



M E N U

• S P R I N G - S U M M E R •



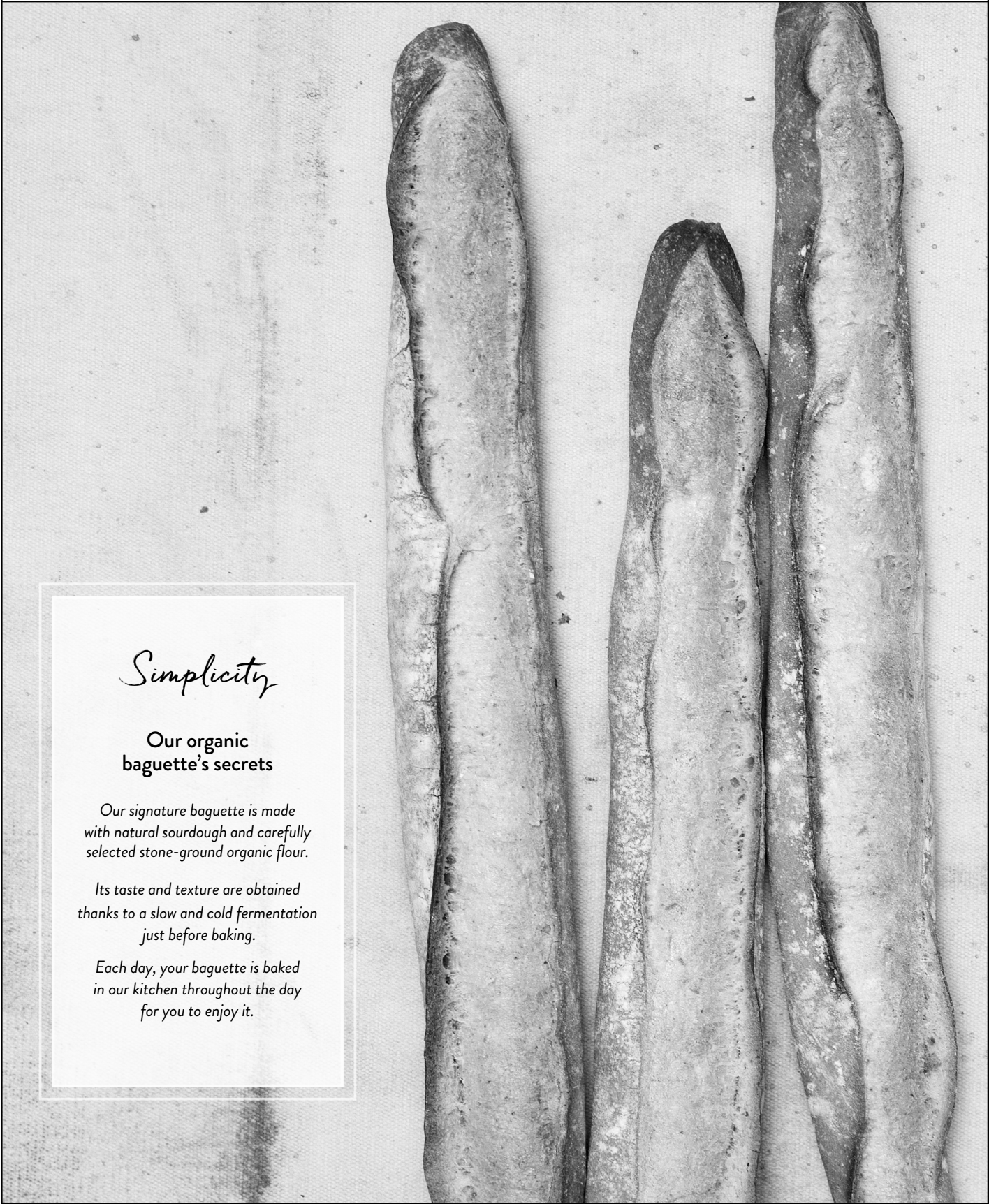
DISCOVER OUR STORIES ONLINE

Quality

Simplicity

Conviviality

Authenticity



Simplicity

Our organic baguette's secrets

Our signature baguette is made with natural sourdough and carefully selected stone-ground organic flour.

Its taste and texture are obtained thanks to a slow and cold fermentation just before baking.

Each day, your baguette is baked in our kitchen throughout the day for you to enjoy it.

Breakfast & Brunch

Served with our organic butter, organic jams and organic spreads

ORGANIC BAKER'S BREAD BASKET	5.9
a selection of our specialty sourdough breads	
ORGANIC LE PAIN QUOTIDIEN BREAKFAST	10
pain au chocolat or croissant or 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	12
scrambled eggs, organic quinoa tabbouleh, avocado, cucumber, mixed greens, chives, olive oil with harissa	
CROISSANT WITH HAM & COMTÉ CHEESE	6.6
BRIOCHE FAÇON PAIN PERDU	
• with chocolate sauce and red fruits	8.9
• with oak smoked salmon and herbs ricotta cheese	9.9

BRUNCH

26.5

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
- organic quinoa tabbouleh

VIENNOISERIE

- butter croissant
- pain au chocolat
- torsade [∇]
- small brioche *

HALF TARTINE

- avocado
- Atlantic
- seasonal
- avocado and chicken

DESSERT

- granola Parfait
plain yoghurt or soya
- organic seasonal fresh fruit salad

Cereals, Fresh Fruits & Yoghurt

ORGANIC FRESH FRUIT SALAD [∇]	6.5
GRANOLA PARFAIT	8
with seasonal fresh fruits, strawberry and rhubarb purée with a choice of organic yogurt or organic soya specialty	
DRAGONFRUIT CHIA SEED PUDDING [∇]	8.5
with chia seeds pudding prepared with banana and dragonfruit served with red fruits, pineapple, Belgian dark chocolate shreds	

Organic Eggs

All of our eggs are organic

SCRAMBLED EGGS TOAST	13
served on our organic toasted sourdough bread with avocado, cherry tomatoes, organic pesto rosso and coriander	
SOFT-BOILED EGGS (1 OR 2)	4.1 6.2
served with organic breads	
OVEN BAKED FRITTATA	12.5
ricotta cheese, seasonal vegetables, basil olive oil	
SCRAMBLED EGGS	8.5
served with organic breads	
• with sliced avocado	+2.5
• with French bacon	+3
• with oak smoked salmon	+3.5

A baker's know-how

Le Pain Quotidien breads are naturally healthy and tasty. We are committed to use flour from organic farming, natural sourdough prepared by our bakers and to work with slow fermentation for better aroma development.



Organic Viennoiseries

All our viennoiseries are organic

CLASSICS

BUTTER CROISSANT	2.9
PAIN AU CHOCOLAT	3.2
RAISINS BREAD	3.2
SMALL BRIOCHE*	2.9
CHOCOLATE TORSADE	3.9

SPECIALTY

ALMOND CROISSANT	3.9
CINNAMON ROLL [∇] *	3.9
HIBISCUS CROISSANT [∇] *	3.9
LEMON AND POPPYSEED SWIRL*	3.9
TORSADE [∇]	3.9
MUFFIN OF YOUR CHOICE	3.9
ask our server for details	
CHIA CHOCOLATE MINI CAKE [∇]	3.5
RAISINS AND HAZELNUTS FLUTE	3.7

Tartines

Served on our signature toasted organic sourdough bread

ORGANIC AVOCADO ^v	11
served on our organic toasted sourdough bread, radishes, pickled cucumber and cumin citrus salt	
• with poached egg	+2
• with French bacon	+3
• with oak smoked salmon	+3.5
ATLANTIC	13.9
oak smoked salmon, herbs sauce, pickled cucumber, chives and dill	
CHICKEN & AVOCADO	13.5
cucumber, chives and avocado mash	
ITALIAN	13.9
organic mozzarella di Bufala AOP, smoked speck, pesto rosso, cherry tomatoes and basil oil	

Quality at heart

At Le Pain Quotidien, we are committed to guarantee fresh and quality products: our eggs, our fruits, our vegetables come from **organic farming** and our chicken as well as our ham are of **French origin**. Small steps towards tasty, more sustainable cuisine.



Warm Tartines

Served on our signature toasted organic sourdough bread

CHICKEN & SMOKED PROVOLA	14
with grilled zucchini and basil oil	
GRILLED CROQUE MONSIEUR	15.9
ham, organic Comté cheese and Parmesan served with organic tomato sauce and a mixed salad	

Sides

MIXED GREENS SALAD ^v	3.5
HOMEMADE AVOCADO MASH ^v	4.9
ORGANIC HUMMUS ^v	4.9
HAM AND COMTÉ CHEESE	5.5
OAK SMOKED SALMON	6.5
ORGANIC QUINOA TABBOULEH ^v	4.9
cherry tomatoes, cucumber, fresh herbs, olive oil and lemon	

OUR FAVORITES

BAKER'S DAILY LUNCH	15
a large bowl of organic soup, ½ tartine of the day and a side salad	
GARDENER'S CROQUE ^v	14.9
grilled zucchini, organic hummus, pesto rosso with mixed green salad, avocado with super seeds	
TUNA TARTINE	13.5
on our organic toasted sourdough bread with hummus, cucumber, radish, chives, lemon	

Salads

Served with our sourdough organic bread

SUPER GRAINS BOWL ^v	14.9
organic hummus, cucumber, cherry tomatoes, organic quinoa tabbouleh, seasonal vegetables, mixed green salad, lemon	
• with organic mozzarella di Bufala AOP	+3
WARM GOAT'S CHEESE	15.9
goat's cheese with honey on a Nordic bread toast, seasonal vegetables, mixed green salad, radish, cherry tomatoes, blueberries	
SMOKED SALMON BOWL	17.5
oak smoked salmon, avocado with superseeds, organic quinoa tabbouleh, pickled cucumber, romaine lettuce salad*, nordic bread, herbs sauce	
CEASAR	16.5
chicken, French bacon, romaine lettuce salad *, Parmesan crisp, our home-made croutons, hard-boiled egg and Caesar dressing	

Hot Dishes

Served with our sourdough organic bread

QUICHE LORRAINE OR SEASONAL QUICHE	14.9
½ quiche served with a side salad and organic bread	
ORGANIC SOUP OF THE DAY ^v	5.9 7.9
served with our home-made croutons with superseeds	
• with herbs ricotta cheese	+3
POT-AU-FEU ^v	
with seasonal vegetables and chickpeas	
• add organic quinoa	12
• add chicken	15

Desserts

ORGANIC BELGIAN CHOCOLATE BROWNIE	5.1	PLAIN LIEGE WAFFLE	5.9
CHOCOLATE MERVEILLEUX	5.9	· with chocolate sauce or red fruits	5.9
CHOCOLATE MOELLEUX ^Y	5.3	· with chocolate sauce and red fruits	6.5
APPLE & CINNAMON TARTLET	5.3	RED FRUITS CHEESECAKE - slice	7.4
LEMON TARTLET	5.3	CHERRY-APPLE CRUMBLE ^Y - slice	5.9
SEASONAL FRESH FRUITS TARTLET	5.3	Café Douceur	5.9
VANILLA & CHOCOLATE ECLAIR	5.3	sweets served with an espresso	
PAIN PERDU BRIOCHE - chocolate and red fruits	8.9	GOÛTER GOURMAND ¹	7.7
PASTEL DE NATA	3.7	¹ From Monday to Friday, from 3pm to 6pm, except bank holidays	
COOKIE OF YOUR CHOICE	3.7	a desert of your choice with any hot drink	
		· with a double hot drink	+1
		· with a cheesecake or or seasonal fresh fruit tartlet	+1

Organic Hot Drinks

All of our hot drinks are available with organic milk or organic almond, oat or soy milk.

CLASSICS

ESPRESSO	2.7 3.7
AMERICANO	2.9 3.9
LATTE	4.9 5.9
CAPPUCCINO	4.9 5.9
MACCHIATO	2.9 3.9
MOCACCINO	5.5 6.5
FLAT WHITE double espresso latte	4.9 5.9
TEA	5
English Breakfast, Chunmee, Earl Grey, Jasmine...	
TEA WITH FRESH MINT	5.1

SPÉCIALITY

BELGIAN HOT CHOCOLATE	5.5 6.5
CHAI LATTE	5.5 6.5
MATCHA LATTE	5.5 6.5
GINGER ELIXIR	5.5
herbal tea with ginger, lemon, mint and agave syrup	

Iced Drinks

ICED AMERICANO	3.9
ICED LATTE	4.9
ICED CHAI LATTE	6.5
ICED MATCHA LATTE	6.5
HOMEMADE ICED TEA 22cl - jasmin & raspberry	5

Organic Beers & ciders

Our beers are organic and made in France.

LA FRENCH IPA APPIE bottle 33cl 6,4%	6.5
LA BLONDE APPIE bottle 33cl 4,9%	6.5
CIDRE L'EXTRA BRUT APPIE bottle 33cl 6,5%	5.9

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

Cold Drinks

ORGANIC APPLE JUICE 25cl	4.9
ORANGE JUICE* 25cl	4.9
ORGANIC COLD PRESSED JUICE 25cl	5.9
· apple, charcoal*, lime	
· carrot, ginger and turmeric	
· pear, spinach and mint	
HOMEMADE LEMONADE 22cl - classic or raspberry	4.9
DRAGONFRUIT CHIA SMOOTHIE 22cl	5.9
with banana and organic almond plant-based drink	
SHOT 60ml	3.7
blackcurrant, pomegranate and ginger	
CRAFT SODA MONA® ORGANIC 33cl	5.9
peach and apricot artisanal lemonade	
KÉFIR LOKKI® ORGANIC 33cl	5.9
fermented beverage with turmeric and ginger	
STILL OR SPARKLING WATER 50cl	4.9

Organic Wines

We select Oé for our wines, ambassadors of sustainable viticulture certified organic and without pesticides.

	12CL	75CL
OÉ - RED		
· IGP VAUCLUSE PRINCIPAUTÉ D'ORANGE	6	26
· AOC LANGUEDOC, LE LANGUEDOC	6	26
OÉ - WHITE		
· AOC CÔTE DU RHONE, LE CÔTE DU RHONE	6	26
· AOC BUGEY, LE BUGEY	6	26
OÉ - ROSE		
· IGP PROVENCE, LE ROSÉ MEDITERRANÉE	6	26
SPARKLING		
· PROSECCO BRUT TENUTE ARNACES	6.5	29.9
· MIMOSA PROSECCO AND JUICE OF YOUR CHOICE	5.9	
· PINK MIMOSA PROSECCO	5.9	
with homemade raspberry lemonade		