



# M E N U

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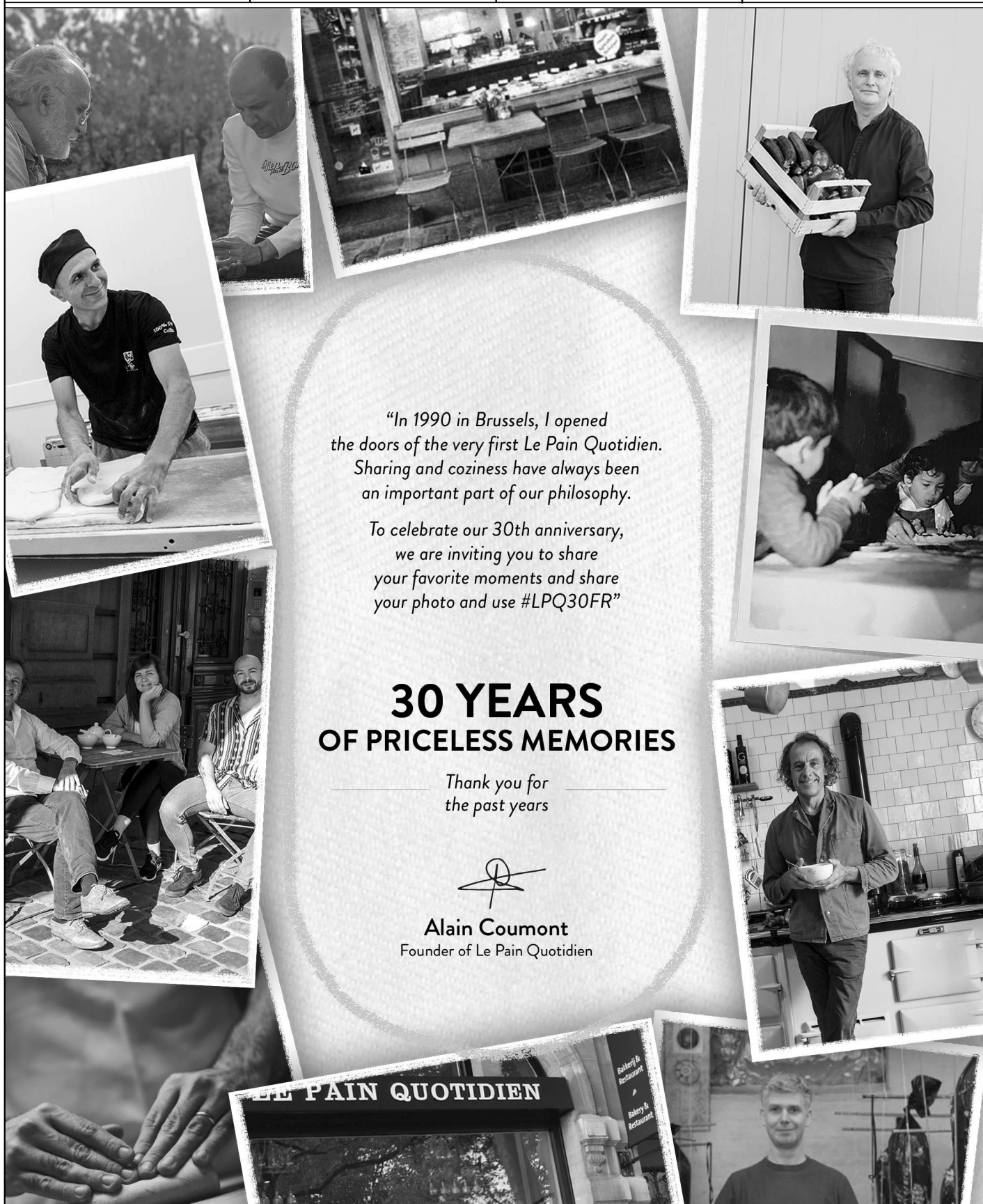
DISCOVER  
OUR STORIES ONLINE

*Quality*

*Simplicity*

*Conviviality*

*Authenticity*



*“In 1990 in Brussels, I opened the doors of the very first Le Pain Quotidien. Sharing and coziness have always been an important part of our philosophy.*

*To celebrate our 30th anniversary, we are inviting you to share your favorite moments and share your photo and use #LPQ30FR”*

## 30 YEARS OF PRICELESS MEMORIES

*Thank you for  
the past years*



**Alain Coumont**  
Founder of Le Pain Quotidien

LE PAIN QUOTIDIEN

Bakery & Restaurant  
Bakery & Restaurant

# Breakfast & Brunch

## ORGANIC LE PAIN QUOTIDIEN BREAKFAST 10

Served with our organic butter, organic jams and organic spreads, ask us.

pain au chocolat, croissant, vegan torsade, bread and baguette, orange juice\*, apple juice and an hot drink of your choice

- with an organic soft-boiled egg + 3
- with a double hot drink + 1

## ORGANIC BREAKFAST BOWL 11

organic scrambled eggs, quinoa and lentils, avocado, cucumber, mixed salad, chives and tomato sauce with harissa

## CROISSANT WITH HAM & COMTÉ CHEESE 6

## PAIN PERDU BRIOCHE 9

with smoked salmon, dill sour cream

## VIENNOISERIE PAIN PERDU 7

prepared with our viennoiseries, served with chocolate sauce and pear

## BRUNCH 26

Our brunch is served every day with a selection of our organic breads, orange juice\* or organic apple juice, and an organic drink of your choice.

### COMPOSE YOUR BRUNCH

Choose one in each category :

#### PROTEIN

- soft-boiled egg
- scrambled egg
- quinoa and lentils

#### HALF TARTINE

- avocado toast
- California
- seasonal tartine
- avocado and chicken tartine

#### VIENNOISERIE

- croissant
- pain au chocolat
- vegan torsade

#### DESSERT

- granola Parfait  
*plain yoghurt or soya*

# Cereals, Fruits & Yogurt

## GRANOLA PARFAIT BIO 7

with fresh fruits and your choice of organic plain yoghurt or organic plant-based soy specialty

## ORGANIC FRESH FRUIT SALAD 6

## DÉLICE AUX GRAINES DE CHIA VÉGAN BIO 7

homemade chia pudding with organic plant-based soy specialty and organic fresh fruits

# Eggs

All our eggs are organic.

## SCRAMBLED EGGS TOAST 12

served on our organic toasted sourdough bread with avocado, cherry tomatoes, organic pesto rosso and coriander

## SOFT-BOILED EGGS (1 OR 2) 4 | 6

served with organic breads

## BAKED EGGS WITH COMTÉ CHEESE & GRANA PADANO 7

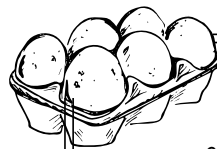
served with our organic soldiers

- with ham +1
- with chicken +1

## SCRAMBLED EGGS 7

served with organic breads

- with bacon +3
- with homemade avocado mash +3
- with smoked salmon +3



Our eggs, fruits and vegetables are organic: full of flavors, without any GMO, without chemicals, harvested carefully.

A small steps towards a more sustainable cuisine.



# Viennoiseries

All our viennoiseries are organic.

## CLASSICS 2.9

### CROISSANT

### PAIN AU CHOCOLAT

### RAISINS BREAD

### SMALL BRIOCHE\*

### CHOCOLATE TORSADE

## SPECIALTY 3.5

### ALMOND CROISSANT

### APPLE TURNOVER

### VEGAN TORSADE

### VEGAN CROISSANT

### MUFFIN OF YOUR CHOICE

ask our server for details

### RAISINS AND HAZELNUTS FLUTE VEGAN

### OLIVE FLUTE

### ORGANIC BREAD SELECTION

choose between rye, spelt, wheat, white bread, baguette, gluten-free or Nordic rye bread

## SEASONAL BREAD 3.9

**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.

**Meat origin:** Ham and bacon from France, chicken from Italy. \* non-organic

# Tartines

Served on a slice of our organic sourdough bread.

<b>ORGANIC AVOCADO</b>	10
served on our organic toasted sourdough bread , gomasio, cherry tomatoes, radish and super grains	
• add poached egg	+1.5
• with smoked salmon	+3
• with bacon	+3
<b>CALIFORNIA</b>	13
smoked salmon, avocado, organic yoghurt with harissa, cucumber, and tomato sauce with harissa	
<b>CHICKEN &amp; AVOCADO</b>	12
cucumber and chives	
<b>RAINBOW TARTINE</b>	12
served on our organic sourdough bread toasted , lentils caviar, roasted cauliflower* with turmeric, caviar with red pickles onion and coriander	

## WHERE IT ALL BEGAN

To celebrate our 30th anniversary,  
we are putting a classic back on the menu :  
the goat's cheese, pear, honey and walnut toast.

Alain Coumont's simplicity and nothing more,  
created when he opened his very first  
Le Pain Quotidien restaurant in Brussels.

# Warm Tartines

Served on a slice of our signature organic  
sourdough bread toasted.

<b>CHICKEN &amp; MOZZARELLA DI BUFALA</b>	13
with Portobello mushroom*, cream, basil oil, parsley and a mixed salad	
<b>CROQUE MONSIEUR</b>	15
ham and organic Comté cheese served with tomato salsa and a mixed salad	

# Side Dishes

<b>MIXED GREENS SALAD</b>	3
<b>HOMEMADE AVOCADO MASH</b>	4.5
<b>LEMONY LENTILS</b>	4.5
<b>HAM AND COMTÉ CHEESE</b>	5
<b>SMOKED SALMON</b>	6

## OUR FAVORITES

<b>BAKER'S DAILY LUNCH</b>	14
a large bowl of organic soup, ½ tartine of the day and a side salad	
<b>ORGANIC RED LENTILS DHAL</b>	12
with butternut squash, organic soya specialty and harissa	
<b>WARM TARTINE PEAR &amp; GOAT'S CHEESE</b>	12
with honey, walnuts and dill	

# Salads & Quiches

Served with our sourdough organic bread

<b>SUPER GRAINS BOWL</b>	15
lentils, roasted cauliflower* and butternut squash, turmeric, quinoa, mesclun salad, gomasio , coriander	
<b>WARM GOAT'S CHEESE</b>	15
with goat's cheese toast, Portobello mushroom*, mixed greens, apple, walnuts, radish, cherry tomatoes.	
<b>SMOKED SALMON BUDDHA</b>	17
with lemony lentils, avocado, Nordic rye bread, dill sour cream, cucumber, organic superseeds and olive oil with lemon	
<b>CEASAR</b>	16
with chicken, bacon, avocado, cherry tomatoes, Grana Padano, organic croutons and Caesar dressing	

# Hot Dishes

Served with our sourdough organic bread

<b>QUICHE LORRAINE OR SEASONAL QUICHE</b>	14
½ quiche served with a side salad and organic bread	
<b>ORGANIC SOUP OF THE DAY</b>	5   7
serve avec des croûtons maison.	
<b>POT-AU-FEU</b>	
with seasonal vegetables and chickpeas	
• add quinoa	11
• add free-range chicken	14

# Desserts

<b>ORGANIC BELGIAN CHOCOLATE BROWNIE</b>	4.9
<b>CHOCOLATE MERVEILLEUX</b>	5.5
<b>VEGAN CHOCOLATE MOELLEUX</b>	4.9
<b>APPLE &amp; CINNAMON TARTLET</b>	4.9
<b>CARAMEL TARTLET</b>	4.9
<b>LEMON TARTLET</b>	4.9
<b>PEAR, FRANGIPANE &amp; RYE TARTLET</b>	5.5
<b>VIENNOISERIE PAIN PERDU</b>	7
from our viennoiseries, served chocolate sauce and banana	

<b>COOKIE</b>	3.5
· chocolate	
· honey and raisins	
<b>PLAIN LIEGE WAFFLE</b>	5.5
· with chocolate sauce or banana	
· with chocolate sauce and banana	
<b>CAFÉ DOUCEUR</b>	5.5
Sweet treats served with an espresso	
<b>BY THE SLICE</b>	
<b>RED FRUITS CHEESECAKE</b>	6.9
<b>SEASONAL FRUITS TART</b>	5.5

# Hot Beverages

Choose your option at no extra cost: milk or soya or oat or almond specialty. Your coffee can also be prepared decaffeinated.

## CLASSIQUES

<b>ESPRESSO</b>	2.6   3.6
<b>AMERICANO</b>	2.9   3.9
<b>LATTE</b>	3.9   4.9
<b>CAPPUCCINO</b>	4.3   5.3
<b>LATTE MACCHIATO</b>	2.9   3.9
<b>MOCACCINO</b>	4.5   5.5
<b>SPECCUCCINO</b> capuccino with speculoos	4.5   5.5
<b>TEA</b>	4.9
English Breakfast, Chunmee, Earl Grey, Jasmine...	
<b>TEA WITH FRESH MINT</b>	4.9

## SPÉCIALITÉS

<b>BELGIAN HOT CHOCOLATE</b>	4.9   5.9
<b>CHAÏ LATTE</b>	4.9
with milk or organic plant-based beverage of your choice	
<b>MATCHA LATTE</b>	4.9
with milk or organic plant-based beverage of your choice	
<b>GOLDEN LATTE</b>	4.9
turmeric and coconut with milk or organic plant-based beverage of your choice	
<b>GINGER ELIXIR</b>	4.9
herbal tea with ginger, lemon, mint and agave syrup	
<b>HOT APPLE JUICE WITH SPICES</b>	4.9
cinnamon and ginger	

# Beers & Ciders

Our beers are organic and made in France.

<b>LA FRENCH IPA APPIE</b> bottle 33cl 6,4%	6
<b>LA BLONDE APPIE</b> bottle 33cl 4,9%	6
<b>CIDRE L'EXTRA BRUT APPIE</b> bottle 33cl 6,5%	5.5

AOC: Appellation d'Origine Contrôlée - IGP: Indication Géographique Protégée

# Cold Drinks

<b>ORGANIC APPLE JUICE</b> 25cl	4.7
<b>ORANGE JUICE*</b> 25cl	4.7
<b>ORGANIC COLD PRESSED JUICE</b> 25cl	5.5
· apple, charcoal*, lime	
· carrot, ginger and turmeric	
· pear, spinach and mint	
<b>ORGANIC HOMEMADE LEMONADE</b> 22cl	4.6
<b>ORGANIC SHOT</b> 60ml	3.5
carrot, ginger, pepper and turmeric	
<b>KOMBUCHA BIO</b> 33cl	5.3
fermented beverage with citrus and maté	
<b>CHIA-LITCHEE JUICE</b> 22cl	5.5
litchee juice, chia, almond specialty and orange juice	
<b>STILL OR SPARKLING WATER</b> 50cl	4.5

# Organic Wines

We chose Oé for our wines, ambassadors of sustainable viticulture in the respect of the biodiversity and the wine growers. Their wines are certified organic and without pesticides.

<b>OÉ - RED</b>	12CL   75CL
<b>IGP VAUCLUSE PRINCIPAUTÉ D'ORANGE, OÉ</b>	6   26
Marselan, Grenache - fruity notes or cherry and plum	
<b>AOC LANGUEDOC, OÉ, LE LANGUEDOC</b>	5   23
Syrah, Grenache and Carignan - fresh with red fruits notes and black pepper	
<b>OÉ - WHITE</b>	
<b>AOC CÔTE DU RHONE, OÉ, LE CÔTE DU RHONE</b>	6   26
Clairette, Grenache blanc, Roussanne, white peach notes	
<b>AOC BUGEY, OÉ, LE BUGEY</b>	6   23
Chardonnay - foral notes with citrus	
<b>OÉ - ROSE</b>	
<b>IGP PROVENCE, OÉ, LE ROSÉ MEDITERRANÉE</b>	5   26
Syrah, Caladoc and Merlot - Citrus and white flowers notes	
<b>SPARKLING</b>	
<b>PROSECCO BRUT TENUTE ARNACES</b>	6   29
<b>MIMOSA PROSECCO AND JUICE OF YOUR CHOICE</b>	5