



M E N U

• S U M M E R •



DISCOVER OUR STORIES ONLINE

Quality

Simplicity

Conviviality

Authenticity

Simplicity

With the sunny weather, our menu follows the rhythm of the seasons and our Chefs offer you healthy and tasty dishes inspired by the bakery and always prepared daily with organic ingredients as much as possible.



Organic Bread

Served with our organic butter, organic jams & organic spreads

BAKER'S BREAD BASKET	6.5
a selection of four slices of organic bread, baguette and organic butter	
RAISINS & HAZELNUTS FLUTE	3.9
OLIVES FLUTE	3.9

Breakfast

Served with organic jams & organic spreads

HAM & CHEESE CROISSANT	7
with Label Rouge cooked ham, Comté, served warm	
PAIN PERDU BRIOCHE	
• with chocolate sauce and red fruits	9.5
• with Atlantic smoked salmon and herb ricotta	10.9
ORGANIC LE PAIN QUOTIDIEN BREAKFAST	11.5
pain au chocolat or croissant or torsade ^Y , butter, sourdough wheat bread and baguette, orange juice*, apple juice and a simple hot drink of your choice	
• with an soft-boiled egg	+3
• with a double hot drink	+1
ORGANIC BREAKFAST BOWL	12.9
scrambled eggs, avocado, cucumber, quinoa tabbouleh, mixed green salad, chives, olive oil with harissa	

Flour, water, salt and time

Our organic sourdough breads are prepared in respect of our past traditions.

We use flour from organic farming, sourdough and a cold fermentation process for a better aroma development.

Organic Eggs

All of our eggs are organic

SOFT-BOILED EGGS (1 OR 2)	4.5 6.5
served with toasted organic sourdough wheat bread soldiers and organic butter	
SCRAMBLED EGGS	9.5
served with organic sourdough wheat bread and organic baguette	
• with sliced avocado	+3
• with French bacon*	+3.5
• with Atlantic smoked salmon*	+4
OVEN BAKED OMELETTE*	13.5
ricotta, marinated peppers, basil olive oil	
SCRAMBLED EGGS TOAST	14
toasted organic sourdough wheat bread, scrambled eggs, avocado, cherry tomatoes, organic pesto rosso, olive oil with harissa and coriander	

BRUNCH

26.9

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

COMPOSE YOUR BRUNCH

Choose one in each category:

ORGANIC PROTEIN

- soft-boiled egg
- scrambled eggs
- quinoa tabbouleh

ORGANIC VIENNOISERIE

- butter croissant
- pain au chocolat
- torsade^Y
- brioche*

HALF TARTINE

- avocado toast
- smoked salmon
- tartine of the day
- chicken & avocado

DESSERT

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

Cereals, Fresh Fruits & Yoghurt

GRANOLA PARFAIT	8.5
with seasonal fresh fruits, strawberry and rhubarb compote with a choice of organic yogurt or organic soya specialty	
CHIA DRAGONFRUIT BOWL^Y	9
chia seeds pudding with banana and dragonfruit, blueberries, strawberries, pineapple, fresh mint and dark organic chocolate	
ORGANIC FRESH FRUIT SALAD^Y	7

Organic Viennoiseries

All our viennoiseries are served with organic jams, and organic spreads

BUTTER CROISSANT	2.9
PAIN AU CHOCOLAT	3.2
PAIN AUX RAISINS	3.5
BRIOCHE*	3.5
CHOCOLATE TORSADE	3.9
ALMOND CROISSANT	3.9
CINNAMON ROLL*^Y	3.9
HIBISCUS CROISSANT*^Y	3.9
LEMON AND POPPYSEED TORSADE*	3.9
TORSADE^Y	3.9
MUFFIN OF YOUR CHOICE - ask our host for details	3.9
CHIA CHOCOLAT MINI CAKE^Y	3.9

Tartines

Served on organic sourdough wheat bread

HAM & CHEESE 12

Label Rouge cooked ham, Comté, gherkins and organic butter

ORGANIC AVOCADO TOAST[✓] 12

toasted organic sourdough wheat bread, avocado mash, pickled cucumber, radish, superseeds and cumin and citrus salt

• with poached egg +2.5

• with French bacon* +3.5

• with Atlantic smoked salmon* +4

SMOKED SALMON 14.9

Atlantic smoked salmon, pickled cucumber, radish, herb sauce, organic butter, chives and dill

CHICKEN & AVOCADO 14.5

free-range chicken, avocado mash, cucumber and spring onions

TUNA 14.5

tuna, organic hummus, cucumber, radish, chives and lemon

ITALIAN 14.9

smoked speck IGP, organic mozzarella di bufala AOP, organic pesto rosso, cherry tomatoes and basil oil

CHICKEN & SMOKED PROVOLA TOAST 15

toasted organic sourdough wheat bread, free-range chicken, smoked provola, grilled zucchini and basil oil

GRILLED CROQUE MONSIEUR 16.9

Label Rouge cooked ham, Comté and Parmesan served with organic tomato sauce and a mixed green salad

GARDENER'S CROQUE[✓] 15.9

organic hummus, organic pesto rosso, grilled zucchini, with mixed green salad and avocado with organic superseeds

OUR FAVOURITE

DAILY BAKER'S LUNCH 16

a big bowl of organic soup of the day,
½ tartine of the day and a mixed green salad

Sides

MIXED GREEN SALAD[✓] 3.9

ORGANIC AVOCADO MASH[✓] 5.5

ORGANIC HUMMUS[✓] 5.5

ATLANTIC SMOKED SALMON 6.9

LABEL ROUGE COOKED HAM & COMTÉ 5.9

HERB RICOTTA 5.5

ORGANIC QUINOA TABBOULEH[✓] 5.5

cherry tomatoes, cucumber, fresh herbs, olive oil and lemon

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.



Salads

Served with organic sourdough wheat bread and organic baguette

CAESAR 17.5

free-range chicken, French bacon, Parmesan chips, organic hard-boiled egg, homemade organic croutons, romaine lettuce salad* and Caesar dressing

WARM GOAT'S CHEESE 16.9

organic goat's cheese with honey on an organic toasted Nordic rye bread, marinated peppers, mixed green salad, radish, cherry tomatoes, blueberries

SMOKED SALMON BOWL 18.5

Atlantic smoked salmon, avocado with organic superseeds, organic quinoa tabbouleh, pickled cucumber, romaine lettuce salad*, organic Nordic rye bread, herb sauce

VEGGIE & GRAIN BOWL[✓] 15.9

organic quinoa tabbouleh, marinated peppers, organic hummus, cucumber, cherry tomatoes, mixed green salad, lemon

• with organic mozzarella di bufala AOP +3.5

Hot Dishes

Served with organic sourdough wheat bread and organic baguette

LORRAINE OR SEASONAL QUICHE 15.9

portion of quiche served with a mixed green salad

ORGANIC SOUP OF THE DAY[✓] 6.5 | 8.5

served with our homemade croutons with superseeds

• with herb ricotta* +3.5

POT-AU-FEU

with seasonal vegetables and chickpeas

• with organic quinoa[✓] 12.9

• with free-range chicken 15.9

Desserts

ORGANIC BELGIAN CHOCOLATE BROWNIE	5.5	PLAIN LIEGE WAFFLE	5.9
CHOCOLATE MERVEILLEUX	6.5	• with chocolate sauce or red fruits	6.5
CHOCOLATE MOELLEUX [†]	5.9	• with chocolate sauce and red fruits	6.9
APPLE & CINNAMON TARTLET	5.5	RED FRUITS CHEESECAKE - slice	7.9
LEMON TARTLET	5.5	CHERRY-APPLE CRUMBLE [†] - slice	6.5
SEASONAL FRESH FRUITS TARTLET	5.9	Café Douceur	6.5
VANILLA & CHOCOLATE ÉCLAIR	5.5	sweets served with an espresso	
PAIN PERDU BRIOCHE - chocolate and red fruits	9.5	GOÛTER GOURMAND [†]	8.5
PASTEL DE NATA	3.7	[†] From Monday to Friday, from 3pm to 6pm, except bank holidays	
COOKIE OF YOUR CHOICE	4	a dessert of your choice with a simple hot drink	
SLICE OF CAKE OF YOUR CHOICE	4.5	• with a double hot drink	+1
		• with a cheesecake or or seasonal fresh fruit tartlet	+1
		• with a pain perdu brioche	+2

Organic Hot Drinks

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

CLASSICS

ESPRESSO	2.9 3.9
AMERICANO	3 4
LATTE	4.9 5.9
CAPPUCCINO	4.9 5.9
MACCHIATO	3 4
MOCACCINO	5.9 6.9
FLAT WHITE - double espresso latte	5.9 6.9
TEA	5.5
English Breakfast, Chunmee, Earl Grey, Jasmin...	
TEA WITH FRESH MINT	5.6

SPECIALITY

BELGIAN HOT CHOCOLATE	5.9 6.9
CHAI LATTE	5.9 6.9
MATCHA LATTE	5.9 6.9
GINGER ELIXIR	5.6
herbal tea with ginger, lemon, mint and agave syrup	

ICED DRINKS

ICED AMERICANO	3
ICED LATTE	4.9
ICED CHAI LATTE	5.9
ICED MATCHA LATTE	5.9
HOMEMADE ICED TEA 22cl - jasmin & raspberry	5.9

Organic Beers & Ciders

Our beers are organic and made in France.

LA FRENCH IPA APPIE bottle 33cl 6.4%	6.9
LA BLONDE APPIE bottle 33cl 4.9%	6.9
CIDRE L'EXTRA BRUT APPIE bottle 33cl 6.5%	6.5

Cold Drinks

ORGANIC APPLE JUICE 25cl	5.5
ORANGE JUICE 25cl	5.5
ORGANIC COLD PRESSED JUICE 25cl	6.5
• apple, charcoal*, lime	
• carrot, ginger and turmeric	
• pear, spinach and mint	
HOMEMADE LEMONADE 22cl - classic or raspberry	5.9
DRAGONFRUIT CHIA SMOOTHIE 22cl	6.5
with banana and organic almond plant-based drink	
SHOT 60ml	3.9
blackcurrant, pomegranate and ginger	
ORGANIC CRAFT SODA MONA® 33cl	6.5
peach and apricot artisanal lemonade	
ORGANIC KÉFIR LOKKI® 33cl	6.5
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 100% organic, vegan and without pesticides

RED - OÉ	12CL	75CL
• IGP VAUCLUSE PRINCIPAUTÉ D'ORANGE	6	27
• AOC LANGUEDOC, LE LANGUEDOC	6	27
WHITE - OÉ		
• AOC CÔTE DU RHÔNE, LE CÔTE DU RHÔNE	6	27
• AOC BUGEY, LE BUGEY	6	27
ROSÉ - OÉ		
• IGP PROVENCE, LE ROSÉ MEDITERRANÉE	6	27
SPARKLING		
• PROSECCO BRUT TENUTE ARNACES	6.9	32
• MIMOSA PROSECCO AND JUICE OF YOUR CHOICE	6.5	
• PINK MIMOSA PROSECCO	6.5	
with homemade raspberry lemonade		