

# Dessert Platters

No matter the occasion, it's always better with desserts ! All our other cakes are available for catering. Ask our host for more information.

<b>DESSERTS</b> (5 pieces)	22
organic Belgian chocolate brownies - caramel tartlet - lemon tartlet - apple & cinnamon tartlet	
<b>MINI TARTLETS</b> (12 pieces)	30
lemon - raspberry - chocolate - caramel	
<b>SLICED CAKE</b>	40
chocolate - plain - lemon	
<b>COOKIES AND MUFFINS</b> (20 pieces)	40
chocolate chia muffins - honey and raisins cookies - chocolate cookies	
<b>GOURMANDISES</b> (10 pers)	45
organic waffles - organic mini brownies - cake - financiers - cookie assortment - fresh strawberries	
<b>WAFFLES &amp; STRAWBERRIES</b> (10 pers)	25
Belgium waffles - fresh strawberries - chocolate sauce - fresh mint	
<b>SLICED FRUIT</b>	25
pineapple - melon - strawberries - blueberries	

# Cold Beverages

<b>ORANGE JUICE</b>	4	25 CL	1 L
<b>ORGANIC APPLE JUICE</b>	4		
<b>DETOX COLD PRESSED JUICES</b>	5		
• apple, charcoal and lime			
• organic carrot, ginger and curcuma			
• organic pear, spinach and mint			
<b>ORGANIC HOMEMADE LEMONADE</b>	15		
<b>HOMEMADE RASPBERRY LEMONADE</b>	15		
<b>HOMEMADE ORGANIC ICED TEA</b>	15		
rooibos and apple			
<b>SEASONAL SHOT</b> 60ml	4		
apple, ginger, pomegranate and blackcurrant			
<b>STILL OR SPARKLING WATER</b> 50cl	2.45		

# Organic Wines

Contact us for more information on our wine card.

<b>WHITE: OÉ - AOC BUGEY CHARDONNAY</b>	25
<b>ROSÉ: OÉ - IGP MÉDITERRANÉE 2019</b>	25
<b>RED: OÉ - AOC LANGUEDOC 2018</b>	25

# Book our Foodtruck

**A BABY SHOWER, A FAMILY EVENT,  
A GARDEN PARTY, A TEAMBUILDING,  
A WEDDING BRUNCH OR A SEMINAR?**

Our food truck comes to you and travels all over Belgium with a special tailor-made Le Pain Quotidien offer.

For a custom-made offer, contact us:

BY PHONE: +32 (0)2 348 49 46  
BY EMAIL: CATERING@LEPAINQUOTIDIEN.BE



Discover more about our catering services via this QR code



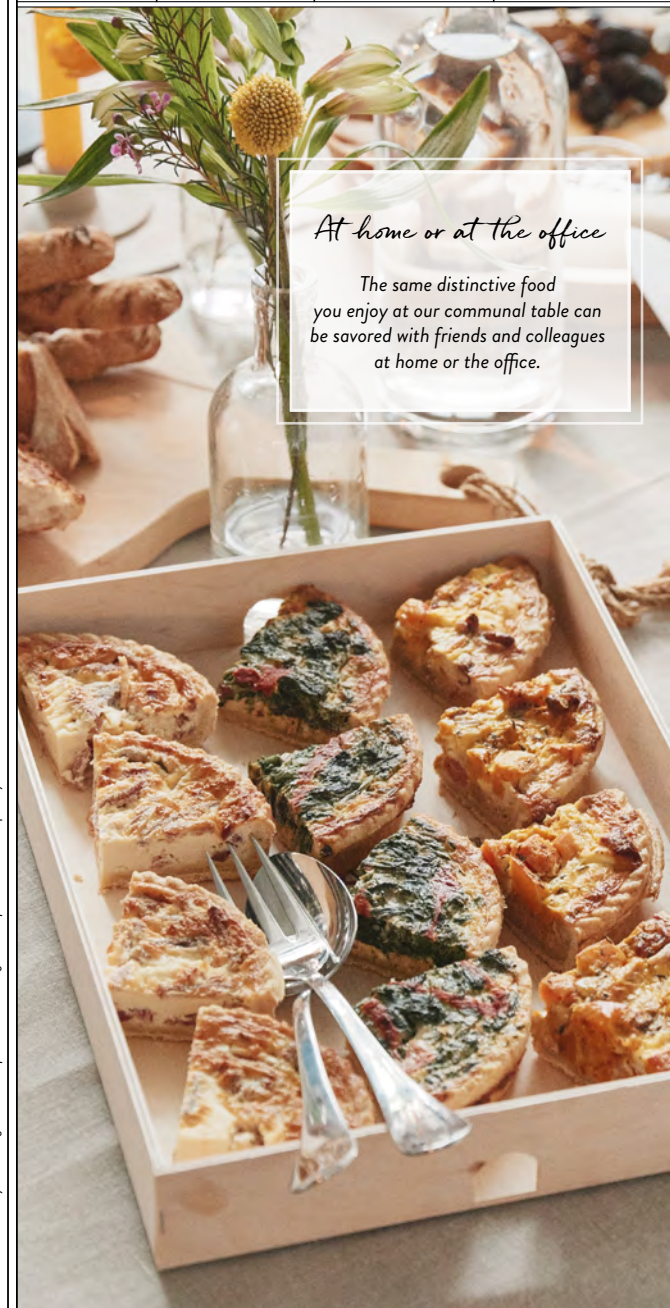
lepainquotidien.com/catering



# CATERING

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

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.*

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

# Breakfast Platters

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

**ORGANIC MINI VIENNOISERIES** (20 pieces) **35**  
10 mini croissants and 10 mini pains au chocolat

**ORGANIC VIENNOISERIES** (10 pieces) **30**  
5 croissants and 5 pains au chocolat

**VEGAN VIENNOISERIES** <sup>V</sup> (10 pieces) **30**  
5 vegan hibiscus croissants and 5 vegan tortillons

**MIXED VIENNOISERIES** (10 pieces) **35**  
5 x 2 different flavours of viennoiseries

**MINI SAVOURY CROISSANTS** (16 pieces) **50**  
Assortment of mini savoury croissants filled with:  
organic Gouda cheese - oak smoked salmon and herb sauce -  
homemade avocado mash - Belgian farmers ham (4 of each)

**GRANOLA PARFAIT & FRUIT SALAD** (10 pieces) **35**  
• 5 mini granola parfaits: organic granola,  
seasonal fruit compote, fresh fruits, choice between:  
organic plain yoghurt or organic soy yoghurt  
• 5 mini fresh fruits salads

**CHIA DRAGONFRUIT BOWLS** <sup>V</sup> (10 pieces) **45**  
banana and dragonfruit chia pudding with blueberries,  
strawberries, pineapple, fresh mint and dark chocolate

## SURPRISE BREAD (10 people) **95**

A large organic sourdough bread filled with double closed tartines, topped with the following selection:

- organic butter - Belgian farmers ham - organic Gouda cheese - gherkins
- organic butter - oak smoked salmon - herb sauce - radish - pickled cucumber
- homemade avocado mash - bio superseeds - radish - pickled cucumber <sup>V</sup>
- hummus - bio superseeds - chives <sup>V</sup>
- tuna salad - hummus - radish - pickled cucumber

# Lunch

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

**SALAD BOWL TO SHARE** (5 people) **30**  
• Chicken Caesar salad: free-range chicken, crispy bacon, romaine salad, Parmesan, homemade croutons and Caesar dressing

• Salmon bowl: oak smoked salmon, mixed salad, cherry tomatoes, cucumber, homemade croutons and herb sauce **35**

• Veggie & Grain bowl <sup>V</sup>: quinoa tabbouleh, mixed salad, seasonal vegetables, homemade croutons and vegan dressing **30**

**PLATTER OF MINI SALADS** (10 pieces) **65**  
• 3 mini Salmon bowls

• 4 mini Chicken Caesar salads  
• 3 mini Veggie & Grain bowls <sup>V</sup>

**PLATTER OF QUICHES** (12 portions) **40**  
• 4 portions quiche Lorraine  
• 4 portions feta & spinach quiche  
• 4 portions seasonal quiche

# Platters to Share

Choose from a selection of brioche, organic baguette, tartine or ciabatta.

**PLATTER OF TARTINES** (25 pieces) **55**

**PLATTER OF BRIOCHES** (10 pieces) **50**

**PLATTER OF BAGUETTES** (10 pieces) **50**

**PLATTER OF CIABATTA** (10 pieces) **50**

### GARNISHED WITH THE FOLLOWING :

- oak smoked salmon - herb sauce - pickled cucumber
- hummus - blueberries - organic superseeds <sup>V</sup>
- tuna - hummus - chives - radish - pickled cucumber
- organic Gouda cheese - Belgian farmers ham - organic butter - gherkins
- organic pesto rosso - dried ham - organic mozzarella di bufala - cherry tomatoes - basil oil

# Combo's

Easy to share for small and big occasions, at home and at the office.

**LE PAIN QUOTIDIEN BREAKFAST** (5 people) **75**

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

**INDIVIDUAL BREAKFAST** (minimum 5 people) **17**

organic croissant or organic pain au chocolat - organic wheat bread - organic butter - orange juice - fruit salad. Served with our organic spread and organic jam.

**LUNCH FOR 10** (4 platters) **180**

platter of mini salads - platter of tartines  
platter of baguettes - platter of mini tartlets

**INDIVIDUAL LUNCH** (minimum 5 people) **20**

tartine to choose from our assortment,  
mini salad and organic brownie



# Apero Platters

**VEGETABLES AND DIPS** **40**

carrot - cucumber - cauliflower - radish - cherry tomatoes - hummus - red beetroot caviar

**CHEESE ASSORTMENT** **50**

Comté cheese - organic Gouda cheese - organic goat cheese - herb ricotta - organic butter - organic bread - organic flutes - fresh grapes - organic fig jam - organic blueberry jam

**OAK SMOKED SALMON** **60**

organic nordic bread - lemon - herb ricotta - organic butter