



M E N U



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.

Celebrating the flavors of the season, we invite you to discover our vibrant new bowl, prepared with crisp vegetables and our signature smoked Atlantic salmon.

TASTE OUR NEW SALMON & QUINOA BOWL



BREAKFAST

Served with our organic butter, jams & spreads.

LE PAIN QUOTIDIEN BREAKFAST

EXPRESS

butter croissant or pain au chocolat with orange juice or organic apple juice 25cl and a classic organic hot drink of your choice 9.95

CLASSIC

Express + organic soft-boiled egg with organic sourdough wheat bread & organic baguette 14.95

GOURMAND

Classic + plate ham & cheese 19.95

PROTEIN PANCAKES

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

MINI PANCAKES

seasonal fresh fruit, fresh mint and strawberry jam 12.95

PAIN PERDU

brioche, seasonal fresh fruit, fresh mint and strawberry jam 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, vegan vinaigrette & 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

YOGURT & FRUITS



GRANOLA PARFAIT

organic granola, fresh fruit and fresh mint - choice between: organic plain yogurt, organic skyr or organic soy yogurt 10.95

FRESH FRUIT SALAD [✓]

seasonal fresh fruit 7.95



CHIA RED FRUITS DELICE

made with organic almond milk, raspberry puree, fresh raspberries, strawberries, blueberries and organic dark chocolate - choice between organic plain yogurt, organic skyr or organic soy yogurt 10.95

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 +3.95
- with avocado +3.95
- 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 [✓]
- pain au chocolat
- small brioche

HALF TARTINE

- avocado toast [✓]
- salmon & avocado
- tuna & hummus
- ham & cheese

PROTEIN

- organic soft-boiled egg
- organic scrambled eggs
- organic pan-fried egg
- quinoa tabbouleh [✓]

DESSERT

- mini granola parfait with yogurt of your choice
- mini fresh fruit salad [✓]
- mini chia red fruit delice

MAKE IT EVEN MORE DELICIOUS

WITH A GLASS OF CRÉMANT & YOUR CHOICE BETWEEN MINI PANCAKES OR WAFFLE +9.95

- plain pancakes
- pancakes with Atlantic smoked salmon, organic skyr with fresh herbs & 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 [✓] 4.75

PAIN AU CHOCOLAT 3.95

BUTTER CROISSANT 3.95

TORTILLON 4.45

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

SALMON & AVOCADO
Atlantic smoked salmon, organic skyr
with fresh herbs, chives, lemon & sprouts 17.95

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
• with mixed salad ▾+3.65

- ✓ **BAKER'S LUNCH**
big bowl of organic soup of the day,
½ tartine of the day and a mixed salad 16.95
• with mini plain pancakes or mini fresh fruit salad ▾+2.95

TARTINE LUNCH
classic avocado toast ▾ or ham & cheese tartine,
homemade iced tea or sparkling infused water 15.95
• with mini plain pancakes or mini fresh fruit salad ▾+2.95

★ Guest's Favorites.

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 flute,
organic granola, dried cranberries,
cherry tomatoes, cucumber, mesclun,
chives and blueberry dressing 17.95
• with grilled bacon +3.95

MEDITERRANEAN SALAD
Charentais melon, mozzarella di bufala D.O.P.,
grilled zucchini, toasted flatbread, mesclun,
vegan vinaigrette, pickled red onion,
cherry tomatoes, sprouts & basil oil 17.95
• with Serrano ham +2.95

- ★ **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.

- ✓ **GRILLED VEGETABLES** ▾
houmous, roasted peppers, grilled zucchini,
sprouted cress and basil oil 16.95
• with mozzarella di bufala D.O.P. +2.95
• with Serrano ham +2.95

TWO ORGANIC BAKED EGGS
organic skyr, roasted cherry tomatoes,
topped with citrus-cumin-salt,
parsley and homemade slightly spicy oil 15.95

- ★ **ITALIAN**
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,
fresh herbs and organic butter 6.45 / 8.95



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. Ask our hosts for more information.

Seasonal SPECIALS

GOURMET BREAKFAST

butter croissant with organic scrambled eggs
served warm, Atlantic smoked salmon,
avocado, mesclun, vegan vinaigrette,
cucumber, cherry tomatoes, organic wheat
sourdough bread & organic baguette 16.95

- ✓ **SEASONAL VEGETABLES BOWL** ▾
roasted peppers, avocado,
quinoa tabbouleh, hummus, cucumber,
mesclun, vegan vinaigrette,
sprouts & homemade organic croutons 14.95
• with feta cheese +2.95
• with free-range chicken +3.95

SALMON & QUINOA BOWL

Atlantic smoked salmon, quinoa tabbouleh,
pickled vegetables, romaine lettuce,
vegan vinaigrette, cucumber, cherry tomatoes,
sprouts, lemon & fresh herb dressing 18.95
• with avocado +3.95

MEDITERRANEAN SALAD

Charentais melon, mozzarella di bufala D.O.P.,
grilled zucchini, toasted flatbread,
mesclun, vegan vinaigrette,
pickled red onion, cherry tomatoes,
sprouts & basil oil 17.95
• with Serrano ham +2.95

CROQUE CLUB CHICKEN

double slice of organic sourdough
wheat bread with free-range chicken,
grilled bacon, organic hard-boiled egg,
tomato, romaine lettuce,
mayonnaise & lemon 18.95



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.



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.



Seasonal Vegetables Bowl



DESSERTS

LEMON MERINGUE TARTLET 6.45

RASPBERRY MERINGUE TARTLET 6.45

APPLE-CINNAMON TARTLET 6.45

CARAMEL TARTLET 6.45

PAVLOVA WITH STRAWBERRIES [¥] 5.45

★ BELGIAN WAFFLE 6.95
banana or strawberries with 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 RED FRUITS & RHUBARB 7.45

★ CHEESECAKE RED FRUITS sliced 7.45

CHOCOLATE DÉLICE [¥] 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

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

HOMEMADE ICED TEA

• green tea 4.95

• passion fruit or peach 5.95

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

OUR FAVORITES

★ HOMEMADE LEMONADE lemon or raspberry 5.95

CHOCOLATE COOKIE OR CARAMEL FRAPPÉ 6.95

BOTANICAL ESPRESSO TONIC 5.95

★ SPARKLING BOTANICAL LEMONADE 4.95

INFUSED SPARKLING WATER 5.95

• strawberries, lemon & mint

• cucumber, lemon & mint

• raspberries, blueberries & mint

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.