

## WINE & BEER

Our wines and beers are organic and GM free.

Olives 2.40 | 'Cheese & walnut' biscuits 3.50

### Champagne

Jean-Pierre Fleury

A delightful award winning Pinot Noir based Champagne, made from biodynamically grown grapes.

175ml Glass

1/4 bottle

Bottle

48.00

14.00

### White Wine

RN13 VDP de L'Herault, A Coumont, France

From the vineyards of Le Pain Quotidien founder Alain Coumont.

3.50

14.00

Touchstone Sauvignon Blanc

An aromatic, full flavoured Chilean Sauvignon Blanc.

4.00

16.00

Ijalba Rioja 'Genoli'

A wonderfully fresh and crisp white from a the leading organic Rioja estate.

4.50

18.00

Montalbano Pinot Grigio

Full and lively – a classic Pinot Grigio from NE Italy. Lots of fresh fruit salad flavours.

5.00

20.00

Macon Croix Senaillet

This well-crafted Chardonnay is subtle and smooth, kept fresh with well-balanced acidity.

5.50

22.00

La Raia, Gavi Pise

This classic dry Italian wine offers up a wine full of ripe, fresh fruits with honeyed notes.

6.00

24.00

Chablis – Domaine Jean Goulley

Classic flinty Chablis with lush fruit and good acidity. Perfect by the glass.

6.50

26.00

### Rose

RN13 VDP de L'Herault, A Coumont, France

From the vineyards of Le Pain Quotidien founder Alain Coumont.

4.00

16.00

Navarra Rosa de Azul y Garanza

Award winning Spanish Rose. Darkly coloured, full flavoured, strawberry scented – delicious!

4.50

20.00

### Red Wine

RN13 VDP de L'Herault, A Coumont, France

From the vineyards of Le Pain Quotidien founder Alain Coumont.

3.50

14.00

Novas Cabernet / Merlot

Silky smooth Chilean with intense and full fruit flavours.

4.00

16.00

Bordeaux Supérieur – Chateau Couronneau

A soft and generous Merlot based claret – a consistent gold medal winner

4.50

18.00

Malbec

Oak aged Argentine medal winner, with super smooth cherry and blackberry fruit flavours.

5.00

20.00

Rioja Buradon

Polished new wave Rioja. Super smooth and concentrated tempranillo fruit with a nice oaky edge.

5.50

22.00

Pinot Noir Meinklang

Pinot Noir is thriving in Austria, biodynamic with ripe red cherry fruits and soft tannins.

6.00

24.00

Lazanou Syrah – South Africa

Plenty of spice, blueberry fruit and a nice grainy texture. A powerful wine with great presence.

6.50

26.00

### Bottled Beers and Cider

Freedom (33cl /4.8%)

Very clean refreshing lager brewed in the UK.

3.50

Fullers Honey Dew Beer (50cl /5%)

A delicious easy-drinking Ale laced with organic honey – perfect summer drinking.

4.50

Weisse Wheatbeer (50cl /4.7%)

Stunningly good drop of Bavarian wheatbeer, brewed by a specialist brewer.

4.75

Dunkertons Premium Cider (50cl /6.8%)

A high quality and uplifting cider made from organic Herefordshire apples.

4.75

www.lepainquotidien.co.uk



“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 savoured amongst friends”

—Alain Coumont, Founder

## BREAKFAST

Our breads are certified organic and served with organic butter, jams & spreads.

Fresh fruit salad	small 3.00 large 4.00	Pain au Chocolat	2.20
Bowl of berries	4.40	Raisin Danish	2.20
Organic yoghurt	3.20	Praline Danish	2.20
Organic muesli	3.20		
Homemade organic multigrain granola	3.80	<b>Hot Breakfast (until 12.30)</b>	
Granola 'Parfait' with organic yogurt & fresh fruits	4.00	Organic soft boiled egg with bread	2.20
		with two eggs	4.00
		Scrambled eggs and toast	4.80
		with mushrooms	5.80
		with prosciutto	6.20
		with salmon	6.20
		Hot filled croissant with Gruyère cheese	3.00
		with Gruyère & tomato	3.40
		with ham & Gruyère	3.80
		Toast with jam	2.20
		Organic porridge with honey	3.80
		add banana	4.20
		add stewed fruit	4.40
<b>Baker's Basket (for 2 to share)</b>	5.60	<b>Side Orders</b>	
A selection from our organic range of breads.		Organic ham or Prosciutto or Gruyère	3.20
Serving of wheat / walnut / spelt / rye / five grains / cereal & raisin	2.20	Scottish smoked salmon	4.20
Serving of baguette	2.60		
Hazelnut flute	2.40		
Brioche	2.00		
Warm Belgian waffle	3.20		
Baked scone with cream	3.60		
Organic muffins	2.40		
<b>Organic Pastries</b>			
Croissant	2.00		
Almond croissant	2.40		

## BEVERAGES

Our coffee is triple certified fair-trade, organic & World Land Trust. We only use organic milk.

Hot	Small	Large
Pot of coffee p.p.		2.20
Espresso / Macchiato	1.60	2.00
Americano	2.00	2.60
Cappuccino / Latte	2.20	3.00
Hot chocolate / Moccacino	2.40	3.20
Assorted organic tea (Breakfast, Earl Grey, Fresh mint, Green)		2.40
Organic herbal infusion (Mint, Chamomille, Red fruits)		2.40
<b>Cold</b>		
Iced black coffee		2.20
Iced cappuccino		2.60
Iced moccacino		3.60
Iced organic tea (Lemon Breakfast, Green or Red fruit)		2.40
Mineral water	2.00	3.40
Freshly squeezed orange juice		3.20
Homemade limeade with mint		2.60
Organic Tomato Juice		3.00
Homemade freshly pressed juices (no added sugar)		
'Carrot, apple, pear, & parsley' / 'Pineapple, melon, apple & mango'		3.80
'Luscombe' organic drinks (Apple, Apple & Pear, Apple & Ginger, Raspberry Lemonade, Ginger beer, Elderflower)		2.60

A discretionary service charge of 12.5% will be added to the bill.

## SOUP

Organic soup of the day, served with bread *(see board for details or ask your waiter)* Cup 3.60 Bowl 5.00

## TARTINES

*Our tartines are made with buttered wholewheat organic bread.*

V Organic roasted vegetables with mozzarella di bufala, sun-dried tomatoes & basil oil	8.00
Smoked chicken breast with herb dressing & spring onion	7.60
Organic egg salad Tartine with olive oil, wild capers & anchovies	6.80
Organic ham and aged Gruyère cheese & side of 3 mustards	7.00
Crab & avocado with cucumber & spring onions	8.40
Scottish smoked salmon with dill	7.80
Tuna, black olive tapenade & roasted pepper <i>(contains onions)</i>	7.00
Mediterranean prawns, avocado & salsa	8.20
Roast beef with pesto & parmesan	8.00

## SALADS

*Our salads are served with Le Pain Quotidien organic bread.*

Smoked chicken, mixed leaves, tomatoes, parmesan, croutons & pine nuts	9.80
Tuna salad, mixed leaves, wild capers, hard boiled egg, anchovies <i>(contains onions)</i>	8.20
Mediterranean prawns, mixed leaves, avocado, mango & salsa	10.20
V Organic tofu vegan salad with walnuts & pumpkin seeds <i>(Vegan)</i>	8.40
V Mozzarella di bufala, tomatoes, virgin oil and basil	9.20
V Gorgonzola, pear, wild rocket & walnuts	9.00
V Roasted organic Italian vegetables, mixed leaves, pesto & goats cheese	10.20

## HOT DISHES

Quiche with mixed leaves (Lorraine, spinach & feta, mixed vegetable )	7.00
V Spinach & ricotta puff pastry triangles with mixed leaves	8.00
V Tomato, basil & ricotta tart with mixed leaves	6.80
Hot Lyonnaise salad of confit duck, fried potatoes, green beans, egg and prosciutto	11.80
Grilled prawn & chorizo salad	12.20
Smoked chicken toasted Tartine with red pepper, mozzarella and a mixed leaf salad	9.80
V Organic roasted vegetable toasted Tartine with goats cheese, pesto and a mixed leaf salad	9.80

## PLATTERS

*Our platters are served with Le Pain Quotidien organic bread.*

Italian: ricotta, tapenade, pesto, roasted vegetables, artichoke paste, sundried tomatoes, mozzarella, parmesan & prosciutto	10.40
V Organic mezze: hummus, babaganoush, aubergine & tomato <i>(Vegan)</i>	9.00
Organic charcuterie: a selection of cooked & cured meats	9.80
Smoked salmon, crab, prawns, salmon pate, guacamole & wild rocket	11.20

## CHEESE & BREAD

Cheese board *(please ask your waiter about our selection)* 7.00

V = Vegetarian

All the products you see on our grocery shelves you will find on our tables or in our menu.

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## SIDE ORDERS

V Mesclun salad (green)	3.40	V Humus or babaganoush or aubergine & tomato	3.40
V Rocket & parmesan salad	3.40	V Guacamole or tapenade or ricotta	3.20
V Cherry tomato salad	3.00	Organic ham or Prosciutto or aged Gruyère	3.20
Organic paté with cornichons	5.80	Scottish smoked salmon	4.20
Salmon paté with cucumber	5.40	Olives	2.40

## EVENING SUPPLEMENT *(from 17.00)*

Organic soup of the day, served with bread <i>(see board for details or ask your waiter)</i>	Cup 3.60 Bowl 5.00
V Toasted hazelnut flute with camembert and honey	3.80
V Grilled mushrooms with gorgonzola	4.80
V Organic grilled goats cheese and organic roasted vegetables	4.80
Grilled chorizo & lemon	4.80
V Risotto with green vegetables & basil	6.00 / 9.00
Crab cake with salsa	6.00 / 11.00
Grilled Harrissa prawns	7.00 / 12.00
Organic chicken & mushroom pie	11.20
V Field mushroom, lima bean and tomato, sweet potato and broccoli <i>(Vegan)</i>	10.20
Grilled steak Tartine with caramelized onions and potato wedges	12.80
Confit de canard with roasted onion, petit pois & sweet potato	12.60
Grilled sea bass with green vegetable risotto, aubergine & tomato	14.40
Sirloin steak with potato wedges, mustard mayonnaise and a tomato salad	16.00
V Side order of potato wedges	2.60
V Side order of broccoli	2.20

## SPECIALS

Our specials boards & menus offer further seasonal choice.

*Please ask a member of our staff what is on special today.*

## CAKES & TARTS

Baked cheesecake	4.20	Extra cream	0.60
Fruit crumble <i>(with cream)</i>	4.00	Carrot cake	3.40
Slice of chocolate 'bombe'	4.00	Ginger cake	3.00
Slice of chocolate tart	3.80	Coconut & passion fruit cake	3.00
Tarte tatin <i>(with cream)</i>	4.00	<b>Individual Tarts</b>	
Pavlova with berries & cream	4.20	Espresso chocolate	4.00
Granola 'Parfait' with yoghurt & fruits	4.00	Lemon	3.80
Chocolate Fondant square	3.60	Strawberry	4.00
Fresh fruit salad <small>small 3.00 large 4.00</small>		Raspberry	4.20
Scone with jam & cream	3.60	Mixed berry	4.20
Belgium sugar waffle	3.20	Normandy apple	3.80
Chocolate brownie <i>(flour free)</i>	3.20	Plum	3.80
Organic muffins <i>(please ask for our selection)</i>	2.40	Pear tart	3.80
Biscuits selection	3.00	Treacle tart <i>(with cream)</i>	4.00
Chocolate Cookie	2.20		

V = Vegetarian

A discretionary service charge of 12.5% will be added to the bill.