



# M E N U

• A U T U M N •



DISCOVER OUR  
STORIES ONLINE

*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.*



## Organic Bread

Served with our organic butter, organic jams & organic spreads.

<b>BAKER'S BREAD BASKET</b>	<b>6.95</b>
selection of different slices of organic bread and organic baguette	
<b>PORTION OF BAGUETTE</b>	<b>3.95</b>
<b>SOURDOUGH BREAD ROLL</b>	<b>2.95</b>
<b>SALT &amp; PEPPER SOURDOUGH BREAD ROLL</b>	<b>2.95</b>
<b>SUNDRIED TOMATO SOURDOUGH BREAD ROLL</b>	<b>3.45</b>
<b>HAZELNUT RAISIN FLUTE</b>	<b>4.25</b>

## Breakfast

Served with our organic butter, organic jams & organic spreads.

<b>LE PAIN QUOTIDIEN BREAKFAST</b>	<b>11.95</b>
organic pain au chocolat or organic butter croissant, organic sourdough wheat bread and organic baguette, regular orange juice or organic apple juice and a classic organic hot drink	
• with an organic soft boiled egg	<b>+2.45</b>
<b>HAM &amp; CHEESE CROISSANT</b>	<b>7.45</b>
organic butter croissant with Belgian farmers ham and Gouda cheese, served warm	
<b>PAIN PERDU</b>	<b>9.95</b>
prepared with our brioche, served with roasted apple, blueberries, fresh mint and sour cream	
<b>MINI PANCAKES</b>	<b>10.95</b>
mini Dutch pancakes served with banana, blueberries, pomegranate, grapes, fresh mint, sour cream and strawberry jam	
<b>BREAKFAST BOWL</b>	<b>14.95</b>
quinoa tabbouleh, mesclun, two organic baked eggs, cherry tomatoes, guacamole, parsley, lemon and superseeds, served with organic cannabis-hemp bread	
<b>MANHATTAN</b>	<b>14.95</b>
Atlantic smoked salmon, ricotta with fresh herbs, mesclun, organic soft boiled egg, selection of slices of organic bread and organic baguette	

## Cereals, Fresh Fruits & Yoghurt

<b>GRANOLA PARFAIT</b>	<b>9.95</b>
organic granola, fresh fruit and fresh mint choice of organic plain yoghurt, organic Skyr or organic soy yoghurt	
<b>SKYR MUESLI WITH FRESH FRUITS</b>	<b>9.95</b>
overnight oats made with organic Skyr, served with banana, blueberries, grapes, pomegranate and fresh mint	
<b>FRESH FRUITS SALAD<sup>✓</sup></b>	<b>7.45</b>

## Organic Eggs

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

<b>SOFT BOILED EGGS (1 OR 2)</b>	<b>4.45   6.95</b>
served with organic baguette and organic sourdough wheat bread soldiers	
<b>BAKED EGGS (1 OR 2)</b>	<b>4.45   6.95</b>
served with organic baguette and organic sourdough wheat bread	
<b>SCRAMBLED EGGS</b>	<b>10.95</b>
served with organic baguette and organic sourdough wheat bread	
• with grilled bacon	<b>+3.5</b>
• with avocado	<b>+3.5</b>
• with Atlantic smoked salmon	<b>+4.5</b>
<b>SCRAMBLED EGGS TOAST</b>	<b>15.95</b>
toasted organic sourdough wheat bread, organic scrambled eggs, avocado, cherry tomatoes, coriander and organic pesto rosso	

### BRUNCH 23.95

organic pain au chocolat or organic butter croissant, organic sourdough wheat bread and organic baguette, mini granola parfait (organic plain yoghurt, organic Skyr or organic soy yoghurt), organic soft boiled egg, classic organic hot drink and choice between organic apple juice, orange juice or mimosa

#### THE FARMER

served with Belgian farmers ham and a selection of cheeses (Gouda & goat cheese)

#### THE ANGLER

served with Atlantic smoked salmon

### PREMIUM 29.95

replace the soft boiled egg with two organic baked eggs, add a fresh fruit salad and a glass of organic Crémant

## Sides

<b>CHEESES (GOUDA &amp; GOAT CHEESE)</b>	<b>4.45</b>
<b>BELGIAN FARMERS HAM</b>	<b>7.45</b>
<b>BELGIAN FARMERS HAM &amp; CHEESE</b>	<b>7.45</b>
<b>ATLANTIC SMOKED SALMON</b>	<b>9.95</b>

## Organic Viennoiseries

All our viennoiseries are served with our organic jams & organic spreads.

<b>BUTTER CROISSANT</b>	<b>3.65</b>
<b>PAIN AU CHOCOLAT</b>	<b>3.65</b>
<b>PAIN AUX RAISINS</b>	<b>3.95</b>
<b>SMALL BRIOCHE*</b>	<b>3.95</b>
<b>ALMOND CROISSANT</b>	<b>4.95</b>
<b>CARRÉ CRÈME*</b>	<b>4.95</b>
<b>TORTILLON<sup>✓</sup></b>	<b>4.75</b>
<b>APPLE PUFF PASTRY*</b>	<b>4.75</b>
<b>CHOCOLATE TWIST</b>	<b>4.75</b>
<b>CINNAMON ROLL*<sup>✓</sup></b>	<b>4.75</b>
<b>HIBISCUS CROISSANT*<sup>✓</sup></b>	<b>4.75</b>

## Tartines

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

<b>HUMMUS &amp; POMEGRANATE</b> <sup>✓</sup>	<b>9.95</b>
with cucumber, pickled red onion, parsley and homemade spicy oil	
<b>ATLANTIC SMOKED SALMON</b>	<b>18.45</b>
with cucumber, radish, herb sauce, dill and chives	
<b>BELGIAN BEEF TARTARE</b>	<b>16.45</b>
organic Belgian beef, parmesan, basil oil and organic sun-dried tomatoes	
<b>TUNA</b>	<b>13.95</b>
with hummus, celery, chives, radish and cucumber	
<b>EGG MIMOSA</b>	<b>14.95</b>
served on cannabis-hemp bread with leek sprouts, furikake (sesame seeds & nori) and lemon	
• with Atlantic smoked salmon	<b>+4.5</b>
<b>ITALIAN</b>	<b>16.45</b>
dried ham, mozzarella di bufala D.O.P., organic pesto rosso, cherry tomatoes and basil oil	
<b>AVOCADO TOAST</b> <sup>✓</sup>	<b>13.45</b>
toasted organic sourdough wheat bread with guacamole, cucumber, radish, superseeds and citrus-cumin salt	
• with organic scrambled eggs	<b>+2.45</b>
• with Atlantic smoked salmon	<b>+4.5</b>
<b>CROQUE MONSIEUR</b>	<b>17.95</b>
toasted organic sourdough wheat bread (double) with Belgian farmers ham, Gouda cheese served with organic tomato salsa and a mixed salad	
<b>GARDENER'S CROQUE</b> <sup>✓</sup>	<b>15.95</b>
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	
<b>CHICKEN &amp; SMOKED MOZZARELLA TOAST</b>	<b>17.45</b>
toasted organic sourdough wheat bread with free-range chicken, smoked mozzarella, grilled zucchini, basil oil and parsley	

## Sides

<b>MIXED SALAD</b> <sup>✓</sup>	<b>3.45</b>
<b>GUACAMOLE</b> <sup>✓</sup>	<b>4.45</b>
<b>AVOCADO</b> <sup>✓</sup>	<b>3.95</b>
<b>HUMMUS</b> <sup>✓</sup>	<b>4.45</b>

## OUR COMBOS

<b>DAILY BAKER'S LUNCH</b>	<b>15.95</b>
a big bowl of organic soup of the day, ½ tartine of the day and a mixed salad	
<b>TARTINE LUNCH</b>	<b>14.95</b>
Gouda and Belgian farmers ham tartine, tuna tartine or avocado toast <sup>✓</sup> , homemade lemonade or still or sparkling water	
• pastel de nata or plain Belgian waffle	<b>+ 2.45</b>

## Salads

Served with organic bread and organic butter.

<b>CAESAR</b>	<b>17.95</b>
free-range chicken, grilled bacon, parmesan chips, homemade organic croutons, organic hard boiled egg, romaine salad and Caesar dressing	
<b>WARM GOAT CHEESE</b>	<b>17.95</b>
fresh goat cheese, toasted hazelnut raisin flute, mesclun, organic granola, cherry tomatoes, cucumber, grapes, chives and blueberry dressing	
<b>ATLANTIC SMOKED SALMON &amp; QUINOA</b>	<b>18.95</b>
Nordic rye bread, mesclun, guacamole, ricotta with fresh herbs, leek sprouts, dill, lemon and herb sauce	
<b>PANZANELLA</b> <sup>✓</sup>	<b>12.95</b>
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.	<b>+3</b>

## Hot Dishes

<b>QUICHE</b>	
portion served with a mixed salad	
• Lorraine • feta and spinach	<b>15.95</b>
• salmon and leek	<b>17.95</b>
<b>ORGANIC SOUP OF THE DAY</b> <sup>✓</sup>	<b>4.95   7.95</b>
served with organic sourdough wheat bread, organic homemade croutons, organic baguette and organic butter	
<b>ORGANIC POT-AU-FEU</b>	<b>14.95</b>
seasonal vegetable broth with spices	
• with quinoa <sup>✓</sup>	<b>+1</b>
• with free-range chicken	<b>+3</b>

## Seasonal Specials

<b>PISTACHIO SWIRL</b>	<b>4.95</b>
<b>SOURDOUGH FLATBREAD WITH TWO ORGANIC BAKED EGGS</b>	<b>13.95</b>
topped with a citrus-cumin-spiced Skyr, roasted cherry tomatoes, parsley and homemade slightly spicy oil	
<b>SOURDOUGH FLATBREAD WITH MOZZARELLA DI BUFALA D.O.P. &amp; ROASTED VEGETABLES</b>	<b>16.45</b>
with mushroom tapenade, roasted butternut, broccoli and portobello, pickled red onion, parsley and homemade slightly spicy oil	
• with dried Serrano ham	<b>+3</b>
<b>QUICHE FOURME D'AMBERT, PUMPKIN AND WALNUTS</b>	<b>16.95</b>
portion served with a mixed salad	
<b>MAPLE PECAN PIE</b>	<b>6.45</b>
<b>WARM APPLE JUICE WITH SPICES</b>	<b>5.45</b>

**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.

# The art of sourdough: discover our flatbread creations

Sourdough has always been at the heart of everything we do at Le Pain Quotidien. The master bakers have perfected the delicate balance between time and technique. They let the dough rest for the full 48 hours, giving it the time to naturally ferment. This not only gives sourdough bread a crunchy crust and springy, tender structure, it also contains more vitamins, minerals and fibres than most other types of bread. But that's not all; the fermentation process makes this bread exceptionally easy to digest.

This sourdough flatbread is a testament to our dedication to craftsmanship, quality and taste. It's a slice of tradition, a pinch of innovation and a whole lot of love and dedication.

Discover the sourdough flatbread as breakfast, topped with a spiced Skyr, roasted cherry tomatoes and 2 delicious organic baked eggs. Enjoy it as lunch with mushroom tapenade, roasted vegetables and mozzarella di bufala D.O.P. Or take them home as perfect vehicle to dip into a tapenade or harissa as easy and exciting accompaniment for your aperitif moment.



## Desserts

CHOCOLATE COOKIE	2.95
HONEY & GRAPE COOKIE	2.95
BELGIAN CHOCOLATE BROWNIE	5.45
CHOCOLATE ÉCLAIR	5.45
MERVEILLEUX	6.45
APPLE & CINNAMON TARTLET	5.45
CARAMEL TARTLET	5.45
LEMON TARTLET	5.45
FRESH FRUITS TARTLET	6.45
CHERRY CRUMBLE PIE	6.45
FRESH FRUITS PAVLOVA †	5.45
CHOCOLATE CAKE †	5.45
BELGIAN WAFFLE	6.45

served with roasted apple and chocolate sauce

PASTEL DE NATA	2.45
PAIN PERDU	9.95

<b>AFTERNOON BREAK</b>	<b>7.95</b>
slice of tart of the day and a classic organic hot drink	

### SLICED

CHOCOLATE BOMB	6.95
CHEESECAKE RED FRUITS	6.95
APPLE & CHERRY CRUMBLE †	6.45
CHOCOLATE TART	5.45
RICE TART	5.45

## Organic Hot Drinks

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

### CLASSICS

ESPRESSO	3.45
DOPPIO	3.95
ESPRESSO MACCHIATO	3.95
AMERICANO	3.95
LONG BLACK	4.45
CAPPUCCINO	4.45
FLAT WHITE	4.95
LATTE MACCHIATO	5.45
MOCHA	4.95
EXTRA SHOT	+ 1
BELGIAN HOT CHOCOLATE	4.95
TEA	4.45
English Breakfast, Earl Grey, Chunmee, Jasmine, Rooibos, Chamomile, Masala Chai	
TEA WITH FRESH MINT **	4.95

### SPECIALITY

GINGER ELIXIR	4.95
herbal tea with ginger, lemon, fresh mint** and agave syrup	
GOLDEN LATTE	5.95
with curcuma, ginger and maca	
CHAI LATTE	5.45
MATCHA LATTE	6.95
LE LATTE QUOTIDIEN*	5.95
latte with crispy caramel pearls and agave syrup	

\*\* the fresh mint is not organic

## Beers

CRISTAL 25cl - 0%	3.95
VEDETT EXTRA WHITE 33cl - 4.7%	4.95
VEDETT EXTRA PILSNER 33cl - 5.2%	4.95

## Cold Drinks

ORGANIC APPLE JUICE	4.95   6.95
ORANGE 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 mint	
HOMEMADE LEMONADE	5.95
HOMEMADE RASPBERRY LEMONADE	5.95
HOMEMADE ICED TEA	4.95
rooibos and apple	
STILL WATER - BRU 25cl   50cl	2.95   4.45
SPARKLING WATER - BRU 25cl   50cl	2.95   4.45



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Discover our loyalty programme:

*Tartine Club*

## Organic Wines & Bubbles

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

### OÉ - WHITE

AOC LANGUEDOC	5.95   28
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### OÉ - ROSÉ

IGP MÉDITERRANÉE	5.95   28
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### OÉ - RED

AOC LANGUEDOC	5.95   28
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### SPARKLING

MIMOSA*	6.95
CRÉMANT D'ALSACE	6.95   35