



Le Pain Quotidien

“The idea behind Le Pain Quotidien is simply to make a good daily bread, a handmade bread with a good crust and a firm slice, the kind of bread that makes great tartines. Bread not only to nourish the body, but the spirit as well. A bread best shared around a table to be savored among friends.”

- Alain Coumont, Founder

Breakfast

All of our breads are organic.

Organic Brioche 370cal	Apple-Pear Turnover 290cal
Croissant 230cal	Organic Hazelnut Flute 330cal
Couque Suisse 350cal	🌿 Blueberry Muffin 400cal
Pain au Chocolat 300cal	Apple Cinnamon Muffin 290cal
Cheese Almond Danish 270cal	Savory Cheese Muffin 430cal
Belgian Sugar Waffle 490cal	French Rolls (2) 320cal
🌿 Fresh Fruit Bowl - small 110cal	
🌿 Fresh Fruit Bowl - large 160cal	
Organic Yogurt with berries 150cal	
Organic Baker's Basket: An assortment of our bread to share 1100cal*	
Serving of our Baguette, Wheat, Rye, Walnut, Spelt, or Five-Grain 170-450cal	
Paris Ham or Hummus or Organic Cheddar or Gruyère 140-520cal	
Smoked Atlantic Salmon or Prosciutto 140-180cal	
Organic Soft Boiled Egg with bread 290cal (served until 12pm, 2pm on weekends)	
Two Organic Soft Boiled Eggs with bread 370cal (served until 12pm, 2pm on weekends)	
Homemade Organic Granola Bowl 410-450cal**	
Homemade Organic Granola Parfait with organic yogurt 490cal	
Organic Steel-Cut Oatmeal with berries 160-190cal**	

*serves 4

** served with choice of organic milk

Beverages

All of our beverages are organic.

	Single	Double		
Calorie Range	5-40	10-110	Calorie Range	5-190
Pot of Coffee			Iced Coffee or Iced Tea	
Refill Pot of Coffee			Iced Green Tea	
Espresso			Milk or Soy Milk	
Cappuccino			Water: Still or Sparkling	
Latte			Orange Juice (organic seasonally)	
Café au Lait			Apple Cider	
Iced Cappuccino			🌿 Homemade Lemonade	
Iced Latte			🌿 Mint Lemonade	
Teas			Chamomile Mint Iced Tea	
Calorie Range	200-300	340-540	🌿 Lemonade Iced Tea	
Belgian Hot Chocolate				
Mochaccino				


Tea Options: Brussels Breakfast, Chamomile, Lapsang Souchong, Peppermint, Earl Grey, Green, Red Fruit or Fresh Mint

18% Gratuity added to parties of 8 or more

🌿 sweetened with raw organic agave nectar

🌿 vegan

Soup

 Soup of the Day with a side of organic bread

160-270cal **Cup**

290-460cal **Bowl**

Tartines

Our tartines are made with organic wheat bread.

Chicken Curry Salad with side of harissa-cranberry chutney 570cal

Paris Ham with cornichons, olives, sun-dried tomato & mustard trio 510cal


Egg Salad with organic eggs, olive oil, capers & anchovies 470cal

Rustic Tuna Salad with tomatoes, black olive tapenade & roasted red peppers 520cal

Roast Beef with caper mayonnaise, diced tomatoes & scallions 480cal


Aged Gruyère with cornichons, sun-dried tomato, sliced mango & mustard trio 680cal


Atlantic Smoked Salmon with chopped dill, scallions & avocado 350cal

 Tofu Curry Salad with side of harissa-cranberry chutney 570cal

Roasted Turkey with diced tomatoes, scallions & herb dressing 450cal

Prosciutto & Mozzarella di Bufala with sun-dried tomatoes & basil pesto 680cal

 Avocado with nori seaweed, diced tomatoes, sesame seeds & scallions 380cal

 Black Bean Hummus with organic black beans, avocado & spicy tahini spread 420cal

Ricotta with mission figs, diced tomatoes, black pepper & organic acacia honey 390cal

Grilled Chicken and Smoked Mozzarella with arugula & basil pesto 690cal

Shrimp with avocado, tomato salsa & mango slices 560cal

Quiche

Served with mesclun salad.

Quiche Lorraine Paris ham, Gruyère & leeks 770cal

Quiche Végétarienne Gruyère, spinach, mushrooms & leeks 730cal

Sharing Platters

 Mediterranean Platter hummus, babaganoush, taboulé & assorted organic bread 1140cal*

Tuscan Platter parmesan, tapenade, basil pesto, sun-dried tomatoes, ricotta, prosciutto & assorted organic bread 1320cal*


Board of fine cheeses aged crottin, brie, Fourme d'Ambert, organic cheddar, aged Gruyère & assorted organic bread 1250cal*

*serves 2 or more

Salads


Served with a side of our organic bread. 210cal

Grilled Chicken Cobb avocado, bacon, Fourme d'Ambert & lapsang souchong vinaigrette 550cal

 Organic Tofu Salad mixed greens, nori & 3 savory dressings 530cal

Assorted Cheese & Mesclun Salad pecans, pumpkin seeds, vinaigrette & basil pesto 740cal


Shrimp Salad avocado, mango, tomato salsa & vinaigrette 510cal

 Organic Mesclun Salad cantaloupe, tomato, basil pesto & vinaigrette 290cal

Goat Cheese & Arugula Salad parmesan, toasted pine nuts, olive oil & lemon 530cal

 Seaweed Salad miso dressing & cucumber 100cal

Mozzarella di Bufala & Plum Tomatoes basil pesto & olive oil 680cal

 Organic Quinoa Salad with enoki mushrooms and alfalfa sprouts 310cal