

# DESSERTS

- MADELEINE** 1.95
- PASTEL DE NATA** 1.95
- COOKIES** - chocolate or honey-grapes 1.95
- BELGIAN CHOCOLATE BROWNIE** 4.95
- MILLEFEUILLE WITH APPLE** 5.95
- CHOCOLATE ÉCLAIR** 3.95
- MERVEILLEUX** 4.95
- CHOCOLATE DÉLICE** 3.95
- CHIA MUFFIN** 3.95
- APPLE-CINNAMON TARTLET** 4.95
- CARAMEL TARTLET** 4.95
- LEMON MERINGUE TARTLET** 4.95
- RASPBERRY MERINGUE TARTLET** 4.95
- ★ **CHEESECAKE RED FRUITS** 5.95 / 18.95
- CHOCOLATE BOMB** 4.95 / 17.95
- RICE TART** 4.95 / 14.95
- CHOCOLATE TART** 4.95 / 19.95

# COLD DRINKS

- ORGANIC APPLE JUICE** 25cl 4.75
- ORANGE JUICE** 25cl 4.75
- DETOX COLD-PRESSED JUICE** 25cl 5.75
- apple, active charcoal and lime
  - organic carrot, ginger and turmeric
  - organic pear, spinach and organic mint
- ★ **HOMEMADE LEMONADE** 5.45
- lemon or raspberry
- ★ **HOMEMADE ICED TEA**
- green tea 4.65
  - passion fruit or peach 4.95
- STILL WATER - SPA REINE** 50cl 3.95
- SPARKLING WATER - BRU** 50cl 3.95

- SPARKLING BOTANICAL LEMONADE** 2.95
- organic jasmine green tea with fresh lime juice & ginger
- COLD BREW COFFEE OR LATTE** 3.75 / 4.95
- CHOCOLATE COOKIE OR CARAMEL FRAPPÉ** 5.95
- with an espresso shot +1

Organic ingredients: inspected and certified by Certisys BE-BIO-01.

## Seasonal SPECIALS



### HARVEST BOWL

roasted butternut, turmeric cauliflower, whole-grain rice, sautéed mushrooms, cashew nuts, mesclun, sprouted cress and vegan herb sauce 13.95

- with avocado +3.75
- with feta cheese +3
- with free-range chicken +3.75

### SALMON MISO BOWL

Atlantic hot-smoked salmon, turmeric cauliflower, whole-grain rice, avocado, Pico de Gallo corn salad, coriander, lemon, radish, sprouted cress and a miso dressing 16.95

### PISTACHIO MORTADELLA PINSA

folded sourdough flatbread with pistachio pesto, mortadella, mozzarella di bufala D.O.P., tomatoes and sprouted cress 14.95

### ARGENTINIAN PASTRAMI CROQUE

inspired by our Argentinian chef – double slice of toasted organic sourdough wheat bread with marinated pastrami, organic pesto rosso, sautéed mushrooms, Comté, pickled red onion and Romaine salad 16.95

## FLATBREADS

All our flatbreads are sourdough based.



### PORTOBELLO & ROASTED VEGETABLES

mushroom tapenade, roasted butternut, broccoli and portobello mushrooms, pickled red onion, parsley and homemade slightly spicy oil 14.95

- with mozzarella di bufala D.O.P. +3
- with Serrano ham +3

### TWO ORGANIC BAKED EGGS

organic skyr, roasted cherry tomatoes, topped with citrus-cumin-salt, parsley and homemade slightly spicy oil 12.95



### ITALIAN

mozzarella di bufala D.O.P., Serrano ham, organic pesto rosso, cherry tomatoes and basil oil 14.95



## TAKE AWAY

• W I N T E R •

Quality

Simplicity

Conviviality

Authenticity

### Quality

At Le Pain Quotidien, our sourdough flatbread has quickly won the hearts of our guests. Inspired by tradition, our Italian pinza stands out with its oval shape, airy crumb, and crispy base, as a result of a 48-hour fermentation. Easy to digest and rich in flavor.

THIS SEASON, TASTE OUR  
NEW PISTACHIO MORTADELLA PINSA.

Prices in € include VAT and service. Organic ingredients: inspected and certified by Certisys BE-BIO-01.



ORDER VIA OUR  
CLICK & COLLECT



LEPAINQUOTIDIENBE

WWW.LEPAINQUOTIDIEN.COM/BE

EN - WINTER 2026

# BREAKFAST & ORGANIC EGGS

## LE PAIN QUOTIDIEN BREAKFAST

freshly baked croissant or pain au chocolat  
with orange juice or organic apple juice  
and a classic organic hot drink of your choice 8.95

### PROTEIN PANCAKES

banana, blueberries, fresh mint,  
organic skyr and strawberry jam 12.95

### MINI PANCAKES

seasonal fresh fruits, fresh mint,  
sour cream and strawberry jam 12.95

### PAIN PERDU

brioche, roasted apple,  
blueberries, fresh mint and sour cream 10.95

### HAM & CHEESE CROISSANT

warm butter croissant with Belgian ham and Gouda cheese 6.95



### BREAKFAST BOWL

quinoa tabbouleh, organic scrambled eggs, cherry tomatoes,  
guacamole, parsley, lemon, mesclun and superseeds,  
served with organic cannabis-hemp bread 11.95



### MANHATTAN BREAKFAST

Atlantic smoked salmon, organic skyr with fresh herbs,  
organic soft-boiled egg, mesclun, selection of  
slices of organic bread and organic baguette 10.95

### SCRAMBLED EGGS

with organic baguette, organic butter  
and organic sourdough wheat bread 8.95

• with grilled bacon +2.75

• with avocado +2.75

• with Atlantic smoked salmon +4.95



### SCRAMBLED EGGS TOAST

toasted organic sourdough wheat bread,  
organic scrambled eggs, avocado, cherry tomatoes,  
coriander and organic pesto rosso 11.95



Discover the dishes that became our Guest's Favorites.



Our better choices, healthy and balanced  
to give you energy for the entire day.

V VEGAN

# TARTINES

Served on our organic sourdough wheat bread.

Our tartines are also available on 1/2 organic baguette.



### AVOCADO TOAST V

guacamole, cucumber, radish,  
superseeds and citrus-cumin-salt 10.95

• with organic scrambled eggs +2.95

• with Atlantic smoked salmon +4.95

### CROQUE MONSIEUR

double slice of organic sourdough wheat bread  
with Belgian farmers ham & Gouda cheese,  
served with organic tomato salsa and a mixed salad 14.95



### GARDENER'S CROQUE V

slice of organic sourdough wheat bread  
with hummus, grilled zucchini,  
organic pesto rosso, served with a mixed salad,  
avocado with superseeds, vegan vinaigrette  
and organic tomato salsa 12.95

### TUNA

hummus, celery, chives, radish and cucumber 10.95



### CHICKEN & SMOKED MOZZARELLA TOAST

free-range chicken, smoked mozzarella,  
grilled zucchini, basil oil and parsley 13.95

# YOGHURT & FRUITS



### GRANOLA PARFAIT

organic granola, fresh fruits and fresh mint -  
choice between: organic plain yoghurt,  
organic skyr or organic soy yoghurt 8.95

### FRESH FRUIT SALAD V

seasonal fresh fruits 6.95



### CHIA PASSION FRUIT DELICE

organic chia pudding made with passion fruit purée  
and almond milk, blueberries, grapes, pomegranate,  
dark chocolate and a choice of organic yoghurt,  
organic skyr or organic soy yoghurt 9.95



### BAKER'S LUNCH

big bowl of organic soup of the day,  
½ tartine of the day and a mixed salad 13.95

# SALADS

### WARM GOAT CHEESE

toasted organic hazelnut raisin flute, organic granola,  
dried cranberries, cherry tomatoes, cucumber,  
mesclun, chives and blueberry dressing 14.95

• with grilled bacon +3.75



### ATLANTIC SMOKED SALMON & TUNA

Nordic rye bread, Romaine salad,  
sprouted cress, cherry tomatoes, lemon, cucumber,  
vegan vinaigrette and fresh herb sauce 15.95



### CAESAR

free-range chicken, grilled bacon, Parmesan cheese,  
homemade organic croutons, organic hard-boiled egg,  
Romaine salad and Caesar dressing 14.95

# SOUPS & QUICHES

### QUICHE

with a mixed salad

• Lorraine 12.95

• feta and spinach 13.95



### ORGANIC SOUP OF THE DAY V

with organic sourdough wheat bread, organic baguette,  
organic homemade croutons and organic butter 7.45



### ORGANIC POT-AU-FEU 11.95

• with quinoa V +2

• with free-range chicken +3.75



**Food Allergens:** All our dishes are prepared in an environment where gluten is present. If you have any questions, do not hesitate to ask us and we'll help in any way we can. While we take steps to minimize risk and safely handle the foods that contain potential allergens (amongst others: gluten, milk, eggs, sesame, soya, nuts, celery, mustard, sulphites) please be advised that cross contamination may occur. As we are working with fresh ingredients, the composition may vary according to availability.