



M E N U

• S U M M E R •



DISCOVER OUR
STORIES ONLINE

Quality

Simplicity

Conviviality

Authenticity



Conviviality

At Le Pain Quotidien, joy and sharing
convivial moments are at the heart
of what we do.

That's why we've reimagined our brunch
to offer you more freedom and indulgence.
Now, you get to create your own brunch,
just the way you like it.

Discover these exciting new options
in our new menu.

Organic Bread

Served with our organic butter, organic jams & organic spreads.

BAKER'S BREAD BASKET	6.95
selection of different slices of organic bread and organic baguette	
PORTION OF BAGUETTE	3.95
SOURDOUGH BREAD ROLL	2.95
BLACK OLIVES SOURDOUGH BREAD ROLL	2.95
HAZELNUT & RAISIN FLUTE	4.25

Breakfast


Served with our organic butter, organic jams & organic spreads.

LE PAIN QUOTIDIEN BREAKFAST	9.95
pain au chocolat or butter croissant, orange juice or organic apple juice and a classic organic hot drink	
• with yoghurt & fresh fruit	+3.95
• with an organic soft boiled egg & soldiers	+3.95
• with a bread basket: organic sourdough wheat bread and organic baguette	+3.95
• full selection	+9

HAM & CHEESE CROISSANT	7.95
butter croissant with Belgian farmers ham and Gouda cheese, served warm	

PAIN PERDU	9.95
prepared with our brioche, served with strawberries, blueberries, fresh mint and sour cream	

MINI PANCAKES	10.95
served with strawberries, banana, blueberries, raspberries, fresh mint, sour cream and strawberry jam	

 BREAKFAST BOWL	14.95
quinoa tabbouleh, mesclun, two organic baked eggs, cherry tomatoes, guacamole, parsley, lemon and superseeds, served with organic protein bread	

MANHATTAN BREAKFAST	14.95
Atlantic smoked salmon, organic skyr with fresh herbs, mesclun, organic soft boiled egg, selection of slices of organic bread and organic baguette	

Cereals, Fresh Fruit & Yoghurt

GRANOLA PARFAIT	9.95
organic granola, fresh fruits and fresh mint - choice between: organic plain yoghurt, organic skyr or organic soy yoghurt	

 CHIA RED FRUITS DELICE	9.95
made with organic almondmilk, raspberry puree, fresh raspberries, strawberries, blueberries and organic dark chocolate - choice between: organic plain yoghurt, organic skyr or organic soy yoghurt	

FRESH FRUIT SALAD [✓]	7.95
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Organic Eggs

All our eggs are organic & come from free-range chicken.

SOFT BOILED EGGS (1 OR 2)	4.65 6.95
served with organic baguette and organic sourdough wheat bread soldiers	

BAKED EGGS (1 OR 2)	4.65 6.95
served with organic baguette and organic sourdough wheat bread	

SCRAMBLED EGGS	10.95
served with organic baguette and organic sourdough wheat bread	
• with grilled bacon	+3.75
• with avocado	+3.75
• with Atlantic smoked salmon	+4.75

SCRAMBLED EGGS TOAST	15.95
toasted organic sourdough wheat bread, organic scrambled eggs, avocado, cherry tomatoes, coriander and organic pesto rosso	

BRUNCH 24.95

Our brunch is served every day with a selection of our organic breads, a classic organic hot drink, served with organic jams & organic spreads.

COMPOSE YOUR BRUNCH

choose 1 in each category:

COLD DRINKS & BUBBLES

- organic apple juice
- orange juice

- mimosa
- bellini

VIENNOISERIE

- butter croissant
- hibiscus croissant [✓]
- pain au chocolat
- small brioche

PROTEIN

- organic soft-boiled egg
- organic scrambled eggs
- organic pan-fried egg
- quinoa tabbouleh [✓]

HALF TARTINE

- avocado toast [✓]
- Atlantic smoked salmon
- tuna
- ham & cheese

DESSERT

- mini granola parfait with yogurt of your choice
- mini fresh fruit salad [✓]
- mini raspberry yoghurt smoothie

MAKE IT EVEN MORE DELICIOUS +9.95

WITH A GLASS OF CRÉMANT & YOUR CHOICE BETWEEN MINI PANCAKES OR WAFFLE

- pancakes nature
- pancakes with Atlantic smoked salmon, sour cream & dill
- pancakes with grilled bacon and agave syrup
- Belgian waffle, strawberries & chocolate sauce



Viennoiseries

Served with our organic jams & organic spreads.

BUTTER CROISSANT	3.95
PAIN AU CHOCOLAT	3.95
PAIN AUX RAISINS	3.95
SMALL BRIOCHE	3.95
CHOCOLATE CRUFFIN	3.95
TORTILLON	4.75
CHOCOLATE TWIST	4.75
CINNAMON ROLL [✓]	4.75
HIBISCUS CROISSANT [✓]	4.75
ALMOND CROISSANT	4.95
APPLE GALETTE	4.95
PISTACHIO SWIRL	4.95

Tartines

Served on our organic sourdough wheat bread.
Our tartines are also available on 1/2 organic baguette.

BELGIAN BEEF TARTARE	16.95
organic Belgian beef, Parmesan, basil oil and organic sundried tomatoes	
TUNA	13.95
with hummus, celery, chives, radish and cucumber	
 AVOCADO TOAST ^V	13.95
toasted organic sourdough wheat bread with guacamole, cucumber, radish, superseeds and citrus-cumin salt	
• with organic scrambled eggs	+2.75
• with Atlantic smoked salmon	+4.75
CROQUE MONSIEUR	17.95
toasted organic sourdough wheat bread (<i>double</i>) with Belgian farmers ham, Gouda cheese served with organic tomato salsa and a mixed salad	
 GARDENER'S CROQUE ^V	15.95
toasted organic sourdough wheat bread with hummus, grilled zucchini, organic pesto rosso, served with a mixed salad, avocado with superseeds, vegan vinaigrette and organic tomato salsa	
CHICKEN & SMOKED MOZZARELLA TOAST	17.95
toasted organic sourdough wheat bread with free-range chicken, smoked mozzarella, grilled zucchini, basil oil and parsley	

Sides


CHEESES (GOUDA & GOAT CHEESE)	4.65
BELGIAN FARMERS HAM	7.65
BELGIAN FARMERS HAM & CHEESE	7.65
ATLANTIC SMOKED SALMON	9.95
BURRATA DI BUFALA	7.45
MIXED SALAD ^V	3.65
GUACAMOLE ^V	4.65
AVOCADO ^V	3.95
HUMMUS ^V	4.65

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.

While we take steps to minimize risk and safely handle the foods that contain potential allergens (*amongst others: gluten, milk, eggs, sesame, soya, nuts, celery, mustard, sulphites*) please be advised that cross contamination may occur.

As we are working with fresh ingredients, the composition may vary according to availability.

OUR COMBOS

 DAILY BAKER'S LUNCH	16.95
a big bowl of organic soup of the day, ½ tartine of the day and a mixed salad	
TARTINE LUNCH	14.95
Gouda and Belgian farmers ham tartine or tuna tartine or classic avocado toast ^V , homemade lemonade or still or sparkling water	
• pastel de nata or plain Belgian waffle	+ 2.95

Salads

Served with organic bread & organic butter.

CAESAR	17.95
free-range chicken, grilled bacon, Parmesan cheese, homemade organic croutons, organic hard boiled egg, Romaine salad and Caesar dressing	
WARM GOAT CHEESE	17.95
fresh goat cheese, toasted organic hazelnut raisin flute, mesclun, organic granola, dried cranberries, cherry tomatoes, cucumber, chives and blueberry dressing	
• with grilled bacon	+3.75
 ATLANTIC SMOKED SALMON & TUNA	18.95
Nordic rye bread, Romaine salad, mix of sprouted cress, cherry tomatoes, lemon, vegan vinaigrette and fresh herb sauce	




Order one of our
BETTER CHOICES
& collect **5 Extra points**
in our loyalty programme



Tartine Club

Hot Dishes

QUICHE	
portion served with a mixed salad	
• Lorraine	15.95
• feta and spinach	15.95
• seasonal	16.95
• salmon and leek	17.95
 ORGANIC SOUP OF THE DAY ^V	5.45 8.45
served with organic sourdough wheat bread, organic homemade croutons, organic baguette and organic butter	

Seasonal Specials

PROTEIN PANCAKES	10.95
served with banana, blueberries, fresh mint, organic skyr and strawberry jam	
SOURDOUGH FLATBREAD WITH TWO ORGANIC BAKED EGGS	14.95
topped with a citrus-cumin salt organic skyr, roasted cherry tomatoes, parsley and homemade slightly spicy oil	
ITALIAN SOURDOUGH FLATBREAD	17.95
dried ham, mozzarella di bufala D.O.P., organic pesto rosso, cherry tomatoes and basil oil	
 SOURDOUGH FLATBREAD WITH GRILLED VEGETABLES ^V	16.95
houmous, roasted peppers, grilled zucchini, mix of sprouted cress and basil oil	
• with mozzarella di bufala D.O.P. or with dried Serrano ham	+3
• with mozzarella di bufala D.O.P. and with dried Serrano ham	+6
SALMON GRAVLAX TARTINE	17.95
marinated salmon in gravlax style, organic skyr with fresh herbs, mix of sprouted cress, lemon and cucumber, served on organic protein bread	
BURRATA DI BUFALA & HEIRLOOM TOMATOES	17.95
mix of heirloom tomatoes, basil oil, mix of sprouted cress and multicereal baguette	
RASPBERRY YOGHURT SMOOTHIE	6.95
made with organic skyr, topped with granola	
SPARKLING BOTANICAL LEMONADE	4.95
organic Jasmine green tea with fresh lime juice & ginger	



Enjoy the taste of living better

Our philosophy is simple: good food, an active lifestyle, and joyful moments with friends and family are the keys to a healthy, happy life.

Meet your Better Choices

Discover wholesome, satisfying meals that taste great and fuel your day.

Did you know? Better Choices dishes meet at least 5 out of 6 nutritionist-approved criteria.



OUR BETTER CHOICES

- ✓ 50%+ of plant-based proteins
- ✓ 80g+ of fruits & vegetables
- ✓ 7g+ of fiber
- ✓ <10% of calories from added sugar
- ✓ 5g+ of nuts & seeds
- ✓ <10% of calories from saturated fats

Healthy habits, tasty perks

Order a Better Choice dish and earn 5 extra points in the Tartine Club!

Scan the QR code to learn more about

Better Choices and explore the nutrition behind each dish.



Sourdough flatbread with grilled vegetables

Desserts

MADELEINE	1.95
PASTEL DE NATA	2.95
COOKIES (chocolate or honey-grapes)	2.95
CHOCOLATE ÉCLAIR	5.75
MERVEILLEUX	6.95
APPLE-CINNAMON TARTLET	5.95
CARAMEL TARTLET	5.95
LEMON MERINGUE TARTLET	5.95
RASPBERRY MERINGUE TARTLET	5.95
CHERRY CRUMBLE PIE	6.95
STRAWBERRIES PAVLOVA ^Y	5.65
CHOCOLATE DÉLICE ^Y	5.75
BELGIAN CHOCOLATE BROWNIE	5.75
BELGIAN WAFFLE	6.95

served with strawberries and chocolate sauce

RASPBERRY TARTLET WHITE CHOCOLATE	5.95
RASPBERRY TARTLET DARK CHOCOLATE	5.95
MANGO CHEESECAKE	6.95
PAIN PERDU	9.95

AFTERNOON BREAK	8.65
slice of tart of the day and a classic organic hot drink	

SLICED	
CHOCOLATE BOMB	6.95
CHEESECAKE RED FRUITS	6.95
CHOCOLATE TART	5.95
RICE TART	5.95

Organic Hot Drinks

All of our hot drinks are available with organic milk of your choice: whole, almond or oat. Some of our drinks are also available in iced versions. Ask our hosts !

CLASSICS

ESPRESSO	3.75
DOPPIO	3.95
ESPRESSO MACCHIATO	3.95
AMERICANO	3.95
LONG BLACK	4.75
CAPPUCCINO	4.75
FLAT WHITE	4.95
MOCHA	4.95
LATTE MACCHIATO	5.75
CARAMEL LATTE MACCHIATO*	6.75
EXTRA ESPRESSO SHOT	+ 1
BELGIAN HOT CHOCOLATE	4.95
TEA	4.75

English breakfast, earl grey, chunmee, jasmine, rooibos, chamomile, masala chai

TEA WITH FRESH MINT **	4.95
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SPECIALITIES

GINGER ELIXIR	4.95
herbal tea with ginger, lemon*, fresh mint** and agave syrup	
GOLDEN LATTE	5.95
with curcuma, ginger and maca	
CHAÏ LATTE	5.75
DIRTY CHAÏ LATTE (with an espresso shot)	6.75
MATCHA LATTE	6.95

** the fresh mint is not organic

Beers

CRISTAL 25cl - 0%	3.95
VEDETT EXTRA WHITE 33cl - 4.7%	4.95
VEDETT EXTRA PILSNER 33cl - 5.2%	4.95

Cold Drinks

ORGANIC APPLE JUICE	4.95 6.95
ORANGE JUICE	4.95 6.95
DETOX COLD PRESSED JUICE	5.95
• apple, active charcoal and lime	
• organic carrot, ginger and turmeric	
• organic pear, spinach and mint	
HOMEMADE LEMONADE	5.95
HOMEMADE RASPBERRY LEMONADE	5.95
HOMEMADE GREEN ICED TEA	4.95
STILL WATER - BRU 25cl 50cl	3.25 4.95
SPARKLING WATER - BRU 25cl 50cl	3.25 4.95

OUR FAVORITES

SPARKLING BOTANICAL LEMONADE	4.95
organic Jasmine green tea with fresh lime juice & ginger	
HOMEMADE PEACH ICED TEA	5.75
HOMEMADE PASSION FRUIT ICED TEA	5.75
SEA SALT CARAMEL FRAPPÉ	6.45
CHOCOLATE COOKIE FRAPPÉ	6.45
WITH AN ESPRESSO SHOT	+ 1
COLD BREW COFFEE	3.95
COLD BREW LATTE	5.75
VANILLA CREAM COLD BREW	6.95
Our cold brew is a cold-infused coffee, rich in caffeine.	

Organic Wines & Bubbles

Oé are ambassadors of sustainable viticulture in the respect of the biodiversity & the wine growers. Their wines are certified organic & without pesticides.

WINES

OÉ WHITE - AOC LANGUEDOC	6.45 30
OÉ ROSÉ - IGP MÉDITERRANÉE	6.45 30
OÉ RED - AOC LANGUEDOC	6.45 30

SPARKLING

MIMOSA OR BELLINI*	7.45
CRÉMANT D'ALSACE	7.45 38