

starter
braised chicory & fennel salad, quinoa, walnut

main
cauliflower risotto, pecorino & lemon zeste

dessert
grilled peach, cream & hazelnut crumble

mignardises
coconut rafaello
lemon poppyseed cake
pistachio chocolate

terms & conditions

PRICES

all prices mentioned are exclusive of VAT and services.

SERVED, PICK-UP OR DELIVERY

we can serve you in one of the firma event halls or meeting rooms.

for pick up, your order will be ready and packed in disposable packaging by the agreed timing.

get in touch with us with your location in order to know if delivery is an option.

ALLERGIES & DIETS

if you have any allergies or special needs, please do inform us. we cannot exclude cross contamination.

MINIMUM ORDER

6 people. if you're a smaller group, please order a la carte in advance through our website www.eatatcantine.be or talk to our barista at the bar.

for groups larger than 40 people, there is an additional fee for service staff.

CHANGES AND CANCELLATIONS

please make sure to get back to us with the correct amount of people 48h before your scheduled pick-up time.

we charge 60% of your order when it's canceled within 48h.

for meetings & events, we refer to the cancellation policy in your contract.



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cantine II & firma II
temporarily closed for renovation