

**BREAKFAST IN BRUSSELS**

**WITH Emma Beddington**

BRUNCH IS ALWAYS a hot topic in Brussels. Expats[[1]](#endnote-1) grumble about the lack of huevos, rancheros and proper cappuccino. Hotels compete on ever more lavish buffets. Maybe it’s my Northern English roots but I don’t really hold with brunch. Why should I relinquish breakfast and lunch - meals I’m extremely attached to - for the promise of tepid scrambled eggs ? But now thankfully there’s “Oma”.

“Oma” opened this summer on a St Gilles back street. As the name suggests - it means “Nana” - there’s a slightly grandmotherly aesthetic: vintage plates and teacups, black and white flea market photographs and a wall of overblown floral wallpaper all give a cosy, welcoming feel.

During the week, co owners Colienne and Morgane open for breakfast and lunch, serving creative tartines, soups, and a single, homely plat du jour to a young but not cliquey crowd of locals.

The weekend brunch is served from 10.30 am : early enough for me to call it breakfast. Better still, it’s laid back and generous : 15 euros (10 euros for children) gets you a basket of warm pastries, a hot drink (the coffee, remarkably for Brussels, is good and strong) and a sweet and savoury buffet. It’s no gargantuan hotel monstrosity of oysters and roasted swan[[2]](#endnote-2) ; more like an indulgent home breakfast where someone else does the work. There’s good sourdough[[3]](#endnote-3) and sticky brioche, eggs and charcuterie, piles of pancakes with a jug of salted caramel sauce and yoghurt with fruit coulis, as well as quiches and thoughtful salads. For 3 euros you can get a glass of fizz too, not a traditional element of a Yorkshire breakfast, but welcome nevertheless.



*Metropolitan, December 2012*

1. Expatriés [↑](#endnote-ref-1)
2. cygne [↑](#endnote-ref-2)
3. pain au levain [↑](#endnote-ref-3)