

Surprise Breads*

A big organic sourdough bread loaf filled with closed double tartines.

TRADITION (10 people) 83

- Ham - cherry tomatoes - organic butter - salad cress
- Organic Gouda - organic pickles - organic butter - parsley
- Chicken - grilled zucchini - Grana Padano - basil oil
- Fresh organic goat cheese - dried tomatoes - basil oil - coriander
- Beetrootcaviar - avocado - cucumber - organic superseeds

DISCOVERY (10 people) 88

- Smoked salmon - cucumber - organic butter - salad cress
- Ham - organic gouda cheese - gherkins
- Chicken - grilled courgettes - Grana Padano - basil oil
- Lentils spread - cauliflower - red onions pickles and salad cress
- Beetrootcaviar - avocado - cucumber - organic superseeds

Office Cocktail *

PLATTER OF ZAKOUSKIS & CHOICE OF ONE BOTTLE OF ORGANIC WINE 45

FOR ANY QUESTIONS OR REQUESTS,
PLEASE CONTACT :

CATERING@LEPAINQUOTIDIEN.BE
+32(0)2 348 49 46



Your security is our priority!

We have adjusted our offer in response to Covid.

If you wish, we can individually pack all items for 5€ on 100€ purchase.

Preparations that do not allow for individual packing are marked with an *

Do not forget to mention it when placing your order!

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. We work with fresh ingredients and the composition of our dishes can vary.

Our Restaurants

ANTWERPEN

- Steenhouwersvest** 48 - 2000 Antwerpen - T. +32 (0)3 226 76 13
Lange Kievstraat 107 - 2018 Antwerpen - T. +32 (0)3 226 37 10
Mechelsesteenweg 45-47 - 2018 Antwerpen - T. +32 (0)3 225 12 29
Graanmarkt 6 - 2000 Antwerpen - T. +32 (0)3 231 91 91
Leopold De Waelplaats 8 - 2000 Antwerpen - T. +32 (0)3 766 58 27

BRUGGE Simon Stevinplein 15 - 8000 Brugge - T. +32 (0)50 34 29 21

BRUXELLES

- Cimetière d'Ixelles** Chaussée de Boondael 479 - 1050 Bruxelles - T. +32 (0)2 646 06 93
Dansaert Rue Antoine Dansaert 16a - 1000 Bruxelles - T. +32 (0)2 502 23 61
Galerie de la Reine - 11 - 1000 Bruxelles - T. +32 (0)2 502 02 20
Lepoutre Chaussée de Waterloo 515 - 1050 Bruxelles - T. +32 (0)2 343 33 59
Louise Avenue Louise 124 - 1050 Bruxelles - T. +32 (0)2 646 49 83
Parvis Saint-Pierre 16 - 1180 Bruxelles - T. +32 (0)2 344 04 14
Sablons Rue des Sablons - 11 - 1000 Bruxelles - T. +32 (0)2 513 51 54
Stockel Avenue Hinnisdael 6 - 1150 Bruxelles - T. +32 (0)2 772 70 66
Tongres Rue des Tongres 71-73 - 1040 Bruxelles - T. +32 (0)2 733 38 97
Tour et Taxis Avenue du port 86c - 1000 Bruxelles - T. +32 (0)2 344 47 52

CHARLEROI Boulevard J. Tirou 67 - 6000 Charleroi - T. +32 (0)71 32 27 82

GENT

- Kalandeberg** 10 - 9000 Gent - T. +32(0)9 224 18 79
Korenmarkt 16 - 9000 Gent - T. +32(0)9 269 04 70

JAMBES Avenue Jean Materne 54 5100 Jambes - T. +32 (0)81 30 88 88

KNOKKE Dumortierlaan 75 - 8300 Knokke - T. +32 (0)50 60 15 75

LEUVEN Parijsstraat 35 - 3000 Leuven - T. +32 (0)16 22 43 70

LIÈGE Rue du Mouton Blanc 19 - 4000 Liège - T. +32 (0)4 223 60 12

MAASMECHELEN Zetellaan 100 - 3630 Maasmechelen - T. +32 (0)897 73 211

MECHELEN Ijzerenleen 35 - 2800 Mechelen - T. +32 (0)15 41 54 24

MONS Rue d'Havré 10 - 7000 Mons - T. +32 (0)65 73 14 38

NAMUR Rue du Collège 5 - 5000 Namur - T. +32 (0)81 22 16 66

NIVELLES Rue de Namur 13 - 1400 Nivelles - T. +32 (0)67 87 70 03

OVERIJSE Brusselsesteenweg 497 - 3090 Overijse - T. +32 (0)2 657 69 56

WATERLOO Chaussée de Bruxelles 125 - 1410 Waterloo - T. +32 (0)2 354 59 90

WAVRE Rue du Commerce 31 - 1300 Wavre - T. +32 (0)10 22 29 30

WEMMEL Markt 75 - 1780 Wemmel - T. +32 (0)2 262 33 95



CATERING

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Quality Simplicity Conviviality Authenticity



At home or at the office

*The same distinctive food you enjoy
at our communal table can be savored
with friends and colleagues at home
or the office.*

Contact us for more details.

Prices and dishes may be changed without prior notice. Organic: inspected and certified by CERTISYS

Breakfast

Start the day with fresh and wholesome ingredients and enjoy the simple pleasures of life.

PLATTER OF ORGANIC MINI PASTRIES (20 pieces) 30
10 mini croissants and 10 mini pains au chocolat

PLATTER OF ORGANIC PASTRIES (10 pieces) 25
5 vegan croissants and 5 pains au chocolat

PLATTER VEGAN VIENNOISERIES (10 pieces) 25
5 vegan croissants and 5 vegan tortillons

PLATTER OF MINI CROISSANTS WITH SMOKED SALMON AND ORGANIC GOUDA (20 pieces) 48
• 10 mini croissants filled with smoked salmon and herb sauce
• 10 mini croissants filled with organic gouda

PLATTER OF BRIOCHES WITH SALMON AND ORGANIC GOUDA (10 pieces) 48
• 5 brioche filled with smoked salmon and herb sauce
• 5 brioche filled with organic Gouda cheese

LE PAIN QUOTIDIEN BREAKFAST (5 pers) 65
• 5 organic croissants - 5 organic pains au chocolat - 1/4 loaf of sliced organic wheat bread - organic butter - 5 small bottles of orange or organic apple juice - 5 fresh fruit salads - 1 organic chocolate spread - 1 organic jam

GRANOLA PARFAIT & FRUIT SALAD (10 pieces) 30
• 5 mini granola parfaits: organic granola, fresh fruits, choice between: organic yoghurt or organic vegan soy yoghurt
• 5 mini fresh fruits salads



OUR SEASONAL SUGGESTION

PLATTER OF MINI VEGAN SALADS (10 pieces) 50
• 5 seasonal salads: with roasted butternut, quinoa and lentils, coriander and vegan dressing
• 5 orient bowls: with roasted cauliflower, quinoa and lentils, coriander and vegan dressing

Lunch

All our salads are prepared on the spot. We try to use as many organic and locally sourced products as possible.

PLATTER OF MINI SALADS (10 pieces) 50

- 3 mini avocado salads: beetroot caviar, quinoa and lentils, cucumber and vegan dressing
- 4 mini Chicken Caesar salads: cherry tomatoes, Grana Padano, organic croutons and Caesar dressing
- 3 mini smoked salmon salads: cherry tomatoes, Grana Padano, organic croutons and herb sauce

PLATTER OF QUICHES (12 portions) 35
• portions quiche lorraine
• portions feta & spinach quiche
• portions seasonal quiche

LUNCH FOR 10 (4 platters) 150*
platter of vegetables - platter of tartines -
platter of baguettes - platter of mini tartlets

platter of vegetables - choice between 2 platters of tartines 160
or 2 platters of baguettes - Platter of gourmandises

Platters to Share

GARNISHED WITH THE FOLLOWING:

- Chicken - grilled zucchinis - Grana Padano
- Smoked salmon - organic yoghurt - chives
- Beetrootcaviar - avocado - cucumber - organic superseeds
- Organic hummus - organic superseeds - blueberries - salad cress
- Organic Gouda cheese - ham - organic butter - organic pickles

Choose from a selection of organic baguette, tartine, brioche and Zakouski.

PLATTER OF TARTINES (25 pièces) 48

PLATTER OF BRIOCHES (10 pièces) 45

PLATTER OF BAGUETTES (10 pièces) 48

PLATTER OF CIABATTA (10 pièces) 50

PLATTER OF ZAKOUSKIS* (25 pièces) 25

PLATTER OF VEGETABLES (10 people) 34

Desserts

No matter the occasion, it's always better with desserts !

PLATTER OF WAFFLES & STRAWBERRIES (10 pers) 24
Liège waffles - fresh strawberries - chocolate sauce - fresh mint

PLATTER OF MINI TARTLETS (12 pieces) 28
lemon - raspberry - chocolate

PLATTER OF DESSERTS (8 pieces) 34
organic Belgian chocolate brownie - caramel tartlets - lemon tartlets - apple & cinnamon tartlets

PLATTER OF GOURMANDISES (10 pers) 39
organic waffles - organic mini-brownies - cake - financiers - cookie assortment - seasonal fruits

Cold Beverages

ORANGE JUICE 4 13

ORGANIC APPLE JUICE 4 13

COLD PRESSED SEASONAL JUICE 4.6

- apple, charcoal and lime
- organic carrot, ginger and curcuma
- organic pear, spinach and mint

ORGANIC HOMEMADE LEMON LEMONADE 14

ORGANIC HOMEMADE RASPBERRY LEMONADE 14

HOMEMADE ICED TEA OF THE MOMENT 14

ORGANIC SEASONAL SHOT 60ml 3.35

ORGANIC SEASONAL KOMBUCHA 33cl 4.65

STILL OR SPARKLING WATER 50cl 2.3

Organic Wines

Contact us for more information on our wine card.

CRÉMANT D'ALSACE 21

APPLE CIDER 9.95

WHITE AOC BUGEY CHARDONNAY 21

ROSÉ IGP MÉDITERRANÉE 2019 21

RED AOC LANGUEDOC 2018 21