

Desserts

PASTEL DE NATA	1.95
CHOCOLATE COOKIE	1.95
HONEY-GRAPE COOKIE	1.95
BELGIAN CHOCOLATE BROWNIE	4.45
CHOCOLATE ÉCLAIR	3.95
MERVEILLEUX	4.95
CHOCOLATE CAKE ^v	3.95
BLUEBERRY MUFFIN ^v	4.45
APPLE-CINNAMON MUFFIN	4.95
CHIA MUFFIN ^v	3.45
FRESH FRUITS PAVLOVA ^v	5.45
CHERRY CRUMBLE	4.95
APPLE-CINNAMON TARTLET	4.45
CARAMEL TARTLET	4.45
LEMON TARTLET	4.45
FRESH FRUITS TARTLET	4.95
CHEESECAKE RED FRUITS	5.45 18.95
CHOCOLATE BOMB	4.95 17.95
RICE TART	4.45 14.45
APPLE-CHERRY CRUMBLE ^v	4.95 17.95
CHOCOLATE TART	4.45 19.95
PAIN PERDU	9.45

prepared with our brioche, served with roasted apple, blueberries, fresh mint and sour cream

Fresh Drinks

ORGANIC APPLE JUICE 25cl	4.45
ORANGE JUICE 25cl	4.45
DETOX COLD PRESSED JUICE 25cl	5.45
• apple, active charcoal and lime	
• organic carrot, ginger and turmeric	
• organic pear, spinach and mint	
HOMEMADE LEMONADE	5.45
HOMEMADE RASPBERRY LEMONADE	5.45
HOMEMADE ICED TEA	4.45
roibos and apple	
STILL WATER - SPA REINE 50cl	2.65
SPARKLING WATER - BRU 50cl	2.65

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

Seasonal Specials

PISTACHIO SWIRL	3.25
MINI PANCAKES	10.45
mini Dutch pancakes served with banana, blueberries, pomegranate, grapes, fresh mint, sour cream and strawberry jam	
SOURDOUGH FLATBREAD WITH TWO ORGANIC BAKED EGGS	11.95
topped with a citrus-cumin-spiced Skyr, roasted cherry tomatoes, parsley and homemade slightly spicy oil	
SOURDOUGH FLATBREAD WITH MOZZARELLA DI BUFALA D.O.P. & ROASTED VEGETABLES	14.45
with mushroom tapenade, roasted butternut, broccoli and portobello, pickled red onion, parsley and homemade slightly spicy oil	
• with dried Serrano ham	+3
QUICHE FOURME D'AMBERT, PUMPKIN AND WALNUTS	13.95
portion served with a mixed salad	
MAPLE PECAN PIE	4.95
WARM APPLE JUICE WITH SPICES	4.95



Where to find us?

Go to our website to find the bakery nearest to you.
www.lepainquotidien.com

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.



TAKE AWAY

• A U T U M N •

Quality

Simplicity

Conviviality

Authenticity

Quality

Since the beginning, sourdough has been at the heart of Le Pain Quotidien. Day in, day out we deliver artisanal bread, full of flavour and rich in vitamins and minerals.

This autumn, we proudly introduce our newest variant: the sourdough flatbread. A new shape, yet bearing the same trusted promise of unparalleled quality and taste.

Discover our exceptional seasonal specials with the new flatbread. Let yourself be surprised and savour a true sensory delight.



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

LEPAINQUOTIDIENBE

WWW.LEPAINQUOTIDIEN.COM/BE

Breakfast

HAM & CHEESE CROISSANT 6.45
organic butter croissant with Belgian farmers ham and Gouda cheese, served warm

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

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

SCRAMBLED EGGS 8.45
served with organic sourdough wheat bread and organic baguette
• with grilled bacon +2.5
• with avocado +2.5
• with Atlantic smoked salmon +4.5

MANHATTAN 10.95
Atlantic smoked salmon, ricotta with fresh herbs, mesclun, organic soft boiled egg, selection of sliced organic bread and organic baguette

PAIN PERDU 9.45
prepared with our brioche, served with roasted apple, blueberries, fresh mint and sour cream



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Click & Collect

Did you know that by ordering via our click&collect you can avoid the queues? Choose a pick-up time and you're all set.

V • VEGAN / * NON ORGANIC PRODUCT

Cereals, Fresh Fruits & Yoghurt

GRANOLA PARFAIT 8.95
organic granola, fresh fruit and fresh mint choice of organic plain yoghurt, organic skyr or organic soy yoghurt

SKYR MUESLI WITH FRESH FRUITS 8.95
overnight oats made with organic skyr, served with banana, blueberries, grapes, pomegranate and fresh mint

FRESH FRUITS SALAD V 6.95

Tartines

Served on our organic sourdough wheat bread.
**Also available on 1/2 organic baguette.

HUMMUS & POMEGRANATE V ** 8.45
with cucumber, pickled red onion, parsley and homemade spicy oil

AVOCADO TOAST V ** 10.95
toasted organic sourdough wheat bread with guacamole, cucumber, radish, superseeds and citrus-cumin salt
• with organic scrambled eggs +1
• with Atlantic smoked salmon +4.5

ATLANTIC SMOKED SALMON ** 11.45
with cucumber, radish, herb sauce, dill and chives

TUNA ** 10.95
with hummus, celery, chives, radish and cucumber

ITALIAN ** 11.95
dried ham, mozzarella di bufala D.O.P., organic pesto rosso, cherry tomatoes and basil oil

GARDENER'S CROQUE V 12.95
toasted organic sourdough wheat bread with hummus, grilled zucchini, organic pesto rosso, served with a mixed salad, avocado, superseeds, vegan vinaigrette and organic tomato salsa

CHICKEN & SMOKED MOZZARELLA TOAST 13.95
toasted organic sourdough wheat bread with free-range chicken, smoked mozzarella, grilled zucchini, basil oil and parsley

CROQUE MONSIEUR 13.95
toasted organic sourdough wheat bread (double) with Belgian farmers ham, Gouda cheese served with organic tomato salsa and a mixed salad

EGG MIMOSA TARTINE 14.45

served on cannabis-hemp bread with leek sprouts, furikake (sesame seeds & nori) and lemon

• with Atlantic smoked salmon +4.5

DAILY BAKER'S LUNCH 12.95

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

Salads

CAESAR 14.95
free-range chicken, grilled bacon, parmesan chips, homemade organic croutons, organic hard boiled egg, romaine salad and Caesar dressing

WARM GOAT CHEESE 14.95
fresh goat cheese, toasted hazelnut raisin flutes, mesclun, organic granola, cherry tomatoes, cucumber, grapes, chives and blueberry dressing

ATLANTIC SMOKED SALMON & QUINOA 15.95
Nordic rye bread, mesclun, guacamole, ricotta with fresh herbs, leek sprouts, dill, lemon and herb sauce

PANZANELLA V 11.95
roasted butternut, broccoli and portobello, mesclun, homemade organic baguette croutons, basil oil, dill, parsley, lemon and vegan vinaigrette
• with mozzarella di bufala D.O.P. +3

Hot Dishes

QUICHE
portion served with a mixed salad
• Lorraine 12.95
• feta and spinach 13.95
• salmon and leek 14.95

ORGANIC SOUP OF THE DAY V 6.95
served with organic sourdough wheat bread, organic homemade croutons, organic baguette and organic butter

ORGANIC POT-AU-FEU 11.95
seasonal vegetable broth with spices
• with quinoa V +1
• with free-range chicken +3