



LE BRUNCH

GOOD FOOD, GOOD MOOD



BREAKFAST MENU

*Good mornings, good flavors,
good moments.*



BREAKFASTS
FROM AROUND
THE WORLD



CHOOSE YOUR
EGGS



TOASTS
BY OUR CHEFS



CRÊPES
& CROISSANTS



SANDWICHES
& SNACKS



SWEETS
& DESSERTS



LE BRUNCH
IS ALWAYS A GOOD IDEA

FRESH
INGREDIENTS
AND QUALITY

BREAKFAST



AVAILABLE FROM 9:00 AM TO 1:00 PM

★ Nordic Brunch 13,50€

Brioche toast with creamy cheese, avocado, fresh salmon, soft-boiled eggs, hollandaise sauce and chives.

Gluten Dairy Egg Fish

★ Moroccan Classic NEW 12,90€

Rghifa, traditional bread, eggs, a selection of cheeses, a selection of spreads and olive oil.

Gluten Dairy Egg Tree Nuts

★ Moroccan Breakfast 13,90€

Rghifa, traditional bread, harcha, baghrir, eggs, amlou, Nutella and jam.

Gluten Dairy Egg Tree Nuts Honey

★ Brunch Light 12,90€

Three grilled chicken skewers, fresh arugula salad with cherry tomatoes, avocado, accompanied by two slices of whole grain sourdough bread.

Gluten Dairy Egg

★ English Brunch 13,90€

Eggs your way, crispy bacon, sausage, baked beans, sautéed mushrooms, cherry tomatoes, buttered baby potatoes and artisanal toast.

Gluten Dairy Egg

★ Turkish Breakfast 12,90€

Menemen, a mix of scrambled eggs with tomato and red pepper. Feta cheese, black olives, cucumber and tomato, honey and cream, homemade jam, flatbread and cheese.

Gluten Dairy Egg Sesame

Add turkey: +1,00 € / per unit

★ French Toast 10,90€

French-style golden brioche, with seasonal fruit and a topping sauce of your choice.

Choose from: honey, Nutella® or pistachio.

Pistachio +1,00 €

Gluten Dairy Egg Tree Nuts

★ Mediterranean 9,90€

Two slices of whole grain sourdough bread topped with fresh cheese, cured Manchego cheese, olive oil and eggs your way.

Served only by separate order for each guest.

Gluten Dairy Egg

★ Protein Power Bowl NEW 12,90€

Greek yogurt enriched with whey protein, topped with fresh seasonal fruit, banana, strawberries, chia seeds and homemade granola.

FLAVORS TO CHOOSE FROM

• OREO • VANILLA • CHOCOLATE

Dairy Tree Nuts

FRESH
INGREDIENTS

QUALITY
PRODUCTS

MADE
TO ORDER

Carefully crafted and artisanal
preparations that make every
Le Brunch experience unique.

— Our dishes may include homemade preparations and artisanal sauces made by the chef according to the season. —

Gluten Dairy Egg Fish Tree Nuts Crustaceans Mollusks Honey

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES, PLEASE LET US KNOW.



LE BRUNCH
IS ALWAYS A GOOD IDEA

OUR
MOTHER DOUGH
IS ARTISAN
MADE



TOASTS

THE MOTHER DOUGH WAY



AVAILABLE FROM 9:00 AM TO 1:00 PM

LE BRUNCH SPECIALTIES

★ Burrata Toast 10,90€

Creamy burrata, confit cherry tomato,
fresh basil pesto and arugula.



Gluten



Dairy



Tree nuts

★ Manchego Toast 11,90€

Toast with grated tomato, Manchego cheese,
soft-boiled egg and chives.



Gluten



Dairy



Egg

★ Bacon & Cheddar Toast 10,90€

Crispy bacon, melted cheddar cheese,
soft-boiled egg and chives on mother dough.



Gluten



Dairy



Egg

★ Truffle Toast 11,50€

Creamy scrambled eggs, sautéed portobello mushrooms,
Parmesan cheese and black truffle oil.



Gluten



Dairy



Egg

CLASSICS

★ Nordic Toast 11,50€

Cream cheese with fine herbs, smoked salmon,
soft-boiled egg and hollandaise sauce.



Gluten



Dairy



Egg



Fish

★ Power Toast 9,50€

Mashed avocado, sautéed spinach,
mushrooms and soft-boiled eggs.



Gluten



Dairy



Egg



FRESH
INGREDIENTS



QUALITY
INGREDIENTS



MADE
TO ORDER

Our dishes may include chef-prepared items
and artisan sauces made in-house, based on seasonality.



Gluten



Dairy



Egg



Fish



Tree nuts



Crustaceans



Mollusks



Honey

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LE BRUNCH

IS ALWAYS A GOOD IDEA

FRESH
INGREDIENTS
AND QUALITY



BAGUETTES & SANDWICHES



AVAILABLE FROM 9:00 AM TO 1:00 PM

BAGUETTES

BRUNCH SPECIALTIES

- ★ **Mediterranean Special** 7,50€
Tuna, anchovies, roasted red pepper,
extra virgin olive oil.
- ★ **Mediterranean Chicken** 7,50€
Grilled chicken breast, cheddar cheese,
roasted red pepper and arugula.

CLASSIC SELECTION

- ★ **French Omelet** 5,20€
Freshly made French omelet
in artisan bread.
- ★ **Potato Omelet** 5,50€
Freshly made Spanish-style potato omelet
in artisan bread.
- ★ **Vegetarian Sandwich** 5,90€
Fresh lettuce, tomato and mayonnaise.
Choice of: Chicken ☐ Tuna ☐
- ★ **Manchego Sandwich** 5,50€
Artisan bread with cured Manchego cheese
and extra virgin olive oil.
- ★ **Tomato Sandwich** 3,90€
4 slices of mother dough bread
toasted with natural tomato,
extra virgin olive oil and sea salt.

SANDWICHES

BRUNCH SPECIALTIES

- ★ **Crunchy Chicken Sandwich** 9,90€
Thin-sliced chicken breast on the griddle,
cheddar cheese,
crispy bacon, crispy onions
and house special sauce.
- ★ **Mediterranean Sandwich** 8,50€
Feta cheese, fresh tomato, arugula
and mild pesto.

CLASSIC SELECTION

- ★ **Nordic Sandwich** 8,90€
Smoked salmon, cream cheese
and arugula.
- ★ **Turkey & Cheddar Sandwich** 8,50€
Turkey, melted cheddar cheese,
fresh tomato and arugula.
- ★ **Turkey & Cheddar Bikini** 4,50€
Molded (pressed) bread toasted with melted
cheddar cheese and cooked turkey.



FRESH
INGREDIENTS



QUALITY
PRODUCTS



MADE
TO ORDER

Our dishes can include chef-prepared items
and artisan sauces made for the season.



Gluten



Dairy



Egg



Fish



Tree nuts



Crustaceans



Mollusks



Honey

IF YOU HAVE ANY ALLERGY OR INTOLERANCE, PLEASE LET US KNOW.





LE BRUNCH
IS ALWAYS A GOOD IDEA



EGGS & TRADITION

Timeless classics made fresh

CHOOSE YOUR EGGS

(All egg dishes are served with 2 units)

French omelette	5,90€
French omelette with cheese	6,90€
French omelette with turkey	6,90€
French omelette with vegetables	6,50€
French omelette with tuna	6,90€
Scrambled eggs or fried eggs	5,90€

ADD-ONS FOR YOUR EGGS

Avocado	1,50€	Feta cheese	1,50€
Smoked salmon	2,50€	Crispy bacon	1,50€

★ LE BRUNCH SPECIALTIES

*Our favorite Le Brunch combinations
inspired by Moroccan tradition.*

Baghrir Le Brunch CHOOSE YOUR TOPPING	8,90€
4 traditional baghrir pancakes with a topping of your choice: Almond, Nutella or Honey.	
Rghifa Complete	7,90€
Rghifa artisanal flatbread, filled with soft cheese, turkey ham and scrambled or fried eggs.	
Traditional Msemen Complete	7,90€
Traditional artisanal msemen flatbread filled with cream cheese, turkey ham and scrambled or fried eggs.	

HOMEMADE SPECIALTIES

Rghifa	2,90€
Traditional Moroccan laminated crêpe, handmade.	
Harcha	2,90€
Traditional turmeric semolina flatbread, cooked to order following the traditional recipe.	
Baghrir	2,90€
Traditional honeycomb crêpes, light and fluffy.	
Traditional Msemen	2,90€
Traditional layered flatbread, handmade with care.	

*Delicious on their own or personalized
with our sweet or savory add-ons.*

TOASTS

(bread toasted with egg, cheese and/or ham)

Cheese toast	7,90€
Cheese and ham toast	8,90€

SWEET COMBO

The perfect combination to start your day.

Chocolate croissant	
Classic croissant	
Cream croissant (choose: pistachio, Lotus or hazelnut)	
Fresh orange juice (20cl)	
2 slices of mother dough bread with butter and jam	

9,90€

ADD EXTRA FLAVOR TO YOUR TRADITION

*Personalize any of our bases
with sweet or savory extras.*

SWEET		SAVORY	
Nutella	1,20€	Cheese	1,20€
Almond	1,50€	Turkey ham	1,20€
Lotus	1,50€	Avocado	1,50€
Lotus cream	1,50€	2 scrambled or fried eggs (2 units)	2,00€
Pistachio	1,80€		
Pistachio cream	1,80€		
Honey	1,20€		



FRESH
INGREDIENTS



HIGH-QUALITY
PRODUCTS



MADE TO ORDER

*Carefully crafted presentations
and artisanal details
for a unique Le Brunch experience.*



Our dishes may include homemade preparations and artisanal sauces made by our chef, depending on the season.

Gluten	Dairy	Egg	Fish	Tree nuts	Shellfish	Mollusks	Honey
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IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE LET US KNOW.



HOMEMADE
MOTHER DOUGH
ARTISANAL



LE BRUNCH
IS ALWAYS A GOOD IDEA

FRESH
INGREDIENTS
AND QUALITY

CROISSANTS

- **Classic Croissant** 2,50€
Butter.
- **Nutella Croissant** 4,90€
Nutella and powdered sugar.
- **Lotus Croissant** 5,50€
Lotus spread and Lotus Biscoff cookie.
- **Pistachio Croissant** 5,90€
Pistachio cream and crushed pistachio.
- **Le Brunch Croissant** 6,90€
Pistachio, Nutella, fresh strawberries and crushed pistachio.

CREPES

Artisanal Crepe

Made daily and cooked to order. 4,90€

SWEET TOPPINGS

-  Nutella +1,50€
-  White Chocolate +1,50€
-  Lotus +1,50€
-  Pistachio +2,00€
-  Honey +1,00€

EXTRAS

-  Strawberries +1,20€
-  Banana +1,00€
-  Oreo +1,00€
-  Red Berries +1,50€
-  Crushed Pistachio +1,50€
-  Whipped Cream +1,00€

ICE CREAM SCOOP

-  Vanilla
-  Strawberry
-  Chocolate
- +2,00€

Also available for crepes. 

PANCAKES

3 Pancakes
6,90€

5 Pancakes
7,90€

SWEET TOPPINGS

-  Nutella +1,50€
-  White Chocolate +1,50€
-  Lotus +1,50€
-  Pistachio +2,00€
-  Honey +1,00€

EXTRAS

-  Strawberries +1,20€
-  Banana +1,00€
-  Oreo +1,00€
-  Red Berries +1,50€
-  Crushed Pistachio +1,50€
-  Whipped Cream +1,00€

ICE CREAM SCOOP

-  Vanilla
-  Strawberry
-  Chocolate
- +2,00€

Also available for pancakes. 

SALAD OPTIONS

-  Cheddar Cheese +1,50€
-  Manchego Cheese +1,80€
-  Cream Cheese +1,50€
-  La Vaca que Rie Cheese +1,50€
-  Turkey +2,00€
-  Smoked Salmon +3,50€
-  Avocado +2,00€
-  Egg (scrambled) +2,00€



FRESH
INGREDIENTS



QUALITY
PRODUCTS



MADE
WITH CARE

Carefully curated presentations
and artisanal details that make
every Le Brunch experience unique.



-  Gluten
-  Dairy
-  Egg
-  Fish
-  Tree Nuts
-  Crustaceans
-  Molluscs
-  Honey

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE INFORM US. 



GLUTEN FREE,
NO COMPROMISE
ON FLAVOR



LE BRUNCH
IS ALWAYS A GOOD IDEA



SAFE AND
HIGH-QUALITY
INGREDIENTS



GLUTEN-FREE BREAKFASTS

The same delicious indulgence, now gluten free too.



BRUNCHES



Nordic Brunch (Gluten Free) 12,90€

Gluten-free bread, cream cheese, smoked salmon, eggs benedict, and hollandaise sauce.



Mediterranean Brunch (Gluten Free) 11,90€

Gluten-free bread, grated tomato, manchego cheese, olive oil, and eggs to taste.



Protein Power Bowl 8,90€

Greek yogurt, protein whey, fresh fruit, gluten-free granola, and seeds.

TOASTS



Nordic Toast 7,90€



Burrata Toast 7,90€



Manchego Toast 7,50€



Bacon & Cheddar Toast 7,50€



Truffle Toast 7,90€



*All our toasts are available
with gluten-free bread.*

+1,20€

EGGS

All our egg options are available with gluten-free bread.



French omelet 5,90€



French omelet with cheese  6,90€



French omelet with turkey  6,90€



Vegetable French omelet  6,50€



Tuna French omelet  6,90€



Scrambled eggs or fried eggs 5,90€

SWEETS



Yogurt with fruit 6,50€

Natural yogurt with seasonal fresh fruit.
No granola.



Protein Power Bowl 8,90€

Greek yogurt, protein whey, fresh fruit,
gluten-free granola, and seeds.



*Ask our team about our
available protein flavors.*

IMPORTANT



We use gluten-free bread and take
measures to minimize cross-contamination.

This is NOT a 100% contamination-free space.

If you have celiac disease or a severe allergy,
please inform your server before
placing your order.



FRESH
INGREDIENTS



HIGH-QUALITY
PRODUCTS



MADE
WITH CARE

*Carefully crafted presentations and
details that make each Le Brunch
experience truly unique.*



Gluten



Dairy



Egg



Fish



Tree nuts



Crustaceans



Mollusks



Honey

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE INFORM US. 



TARTS & DESSERTS

The *perfect* pairing for your brunch.



CHEESECAKES

- ★ **Classic Cheesecake** 6,50€
Creamy, smooth and lightly baked for a perfectly mellow texture.
- ★ **Lotus Cheesecake** RECOMMENDED 7,20€
Lotus cream and caramelized biscuit crumble.
- Oreo Cheesecake** 7,20€
Oreo cream with a cookie base and crushed Oreo.



TARTS

- ♥ **Red Velvet** 6,90€
Cocoa red velvet sponge cake with a smooth cream cheese frosting.
- 🥕 **Carrot Cake** 6,90€
Spiced carrot cake with walnuts and cream cheese frosting.



WARM DESSERTS

- 🍫 **Chocolate Lava Cake** 7,50€
Chocolate sponge cake with a molten center, served warm.



COOKIES

- ★ **Kinder Cookie** 4,00€
With Kinder chocolate pieces and white chocolate.
- ★ **Pistachio Cookie** 4,50€
With pistachios and white chocolate.
- ★ **Oreo Cookie** 4,00€
With pieces of Oreo and white chocolate.
- ★ **Lotus Cookie** 4,00€
With Lotus cookie pieces and white chocolate.



ADD A SCOOP
OF ICE CREAM
+2,00€



Vanilla



Chocolate



Lotus



Gluten



Dairy



Egg



Nuts

Tree Nuts



Soy



Vegetarian





LB

LE BRUNCH

MEALS & BREAKFASTS

♡

Thank you for visiting us

Each dish is made with fresh ingredients,
carefully selected recipes
and the love that defines us.

We look forward to welcoming you back very soon.

♡



Carrer Caldes d'Estrac 26 · Mataró



Breakfast from 9:00 to 13:30



Non-stop kitchen from 9:00 to 23:00



@lebrunch.mataro



♡

*Thank you for sharing
the Le Brunch experience.*

♡

