



M E N U

• S P R I N G - S U M M E R •

Quality

Simplicity

Conviviality

Authenticity

Breakfast & Brunch

Served with our organic butter, organic jams and organic spreads

BAKER'S BREAD BASKET 5.95 | 11.90

selection of our organic breads and baguette

HAM & CHEESE CROISSANT 6.95

with Belgian farmers ham and organic Gouda cheese served warm

PAIN PERDU 8.95

prepared with our brioche, served with strawberries, blueberries and chocolate sauce

LE PAIN QUOTIDIEN BREAKFAST 10.95

organic pain au chocolat or croissant, organic bread and organic baguette, regular orange juice or regular organic apple juice and a regular organic hot drink

• add an organic soft boiled egg 12.95

BREAKFAST BOWL 12.95

organic scrambled eggs, avocado, cucumber, quinoa tabbouleh, mixed salad, chives, coriander and tomato salsa

MANHATTAN 13.45

oak smoked salmon, ricotta with fresh herbs, mixed salad, organic soft boiled egg, organic bread and baguette

All day bakery is what we stand for

Discover our

SEASONAL VIENNOISERIES 3.95

- CINNAMON ROLL ^v
- LEMON POPPY SEED TORSADE
- HIBISCUS CROISSANT ^v

Cereals, Fresh Fruits & Yoghurt

GRANOLA PARFAIT 8.95

with fresh fruits, seasonal fruit compote and your choice of organic plain yoghurt or organic soy yoghurt

YOGHURT AND FRESH FRUITS 7.45

with your choice of organic plain yoghurt or organic soy yoghurt

DRAGONFRUIT-CHIA BOWL ^v 8.95

banana and dragonfruit chia pudding with blueberries, strawberries, pineapple, fresh mint and dark chocolate

FRESH FRUIT SALAD ^v 6.45

Organic Eggs

All of our eggs are organic

SOFT BOILED EGGS (1 OR 2) 3.95 | 5.95

served with organic bread soldiers

SCRAMBLED EGGS 8.45

served with a selection of organic bread and baguette

- add bacon 11.45
- add sliced avocado 11.45
- add oak smoked salmon 12.95

SCRAMBLED EGGS TOAST 14.45

served with avocado, cherry tomatoes, coriander and organic pesto rosso

BRUNCH 19.95

organic pain au chocolat or croissant, organic bread and baguette, mini granola parfait (choose between organic plain or soy yoghurt), organic soft boiled egg, an organic regular hot drink and choose between an orange juice or organic apple juice

THE FARMER
served with Belgian farmers ham and an organic cheese assortment

THE ANGLER
served with oak smoked salmon

THE BOTANIST ^v 19.95

vegan hibiscus croissant, organic bread and baguette, mini vegan granola parfait, organic regular hot drink and choose between an organic apple juice or an orange juice

SERVED WITH :

with quinoa tabbouleh, homemade avocado mash, red beetroot caviar and hummus

Organic Viennoiseries

All our viennoiseries are served with our organic jams and organic spreads

CLASSICS 3.45

- CROISSANT
- PAIN AU CHOCOLAT
- PAIN AUX RAISINS
- MINI BRIOCHE *

SPECIALS 3.95

- ALMOND CROISSANT
- TORTILLON ^v
- APPLE PUFF PASTRY TART *
- CHOCOLATE TWIST
- OLIVE FLUTE
- HAZELNUT FLUTE
- MUFFIN OF YOUR CHOICE

ask our host for details

MINI SOURDOUGH BREAD 2.45

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. We work with fresh ingredients and the composition of our dishes can vary. **V • VEGAN / * NON ORGANIC PRODUCT**

Tartines

A Belgian classic served on our organic sourdough bread.

Also available on 1/2 organic baguette

CHICKEN ZUCCHINI	12.95
with free-range chicken, herb sauce, coriander and Parmesan	
OAK SMOKED SALMON	14.95
with pickled cucumber, herb sauce and dill	
BELGIAN BEEF TARTARE	13.95
with organic beef and Parmesan, basil oil, organic sun-dried tomatoes	

OUR HOSTS

Warm, generous and helpful are the words that describe your hosts, our Le Pain Quotidien family. They reflect the conviviality which is dear to us and motivates us every day.

Do not hesitate to share your suggestions and questions with them. They are delighted to make you live the Le Pain Quotidien experience as we understand it, convivial around our communal table. Your home away from home.

Bon appetit !

Toasted Tartines

Served on our signature toasted organic sourdough bread

CROQUE MONSIEUR	16.45
4 pieces with Belgian farmers ham, organic Gouda cheese served with tomato salsa and a mixed salad	
CHICKEN & SMOKED MOZZARELLA	15.95
with free-range chicken, grilled zucchini, basil oil and parsley	
AVOCADO TOAST ^v	11.95
with homemade avocado mash, pickled cucumber, radish, organic superseeds and citrus-cumin salt	
• add scrambled eggs	13.95
• add oak smoked salmon	14.95

Sides

MIXED SALAD ^v	2.95
RED BEETROOT CAVIAR ^v	3.95
AVOCADO MASH ^v	3.95
HUMMUS ^v	3.95
ORGANIC CHEESE (GOUDA & GOAT CHEESE)	3.95
BACON	3.95
ORGANIC MOZZARELLA DI BUFALA	3.95
BELGIAN FARMERS HAM	6.45
BELGIAN FARMERS HAM & ORGANIC CHEESE	6.45
OAK SMOKED SALMON	8.45

OUR FAVORITES

TUNA TARTINE	11.95
organic sourdough bread with hummus, chives, radish and pickled cucumber	
ITALIAN TARTINE	13.95
organic sourdough bread with organic pesto rosso, dried ham, organic mozzarella di bufala, cherry tomatoes and basil oil	
BAKER'S DAILY LUNCH	14.95
a bowl of organic soup, ½ tartine of the day and a side salad	
VEGAN LUNCH ^v	14.95
toasted organic sourdough bread with hummus, grilled zucchinis, organic pesto rosso, served with a mixed salad, cherry tomatoes, avocado, organic superseeds, vegan dressing and tomato salsa	

Salads

CHICKEN CAESAR	15.95
with free-range chicken, crispy bacon, Parmesan chips, homemade croutons, hard boiled egg, romaine salad and Caesar dressing	
WARM GOAT CHEESE	15.95
with organic Nordic rye bread, organic granola, blueberries, cucumber, cherry tomatoes and blueberry dressing	
SALMON BOWL	16.95
oak smoked salmon with quinoa tabbouleh, avocado, red beetroot caviar, pickled cucumber, herb sauce and organic superseeds	
VEGGIE & GRAIN BOWL ^v	12.95
with quinoa tabbouleh, seasonal vegetables, hummus, lemon, pickled cucumber, cherry tomatoes, fresh herbs and salad	

Hot Dishes

QUICHE	14.95
portion served with a side salad and organic bread	
• Lorraine • feta and spinach • seasonal	
ORGANIC SOUP OF THE DAY ^v	4.95 7.45
served with a selection of organic bread and butter	
POT-AU-FEU	
with seasonal vegetables and chickpeas	
• add quinoa ^v	11.95
• add free-range chicken	14.95

All organic ingredients are certified by Certisys BE-BIO-01

V • VEGAN

Prices include VAT and service

* NON ORGANIC PRODUCT

Desserts

MINI CHOCOLATE DOME ^v	5.95
ORGANIC BELGIAN CHOCOLATE BROWNIE	4.95
CHOCOLATE ÉCLAIR	4.95
MERVEILLEUX	5.95
STRAWBERRY RHUBARB CRUMBLE	5.95
APPLE & CINNAMON TARTLET	4.95
CARAMEL TARTLET	4.95
LEMON TARTLET	4.95
FRESH FRUITS TARTLET	5.95
BELGIAN WAFFLE	5.95
with strawberries and chocolate sauce	
CHOCOLATE CAKE ^v	4.95
CHOCOLATE COOKIE	2.45
HONEY & GRAPE COOKIE	2.45
PAIN PERDU	8.95
strawberries, blueberries and chocolate sauce	
SLICED	
CHOCOLATE BOMB	5.95
CHEESECAKE	5.95
APPLE AND CHERRY CRUMBLE ^v	5.95
CHOCOLATE TART	4.95
RICE TART	4.95

Organic Hot Drinks

All of our hot drinks are available with organic milk or organic almond, oat or soy milk.

CLASSICS

ESPRESSO	2.95 3.95
AMERICANO	3.45 4.45
DECAF AMERICANO	3.45 4.45
LATTE	3.95 4.95
CAPPUCCINO	3.95 4.95
LATTE MACCHIATO	4.95
TEA	3.95
English Breakfast, Chunmee, Earl Grey, Jasmine, Rooibos, Chamomile, Masala Chai	
TEA WITH FRESH MINT *	4.45

SPECIALITY

BELGIAN HOT CHOCOLATE	4.45 5.45
GINGER ELIXIR	4.45
herbal tea with ginger, lemon, mint * and agave syrup	
MATCHA LATTE	4.95
CHAÏ LATTE	4.95

ICED DRINKS

ICED COFFEE	3.45
ICED LATTE	3.95
ICED CHAÏ LATTE	4.95
ICED MATCHA LATTE	4.95

Cold Drinks

ORGANIC APPLE JUICE	4.45 5.45
ORANGE JUICE	4.45 5.45
DETOX COLD PRESSED JUICE	5.45
• apple, active charcoal and lime	
• organic carrot, ginger and turmeric	
• organic pear, spinach and mint	
HOMEMADE ORGANIC LEMONADE*	4.95
HOMEMADE RASPBERRY LEMONADE	5.45
ORGANIC HOMEMADE ICED TEA	4.45
rooibos and apple	
SEASONAL SHOT	4.45
apple, ginger, pommegranate and blackcurrant	
ORGANIC FERMENTED DRINK	6.95
kéfir, turmeric and ginger	
STILL WATER 25cl 50cl	2.95 4.45
SPARKLING WATER 25cl 50cl	2.95 4.45

* mint is not organic

Beers

VEDETT EXTRA WHITE	4.65
VEDETT EXTRA PILSNER	4.65

Organic Wines & Cider

Oé are ambassadors of sustainable viticulture in the respect of the biodiversity and the wine growers. Their wines are certified organic and without pesticides.

SPARKLING

CHAMPAGNE OF THE MOMENT	
ask our host for details	
APPLE CIDER 75cl	9.95
<u>OÉ - WHITE</u>	
AOC BUGEY CHARDONNAY	5.45 24.95
<u>OÉ - ROSÉ</u>	
IGP MÉDITERRANÉE 2019	5.45 24.95
<u>OÉ - RED</u>	
AOC LANGUEDOC 2018	5.45 24.95