

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.

DESSERTS (5 pieces)	25
Belgian chocolate brownies - caramel tartlet - lemon tartlet - apple-cinnamon tartlet	
MINI TARTLETS (12 pieces)	40
lemon - raspberry - chocolate - caramel	
COOKIES AND MUFFINS (20 pieces)	50
chocolate chia muffins - honey and raisins cookies - chocolate cookies	
GOURMANDISES (10 pers)	55
organic waffles - lemon cake - mini brownies - financiers - speculoos	
PASTEIS DE NATA (15 pieces)	35
Portuguese tartlet with egg cream	
FRESH FRUITS	35
pineapple - melon - blueberries - strawberries - fresh mint	

Cold Beverages

ORANGE JUICE	25 CL 1 L	4.65 14.95
ORGANIC APPLE JUICE		4.65 14.95
DETOX COLD PRESSED JUICES		5.65
• apple, charcoal and lime		
• organic carrot, ginger and curcuma		
• organic pear, spinach and mint		
• botanical lavender water		
HOMEMADE LEMONADE		15.95
HOMEMADE RASPBERRY LEMONADE		15.95
HOMEMADE GREEN ICED TEA		15.95
STILL WATER - SPA REINE 50cl		2.95
SPARKLING WATER - BRU 50cl		2.95

Organic Oé Wines & Bubbles

Contact us for more information on our wine card.

WHITE: AOC LANGUEDOC	24.95
ROSÉ: IGP MÉDITERRANÉE	24.95
RED: AOC LANGUEDOC	24.95
CRÉMANT D'ALSACE	30

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 savoured with friends and colleagues at home or at the office.

Prices (€ and VAT incl) and dishes may be changed without prior notice. Organic ingredients: inspected and certified by Certisys BE-BIO-01.

Breakfast Platters

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

MINI VIENNOISERIES (20 pieces)	45
10 mini butter croissants and 10 mini pains au chocolat	
VIENNOISERIES (10 pieces)	40
5 butter croissants and 5 pains au chocolat	
VEGAN VIENNOISERIES ^Y (10 pieces)	40
5 vegan hibiscus croissants and 5 vegan tortillons	
MIXED VIENNOISERIES (10 pieces)	45
5 x 2 different flavours of viennoiseries	
MINI SAVOURY CROISSANTS (16 pieces)	55
assortment of mini savoury croissants filled with: gouda cheese - Atlantic smoked salmon and herb sauce - homemade avocado mash - Belgian farmers ham (4 of each)	
GRANOLA PARFAIT & FRUIT SALAD (10 pieces)	50
• 5 mini granola parfaits: organic granola with fresh fruit, choice between: organic plain yoghurt or organic soy yoghurt • 5 mini fresh fruit salads	
CHIA RED FRUIT DELICE	50
10 mini chia pudding with organic almondmilk, raspberry puree, strawberries, raspberries, blueberries, organic skyr and organic dark chocolate	

SURPRISE BREAD (10 people) 105

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

- Atlantic smoked salmon - herb sauce - radish - cucumber - dill - organic butter
- Belgian farmers ham - gouda cheese - organic gherkins - organic butter
- hummus - roasted broccolini - sprouted cress - slightly spicy oil ^Y
- tuna - hummus - radish - cucumber - chives
- avocado mash - superseeds - radish - cucumber ^Y

We also have a veggie or vegan offer available.

For more details, please ask our host or visit our website.

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)	
• Caesar: free-range chicken, crispy bacon, romaine salad, parmesan, homemade croutons and Caesar dressing	45
• Salmon & quinoa: Atlantic smoked salmon, mesclun, quinoa tabbouleh, ricotta with fresh herbs, cherry tomatoes, sprouted cress, dill, lemon and herb sauce	45
• Panzanella ^Y : mix of green peas, edamame and roasted fennel, roasted broccolini, mesclun, homemade organic baguette croutons, basil oil, dill, parsley, lemon and vegan vinaigrette	40
PLATTER OF SALADS (10 individual portions)	70
3 salmon & quinoa salads • 4 Caesar salads • 3 panzanella salads ^Y	
PLATTER OF VEGAN SALADS ^Y (10 individual portions)	70
5 quinoa salads - 5 panzanella salads	
PLATTER OF QUICHES (12 portions)	50
4 Lorraine quiche • 4 feta and spinach quiche • 4 salmon and leek quiche	
PLATEAU EGG MIMOSA TARTINES (15 pieces)	40
served on cannabis-hemp bread with sprouted cress, furikake (sesame seeds & nori) and lemon	

Platters to Share

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

PLATTER OF TARTINES (25 pieces)	65
PLATTER OF BRIOCHES (10 pieces)	60
PLATTER OF BAGUETTES (10 pieces)	55
PLATTER OF CIABATTA (10 pieces)	60

GARNISHED WITH THE FOLLOWING :

- Atlantic smoked salmon - herb sauce - radish - cucumber - dill - organic butter
- hummus - roasted broccolini - sprouted cress - slightly spicy oil ^Y
- gouda cheese - Belgian farmers ham - organic butter - organic gherkins
- tuna - hummus - chives - radish - cucumber
- dried ham - mozzarella di bufala D.O.P - organic pesto rosso - cherry tomatoes - basil oil

We also have a veggie or vegan offer available. For more details, please ask our host or visit our website.

Combo's

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

LE PAIN QUOTIDIEN BREAKFAST (5 people)	85
5 butter croissants - 5 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)	13
butter croissant or pain au chocolat - orange juice or organic apple juice - fruit salad	
LUNCH FOR 10 (4 platters)	195
platter of mini salads - platter of tartines - platter of baguettes - platter of mini tartlets	
VEGGIE LUNCH FOR 10 (4 platters)	195
platter of mini salads ^Y - platter of vegetarian tartines - platter of vegetarian baguettes - platter of mini tartlets	
INDIVIDUAL LUNCH (minimum 5 people)	20
tartine to choose from our assortment, mini salad and brownie	

Apero Platters

VEGETABLES AND DIPS ^Y	55
carrot - cucumber - cauliflower - radish - cherry tomatoes - hummus - muhammara	
CROSTINI AND DIPS	50
crostinis of our organic baguette - herb ricotta - organic skyr with radish and chives - muhammara - houmous ^Y - guacamole ^Y	
HAM & CHEESE ASSORTMENT	65
Belgian farmers ham - dried ham - comté cheese - gouda cheese - goat cheese - ricotta with fresh herbs - organic baguette - fresh grapes - organic gherkins - organic butter	
CHEESE ASSORTMENT	60
comté cheese - gouda cheese - goat cheese - ricotta with fresh herbs - organic bread - organic flutes - fresh grapes - organic fig jam - organic blueberry jam - organic butter	
ATLANTIC SMOKED SALMON	70
organic Nordic bread - lemon - ricotta with fresh herbs - organic butter	