

## 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)	25
Belgian chocolate brownies (2) - caramel tartlet (1) - lemon tartlet (1) - apple-cinnamon tartlet (1)	
<b>MINI TARTLETS</b> (12 pieces)	40
lemon (3) - raspberry (3) - chocolate (3) - caramel (3)	
<b>COOKIES AND MUFFINS</b> (20 pieces)	50
chocolate chia muffins (10) - honey and raisins cookies (5) - chocolate cookies (5)	
<b>GOURMANDISES</b> (10 people)	55
organic waffles - lemon cake - mini brownies - financiers - speculoos	
<b>PASTEIS DE NATA</b> (15 pieces)	45
Portuguese tartlet with egg cream	
<b>MADELEINES</b> (20 pieces)	40
soft butter-flavoured cake	
<b>FRESH FRUITS BASKET</b>	30
apple - banana - grapes	

## Cold Drinks

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

## Organic Oé Wines & Bubbles

Contact us for more information on our wine card.

<b>WHITE:</b> AOC LANGUEDOC	24.95
<b>ROSÉ:</b> IGP MÉDITERRANÉE	24.95
<b>RED:</b> AOC LANGUEDOC	24.95
<b>CRÉMANT D'ALSACE</b>	30

# Book our Foodtruck

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

Our foodtruck travels across  
Belgium to offer you our signature  
Le Pain Quotidien selection.

For any questions or requests,  
please 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](http://lepainquotidien.com/catering)

CATERING - EN - AUTUMN 2024

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



## 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.



LEPAINQUOTIDIENBE

WWW.LPQCATERING.BE

# Breakfast Platters

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

<b>MINI VIENNOISERIES</b> (20 pieces)	45
10 mini butter croissants and 10 mini pains au chocolat	
<b>VIENNOISERIES</b> (10 pieces)	40
5 butter croissants and 5 pains au chocolat	
<b>VEGAN VIENNOISERIES</b> <sup>V</sup> (10 pieces)	40
5 vegan hibiscus croissants and 5 vegan cinnamon rolls	
<b>MIXED VIENNOISERIES</b> (10 pieces)	45
5 x 2 different flavours of viennoiseries	
<b>MINI SAVOURY CROISSANTS</b> (16 pieces - 4 of each)	55
assortment of mini savoury croissants filled with: Gouda cheese - Atlantic smoked salmon and herb sauce - homemade avocado mash - Belgian farmers ham	
<b>MINI CROISSANTS - SCRAMBLED EGGS</b> (16 pieces)	60
mini croissants filled with scrambled eggs	
<b>GRANOLA PARFAIT &amp; FRUIT SALAD</b> (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	

# Platters to Share

<b>PLATTER OF TARTINES</b> (25 pieces)	65
<b>PLATTER OF BRIOCHES OR CIABATTAS</b> (10 pieces)	60
<b>PLATTER OF BAGUETTES</b> (10 pieces)	55
<b>GARNISHED WITH THE FOLLOWING :</b>	
• Atlantic smoked salmon - ricotta with fresh herbs - cucumber	
• Belgian farmers ham - Gouda cheese - organic butter - organic gherkins	
• hummus - pomegranate - cucumber - pickled red onion - parsley - homemade slightly spicy oil <sup>V</sup>	
• tuna - hummus - chives - radish - cucumber	
• dried ham - mozzarella di bufala D.O.P. - organic pesto rosso - cherry tomatoes - basil oil	
<b>PLATTER OF WRAPS</b> (16 pieces - 4 of each)	65
• Atlantic smoked salmon: organic skyr with herbs - cucumber - Romaine salad	
• Ham & cheese: cherry tomatoes - organic hard boiled egg - Romaine salad - vegan vinaigrette	
• Chuna <sup>V</sup> : chuna - Romaine salad	
• Caesar: free-range chicken - organic hard boiled egg - Parmesan - Romaine salad - crispy bacon - Caesar dressing	

# Lunch

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

<b>SALAD BOWL TO SHARE</b> (5 people)	45
<b>PLATTER OF SALADS</b> (5 individual portions)	45
Select 1 taste per platter	
• Caesar: free-range chicken - crispy bacon - Romaine salad - Parmesan - homemade organic croutons - Caesar dressing	
• Atlantic smoked salmon & quinoa: mesclun - quinoa tabbouleh - ricotta with fresh herbs - cherry tomatoes - mix of sprouted cress - dill - vegan vinaigrette - herb sauce	
• Quinoa <sup>V</sup> : mesclun - quinoa tabbouleh - cherry tomatoes - mix of sprouted cress - pickled cucumber - pickled red onion - homemade organic croutons - vegan vinaigrette	
• Chuna <sup>V</sup> : mesclun - chuna - homemade organic croutons - cherry tomatoes - lemon - dill - vegan vinaigrette	
• Tuna <sup>V</sup> : mesclun - tuna salad - cherry tomatoes - homemade organic croutons - lemon - dill - vegan vinaigrette	
• Caprese <sup>V</sup> : Romaine salad - mozzarella di bufala D.O.P. - homemade organic croutons - cherry tomatoes - vegan vinaigrette - basil oil	

<b>PLATTER OF QUICHES</b> (12 pieces - 4 of each)	50
Lorraine - feta & spinach - salmon & leek	

## SURPRISE BREAD (10 people) 105

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

- Atlantic smoked salmon - ricotta with fresh herbs - cucumber
- free-range chicken - Caesar dressing - Parmesan - Romaine salad
- hummus - pomegranate - cucumber - pickled red onion -  
parsley - homemade slightly spicy oil <sup>V</sup>
- tuna - hummus - chives - radish - cucumber
- chuna - dill - Romaine salad <sup>V</sup>

# Combo's

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

<b>LE PAIN QUOTIDIEN BREAKFAST</b> (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	
<b>INDIVIDUAL BREAKFAST</b> (minimum 5 people)	13
butter croissant or pain au chocolat - orange juice or organic apple juice - fruit salad	
<b>LUNCH FOR 10</b> (5 platters)	195
2 platters of mini salads - platter of tartines - platter of baguettes - platter of mini tartlets	
<b>VEGGIE LUNCH FOR 10</b> (5 platters)	195
2 platters of mini salads <sup>V</sup> - platter of vegetarian tartines - platter of vegetarian baguettes - platter of mini tartlets	
<b>INDIVIDUAL LUNCH</b> (minimum 5 people)	20
tartine to choose from our assortment - mini salad - brownie	

# Apero Platters

<b>VEGETABLES AND DIPS</b> <sup>V</sup>	55
carrot - cucumber - cauliflower - radish - cherry tomatoes - hummus - mushroom spread	
<b>CROSTINI AND DIPS</b>	50
Crostini of our organic baguette - fresh herb ricotta - organic skyr with radish and chives - mushroom spread - houmous <sup>V</sup> - guacamole <sup>V</sup>	
<b>HAM &amp; CHEESE ASSORTMENT</b>	65
Belgian farmers ham - dried ham - Comté cheese - Gouda cheese - goat cheese - ricotta with fresh herbs - organic baguette - fresh grapes - organic gherkins - organic butter	
<b>CHEESE ASSORTMENT</b>	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	
<b>ATLANTIC SMOKED SALMON</b>	70
organic Nordic bread - lemon - ricotta with fresh herbs - organic butter	