



eat in & to go  
08:00 - 15:00

Our breads are made daily using the finest ingredients and traditional methods. Best when shared. Some of our artisan breads are only available on certain days of the week

## daily bread

- companião** – île de pain’s “signature” bread. rye/wheat blend, natural sourdough, bold
- bagatta** – a wholesome wheat bread with sourdough & 24 hour fermentation. eat as is or great for toasting
- flûte rustique** – a crispy elongated bread made from whole wheat and long fermentation
- fougasse** – flat bread with olive oil and desert salt. great for toasting and sandwiches

## weekly artisan breads (available on specific days)

- 100% vollkorn** – scandinavian style whole grain wheat & rye. sourdough. rustic and satisfying texture
- 100% rye** – dark rye from cederberg. roasted spices. complex. full flavoured with a short bite
- 100% Ô** –organic sa heirloom (highland red) winter wheat. single stone ground
- 100% spelt** – organic spelt. single stone ground. Intense flavour and easy to digest

## artisan bread snax

- olive stix** – italian speciality, ripe with juicy olives
- seed stix** – twisted sticks, studded with mixed seeds
- cheese stix** – stuffed with crumbled, aged cheddar cheese
- pîntxos** – flavourful, rustic roll in flower shape

## viennoiserie, briôche & fine breads

- briôche** – finest breakfast bread with lemon confit + raisins, farm butter + eggs, cinammon crust
- briôchini** – individual brioche with luxe-chocolate buttons
- croissant** – flaky perfection, moist inside with open cell structure
- alikleukel** – whole nuts, raisins, cinammon sugar, tangy lemon glaze
- chocô** – luxurious chocolate gift-wrapped in featherlight pastry
- almond** – super moist inside with crunchy and caramelised top and bottom. so satisfying
- côco** – a daring and delicate, toasted coconut treat