



MENU

• W I N T E R •



DISCOVER OUR
STORIES ONLINE

Quality

Simplicity

Conviviality

Authenticity

Quality

At Le Pain Quotidien, we believe that food should nourish body and soul. That's why our recipes begin with fresh, seasonal ingredients—simple and natural.

To celebrate the flavors of winter, we're delighted to introduce a new selection of hearty bowls, featuring vibrant harvest vegetables, salmon, and feta.

TASTE OUR NEW HARVEST BOWL



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BREAKFAST

Served with our organic butter, jams & spreads.

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 9.95

- with yoghurt & fresh fruits +3.95
- with an organic soft-boiled egg & soldiers +3.95
- with organic sourdough wheat bread & baguette +3.95
- full selection +10

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 7.95



BREAKFAST BOWL

quinoa tabbouleh, organic scrambled eggs, cherry tomatoes, guacamole, parsley, lemon, mesclun & superseeds, served with organic cannabis-hemp bread 14.95



MANHATTAN BREAKFAST

Atlantic smoked salmon, organic skyr with fresh herbs, organic soft-boiled egg, mesclun, selection of slices of organic bread and organic baguette 14.95

YOGHURT & FRUITS



GRANOLA PARFAIT

organic granola, fresh fruits and fresh mint - choice between: organic plain yoghurt, organic skyr or organic soy yoghurt 10.95

FRESH FRUIT SALAD ^Y

seasonal fresh fruits 7.95



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 10.95



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.

ORGANIC EGGS

All our eggs are organic & come from free-range chicken.

SCRAMBLED EGGS

with organic baguette and organic sourdough wheat bread 10.95

- with grilled bacon +3.75
- with avocado +3.75
- with Atlantic smoked salmon +4.95

BAKED EGGS (1 OR 2)

with organic baguette, organic butter & organic sourdough wheat bread 4.95 / 6.95

SOFT-BOILED EGGS (1 OR 2)

with organic baguette, organic butter & organic sourdough wheat bread soldiers 4.95 / 6.95

★ SCRAMBLED EGGS TOAST

toasted organic sourdough wheat bread, organic scrambled eggs, avocado, cherry tomatoes, coriander and organic pesto rosso 15.95

BRUNCH

selection of organic breads, a classic organic hot drink and organic jams & spreads 26.95

COMPOSE YOUR BRUNCH

choose 1 in each category

COLD DRINKS & BUBBLES

- organic apple juice
- orange juice
- mimosa
- bellini

VIENNOISERIE

- butter croissant
- hibiscus croissant ^Y
- pain au chocolat
- small brioche

HALF TARTINE

- avocado toast ^Y
- Atlantic smoked salmon
- tuna
- ham & cheese

PROTEIN

- organic soft-boiled egg
- organic scrambled eggs
- organic pan-fried egg
- quinoa tabbouleh ^Y

DESSERT

- mini granola parfait with yoghurt of your choice
- mini fresh fruits salad ^Y
- mini chia passion fruit delice

MAKE IT EVEN MORE DELICIOUS

WITH A GLASS OF CRÉMANT & YOUR CHOICE

BETWEEN MINI PANCAKES OR WAFFLE +9.95

- pancakes nature
- pancakes with Atlantic smoked salmon, sour cream & dill
- pancakes with grilled bacon & agave syrup
- Belgian waffle, banana & chocolate sauce

BREAD & BAKERY

Served with our organic jams & organic spreads.

SELECTION OF ORGANIC BREAD & BAGUETTE 6.95

PORTION OF ORGANIC BAGUETTE 3.95

CINNAMON ROLL ^Y 4.75

PAIN AU CHOCOLAT 3.95

BUTTER CROISSANT 3.95

Have a look at our counter to select other bakery delights.



BETTER CHOICES: COLLECT 5 EXTRA POINTS WITH TARTINE CLUB

TARTINES

Served on our organic sourdough wheat bread.
Our tartines are also available on 1/2 organic baguette.

AVOCADO TOAST ✓

guacamole, cucumber, radish, superseeds and citrus-cumin-salt 13.95
• 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 17.95

GARDENER'S CROQUE ✓

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 15.95

TUNA

hummus, celery, chives, radish and cucumber 13.95

BELGIAN BEEF TARTARE

organic Belgian beef, Parmesan, basil oil and organic sundried tomatoes 17.95

★ CHICKEN & SMOKED MOZZARELLA TOAST

free-range chicken, smoked mozzarella, grilled zucchini, basil oil and parsley 17.95

✓ BAKER'S LUNCH

big bowl of organic soup of the day, ½ tartine of the day and a mixed salad 16.95
• with pastel de nata or plain Belgian waffle +2.95

★ Guest's Favorites.

Simple. Natural. Authentic.

For over 35 years, we've been committed to serving food that's simple, natural, and full of flavor—crafted from fresh ingredients of the highest quality. Over time, some dishes have become beloved, chosen again and again by our guests. These dishes have grown into favorites of our guests, reflecting the heart of our food philosophy.

★ Discover the dishes that became our Guest's Favorites.

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

✓ VEGAN

SALADS

Served with organic bread & organic butter.

WARM GOAT CHEESE

toasted organic hazelnut raisin flûte, organic granola, dried cranberries, cherry tomatoes, cucumber, mesclun, chives and blueberry dressing 17.95
• 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 18.95

★ CAESAR

free-range chicken, grilled bacon, Parmesan cheese, homemade organic croutons, organic hard-boiled egg, Romaine salad and Caesar dressing 17.95

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 16.95
• 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 15.95

★ ITALIAN FLATBREAD

mozzarella di bufala D.O.P., Serrano ham, organic pesto rosso, cherry tomatoes and basil oil 17.95

SOUPS & QUICHES

QUICHE

with a mixed salad
• Lorraine 15.95
• feta and spinach 15.95

✓ ORGANIC SOUP OF THE DAY ✓

with organic sourdough wheat bread, organic baguette, organic homemade croutons and organic butter 6.45 / 8.95

✓ ORGANIC POT-AU-FEU 14.95

• with quinoa ✓ +2
• with free-range chicken +3.75

Seasonal SPECIALS

✓ HARVEST BOWL ✓

roasted butternut, turmeric cauliflower, whole-grain rice, sautéed mushrooms, cashew nuts, mesclun, sprouted cress and vegan herb sauce 14.95
• 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 18.95

PISTACHIO MORTADELLA PINSA

folded sourdough flatbread with pistachio pesto, mortadella, mozzarella di bufala D.O.P., tomatoes and sprouted cress 17.95

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 19.95

The Argentinian story

For this season's specials we collaborated with the Argentinian chef, Charlee, and developed the perfect mix between our classic croque monsieur and their favorite croque steak. Born from a culinary fusion between Belgium and Argentina, the Argentinian pastrami croque brings together the best of both worlds.

Tip: Sprinkle the lemon over the croque, just as per Argentinian tradition.



Enjoy the taste of living better

Our philosophy is simple: natural ingredients, an active lifestyle, and joyful moments with friends and family are the keys to a healthy, happy life.



OUR
BETTER
CHOICES

Explore your Better Choices

Discover wholesome, satisfying meals that taste great and fuel your day.

Did you know? Better Choices dishes meet at least **5 out of 6** nutritionist-approved criteria.

Tartine Club

Join our Loyalty Program – It's deliciously rewarding!

Collect points every time you visit, enjoy tasty rewards, and get invited to exclusive events.

Plus, earn 5 extra points when you choose from our **BETTER CHOICES**

Ask one of our hosts about joining the Club or scan the QR code.



Portobello & Roasted
Vegetables Flatbread

DESSERTS

LEMON MERINGUE TARTLET 6.45

RASPBERRY MERINGUE TARTLET 6.45

APPLE-CINNAMON TARTLET 6.45

CARAMEL TARTLET 6.45

★ BELGIAN WAFFLE 6.95

banana and chocolate sauce

AFTERNOON BREAK

slice of tart of the day & a classic organic hot drink 9.95

MADELEINE 2.95

PASTEL DE NATA 2.95

COOKIES chocolate or honey-grapes 2.95

CHOCOLATE ÉCLAIR 5.45

MERVEILLEUX 6.45

MILLEFEUILLE WITH APPLE 7.45

★ CHEESECAKE RED FRUITS sliced 7.45

CHOCOLATE DÉLICE V 5.45

BELGIAN CHOCOLATE BROWNIE 6.45

Have a look at our counter to select other desserts.

ORGANIC HOT DRINKS

All of our hot drinks are available with organic milk of your choice: whole, almond or oat. Some of our drinks are also available in iced versions. Ask our hosts!

CLASSICS

CAPPUCCINO 4.95

AMERICANO 3.95

ESPRESSO 3.95

LONG BLACK 4.95

FLAT WHITE 4.95

LATTE MACCHIATO 5.95

extra espresso shot +1

★ BELGIAN HOT CHOCOLATE 4.95

TEA 4.95

English breakfast, earl grey, chunmee, jasmine, rooibos, chamomile

TEA WITH FRESH MINT* 4.95

The story of Ginger Elixir

Rediscover one of our most iconic drinks, cherished on our menu since the earliest days of Le Pain Quotidien. The Ginger Elixir is an herbal tea with freshly crushed ginger, lemon*, agave syrup, and fresh mint*—a vibrant blend designed to support your well-being and awaken your senses.

SPECIALITIES

★ GINGER ELIXIR* 4.95

WARM APPLE JUICE 5.75

CHAI LATTE 5.95

MATCHA LATTE 6.95

CARAMEL LATTE MACCHIATO 6.95

COLD DRINKS

★ HOMEMADE LEMONADE lemon or raspberry 5.95

ORANGE JUICE 4.95 / 6.95

ORGANIC APPLE JUICE 4.95 / 6.95

DETOX COLD-PRESSED JUICE 5.95

• apple, active charcoal and lime

• organic carrot, ginger and turmeric

• organic pear, spinach and organic mint

CHOCOLATE COOKIE OR CARAMEL FRAPPÉ 6.95

COLD BREW COFFEE OR LATTE 3.95 / 5.95

STILL OR SPARKLING WATER BRU 25cl | 50cl 3.45 / 5.45

SPARKLING BOTANICAL LEMONADE 4.95

★ HOMEMADE ICED TEA

• green tea 4.95

• passion fruit or peach 5.95

ORGANIC WINES, BUBBLES & BEERS

WINES & BUBBLES

OÉ WHITE - OÉ ROSÉ - OÉ RED 6.45 / 30

MIMOSA OR BELLINI* 7.45

CRÉMANT D'ALSACE 7.45 / 38

BEERS

CRISTAL 25cl - 0% 3.95

VEDETT EXTRA WHITE 33cl - 4.7% 4.95

VEDETT EXTRA PILSNER 33cl - 5.2% 4.95

KID'S MENU | Discover a variety of savory options made just for kids. Ask our hosts - They'll be happy to advise.