



M E N U



DISCOVER
MORE ON LPQ

Quality

Simplicity

Conviviality

Authenticity

Simplicity

*"Since the day
I started 30 years ago, simplicity
has been our guiding light.*

*Long before our guest claimed it, long
before the market evolved, we were
making radical choices with
no concession on the taste and
quality of our ingredients."*

Alain Coumont



Breakfast & Brunch

LE PAIN QUOTIDIEN BREAKFAST	68
omelette with your choice of pain au chocolate or plain croissant and a hot beverage served with organic sourdough bread, baguette, organic jams and spreads	
MANHATTAN BREAKFAST	60
smoked salmon and organic boiled egg served with labneh, organic sourdough bread and shot of the season	
BAKERS BREAKFAST	46
2 organic scrambled eggs served with roasted tomatoes, veal bacon, avocado and a cheese scone	
BREAKFAST BOWL	56
organic boiled eggs, quinoa tabbouleh, avocado and mesclun served with organic sourdough bread	
SEASONAL FRENCH TOAST	44
made with brioche	
BELGIAN WAFFLE	
• with berries and maple syrup	40
• with banana, strawberries, and organic noisella	44

BRUNCH **79**

selection of organic sourdough bread with soft boiled egg, orange juice, a hot beverage, served with your choice of pain au chocolate or a plain croissant

CHOOSE EITHER:

THE FARMER

served with smoked turkey, bresaola, emmental and cheddar cheese

THE ANGLER

served with smoked salmon and labneh

Cereals, Fruits & Yoghurt

ORGANIC GRANOLA	40
served with your milk of choice	
GRANOLA PARFAIT	38
with fruits and greek yoghurt	
FRUIT SALAD	28
with mango, pineapple and melon	

Eggs

All of our eggs are organic

2 SOFT BOILED EGGS	32
served with a selection of organic breads	
EGGS YOUR WAY	36
2 organic eggs scrambled, poached or fried, served with toasted sourdough bread	
TURKISH EGGS	38
2 organic poached eggs with labneh, chilli butter, spicy tomato chutney and toasted organic sourdough bread	
EGGS BENEDICT	38
2 organic poached eggs with brioche and homemade hollandaise	
• add spinach	8
• add smoked turkey	10
• add smoked salmon	14
• add veal bacon	16
OMELETTE	41
3 organic eggs omelette with mesclun and organic sourdough bread and baguette	
• spanish	50
• cheese & mushroom	50
• goat cheese & asparagus	56
• smoked salmon & spinach	56



Our eggs are organic which means they have been laid by hens who have been raised in the most humane way possible which includes, their housing, freedom of movement and food. Did you know our scrambled eggs are homemade?

Viennoiseries

All our viennoiseries are served with organic jams and spreads

BREAD BASKET	44
with wheat, rye, five-grain, olive, walnut and baguette	
CLASSICS	SPECIALITY
CROISSANT	11
PAIN AU CHOCOLATE	14
BRIOCHE	14
PAIN AUX RAISINS	14
BLUEBERRY MUFFIN	16
ALMOND CROISSANT	16
BELGIAN CHOCOLATE MUFFIN	16

Filled Croissants

Our freshly baked croissant filled with your choice of the following

EMMENTAL CHEESE	15
EMMENTAL CHEESE & TOMATO	17
SMOKED TURKEY & EMMENTAL CHEESE	24
SMOKED SALMON & LABNEH	35

Tartines

Served on our organic sourdough bread

AVOCADO TOAST	42
diced tomatoes, coriander, lemon juice	
• add two organic poached eggs	10
• add smoked salmon	14
• add veal bacon	16
ZAATAR AND LABNEH	46
labneh, cucumber, radish, cherry tomatoes, mint and pomegranate molasses	
SMOKED SALMON	56
with herb labneh, capers and dill	

Toasted Tartines

CROQUE MONSIEUR	59
smoked turkey, bechamel, emmental cheese served with tomato salsa	
CHICKEN & MOZZARELLA	58
herb mayonnaise, sliced chicken breast, buffalo mozzarella with tomato salsa and pesto	
HALLOUMI TARTINE	59
with red pesto, rocket, mint and sumac	
MUSHROOM TARTINE	53
mushrooms in a creamy garlic sauce topped with rocket and parmesan cheese	
SEASONAL TARTINE	
ask our server for details	

We blend organic stone-ground flour, sea salt and water with a wild yeast levain starter to create a humble four-ingredient beginning. The dough is then kneaded and baked in our stone-lined hearths.



Side Dishes

HERB ROASTED NEW POTATOES	23
QUINOA TABBOULEH SALAD	25
LABNEH PLATE	26

Soup & Pot-au-Feu

Served with our organic bread

VEGAN & SOUP OF THE DAY sml/lrg	29 40
CHICKEN & POTATO GRATIN	62
POT-AU-FEU	56
vegetable stew with grains, chickpeas and harissa	
• add chicken	12
SEASONAL DISH OF THE DAY	
ask our server for details	
CHILI BAKED FISH COCOTTE	85
cod in a spicy tomato sauce with tahini yogurt dressing, crispy onions and chilli	

BAKERS LUNCH 64

soup and half tartine served with mesclun salad and organic sourdough bread

Salads & Quiches

QUICHE	57
quiche of the day with mesclun salad	
SEASONAL VEGAN BOWL	
see our blackboard or ask our server for details	
WARM GOAT CHEESE	62
breaded goat cheese, mesclun, green apple, raspberries, walnuts and honey balsamic dressing	
SALMON BUDDAH	65
quinoa tabbouleh, avocado, beetroot, cucumber, superseeds, and vegan dressing	
CHICKEN CAESAR	65
with veal bacon, cherry tomatoes, organic sourdough croutons, parmesan and caesar dressing	

We source salads, vegetables and herbs from small farms in UAE supporting the local economy and reducing air miles, our carbon footprint and strengthening local communities.

Desserts

CHOCOLATE ÉCLAIR	18	BAKED CHEESECAKE	24
PECAN TART	25	FLOURLESS CHOCOLATE CAKE	24
LEMON TART	22	BELGIAN CHOCOLATE BROWNIE	25
BERRY TART	34	CARROT & PINEAPPLE CAKE	26
BELGIAN DONUT	22	PRALINE CHOCOLATE CAKE	26
APRICOT AND ALMOND CAKE	19	MILLE FEUILLE	28

Hot Drinks

You can substitute any of our hot drinks with vegan almond or coconut milk

CLASSICS

ESPRESSO sml/lrg	14 18
MACCHIATO sml/lrg	16 20

AMERICANO	19
DECAF AMERICANO	19
LATTE	21
CAPPUCCINO	21
TURKISH COFFEE	21
MOCHA	25
FRESH MINT TEA	17
TEA	19

brussels breakfast, earl grey, chunmee green, jasmine green, moroccan mint or chamomile.....

BELGIAN HOT CHOCOLATE	23
VEGAN TURMERIC LATTE turmeric, coconut milk	24
VEGAN MATCHA LATTE matcha green tea and coconut milk	24
GINGER ELIXIR infusion of ginger, lemon, mint and agave syrup	26

Cold Drinks

APPLE JUICE	26
ORANGE JUICE	26
SEASONAL COLD PRESSED JUICE ask our server for details	28
HOMEMADE LEMONADE	26
HOMEMADE SEASONAL LEMONADE	26
TURMERIC SHOT lemon, ginger, orange turmeric and black pepper	17
TURMERIC TONIC turmeric shot mixed with sparkling water	26
STILL WATER 330ml 1ltr	12 20
SPARKLING WATER 330ml 1ltr	18 28
GRANOLA SMOOTHIE banana or berry	28

Organic Ice

ICED COFFEE	19
ICED TEA	19
ICED LATTE	21
ICED CAPPUCCINO	21
ICED COCONUT WATER WITH MINT	28

Did you know our coffee is triple certified? Organic, fair trade and M.O.I Nature land. It comes from Villa Rica, Peru, using single origin, shade grown 100% Arabica beans

