



M E N U

• A U T U M N •



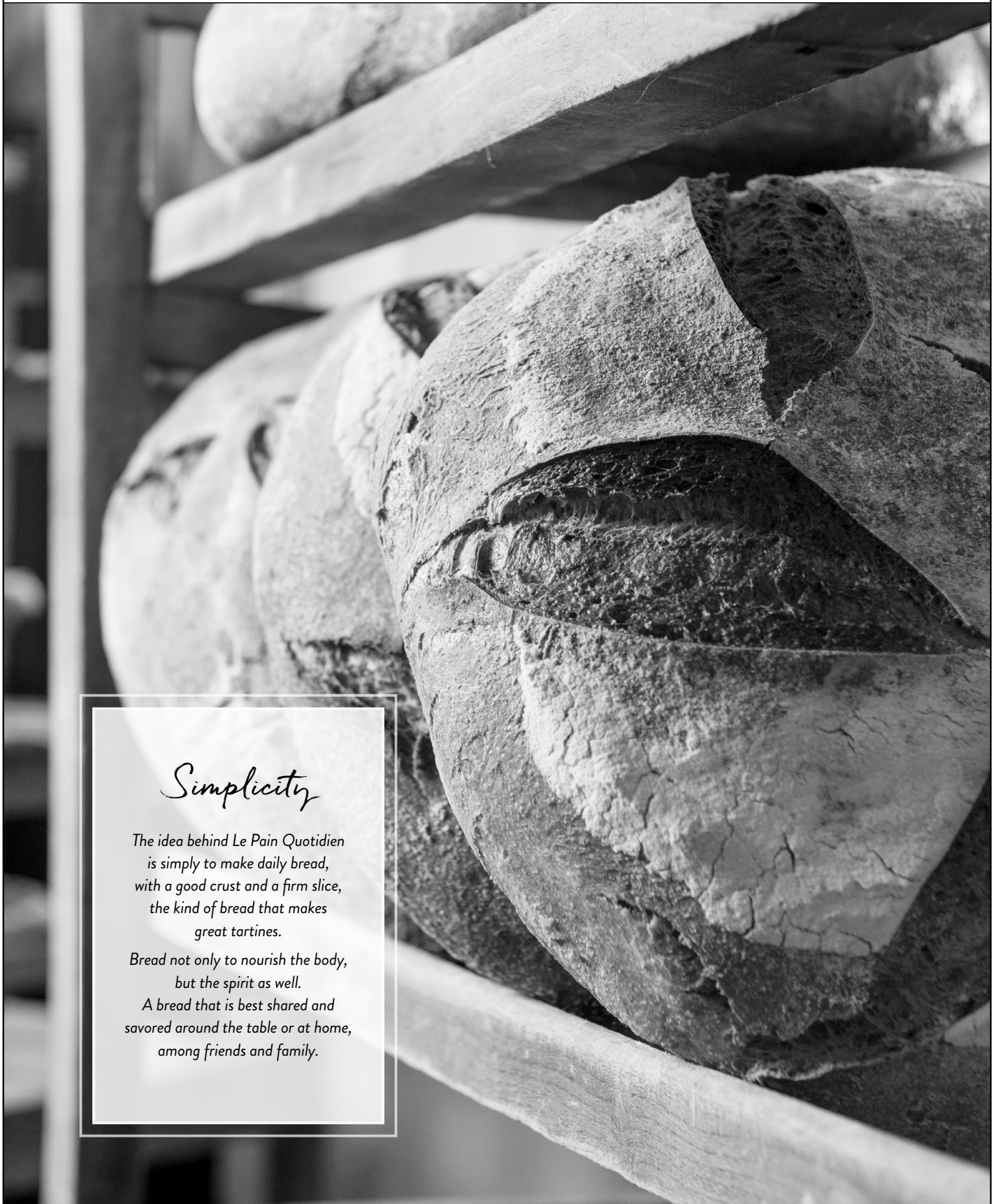
DISCOVER OUR
STORIES ONLINE

Quality

Simplicity

Conviviality

Authenticity



Simplicity

The idea behind Le Pain Quotidien is simply to make daily bread, with a good crust and a firm slice, the kind of bread that makes great tartines.

Bread not only to nourish the body, but the spirit as well.

A bread that is best shared and savored around the table or at home, among friends and family.

Organic Bread

Served with our organic butter, organic jams & organic spreads

BAKER'S BREAD BASKET	6.5
a selection of slices of organic bread, baguette and organic butter	
ORGANIC BAGUETTE	4
ORGANIC RAISINS & HAZELNUTS FLUTE	4.2
ORGANIC OLIVES FLUTE	4.2

Breakfast

Served with organic jams & organic spreads

HAM & CHEESE CROISSANT	7
with Label Rouge cooked ham, Comté, served warm	
PAIN PERDU	
• prepared with our brioche, roasted organic apples, blueberries and organic sour cream	9.5
• prepared with our brioche Atlantic smoked salmon and herb ricotta	10.9
LE PAIN QUOTIDIEN BREAKFAST	11.5
organic pain au chocolat or organic croissant or organic torsad ^V , organic butter, organic sourdough wheat bread and organic baguette, orange juice, organic apple juice and a simple organic hot drink of your choice	
• with an organic soft-boiled egg	+3
• with an organic double hot drink	+1
BREAKFAST BOWL	13
organic scrambled eggs, quinoa mix and thai beluga lentils, a mixed green, chives, avocado and harissa olive oil	

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.

Cereals, Fresh Fruits & Yoghurt

GRANOLA PARFAIT	9
organic granola, fresh fruits, pear and apple compote and fresh mint, choice of organic plain yogurt or organic soya specialty	
CHIA DRAGONFRUIT BOWL^V	9
banana and dragonfruit chia pudding, organic pineapple, fresh mint and dark organic chocolate	
FRESH FRUIT SALAD^V	7

Eggs

All of our eggs are organic

SOFT-BOILED EGGS (1 OR 2)	4.5 6.5
served with organic sourdough wheat bread soldiers and organic butter	
SCRAMBLED EGGS	10.5
served with organic sourdough wheat bread and organic baguette	
• with sliced organic avocado	+3
• with French bacon	+3.5
• with Atlantic smoked salmon	+4
OVEN BAKED OMELETTE	13.5
organic mushrooms, Parmesan, fresh herbs served with an organic mixed salad	
SCRAMBLED EGGS TOAST	14
toasted organic sourdough wheat bread, organic scrambled eggs, avocado, cherry tomatoes, organic pesto rosso, organic 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:

PROTEIN

- organic soft-boiled egg
- organic scrambled eggs
- quinoa and thai beluga lentils^V

HALF TARTINE

- avocado toast^V
- smoked salmon
- chicken & avocado
- tuna

VIENNOISERIE

- organic butter croissant
- organic pain au chocolat
- organic torsade^V
- brioche

DESSERT

- granola Parfait
organic plain yoghurt
or organic soya specialty
- fresh fruit salad^V

Viennoiseries

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

ORGANIC BUTTER CROISSANT	2.9
ORGANIC PAIN AU CHOCOLAT	3.5
ORGANIC PAIN AUX RAISINS	3.5
BRIOCHE	3.5
ORGANIC CHOCOLATE TORSADE	3.9
ORGANIC ALMOND CROISSANT	3.9
CINNAMON ROLL^V	3.9
HIBISCUS CROISSANT^V	3.9
ORGANIC TORSADE^V	3.9
MUFFIN OF YOUR CHOICE - ask our host for details	4
CHIA CHOCOLAT MINI CAKE^V	4
SPINACH ROLL - savoury viennoiserie	3.9

Tartines

Served on our organic sourdough wheat bread or organic gluten-free bread (+2€)

HAM & CHEESE	13.5
Label Rouge cooked ham, Comté, organic gherkins and organic butter	
AVOCADO TOAST [✓]	12
toasted organic sourdough wheat bread with avocado mash, pickled cucumber, radish, organic superseeds and citrus-cumin salt	
• with organic 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, organic cucumber and spring onions	
TUNA	14.5
tuna, organic hummus, organic cucumber, radish, chives and organic lemon	
PASTRAMI	14.9
organic cream and mustard, charolais beef pastrami, pickled cucumber, radish and dill	
CHICKEN & SMOKED PROVOLA TOAST	15
toasted organic sourdough wheat bread with free-range chicken, smoked provola, grilled zucchini, basil oil and parsley	
GRILLED CROQUE MONSIEUR	16.9
Label Rouge cooked ham, comté and Parmesan served with organic tomato sauce and an organic mixed salad	
GARDENER'S CROQUE [✓]	15.9
organic hummus, organic pesto rosso, grilled zucchini avocado with organic superseeds and an organic mixed salad	

OUR FAVOURITE

DAILY BAKER'S LUNCH	16
a big bowl of organic soup of the day, ½ tartine of the day and an organic mixed salad	
LUNCH COMBO	17
Tartine ham & cheese, tuna or avocado [✓] , lemonade, still or sparkling water, pastel de nata or plain waffle	

Sides

ORGANIC MIXED SALAD [✓]	3.9
AVOCADO MASH [✓]	5.5
ORGANIC HUMMUS [✓]	5.5
ATLANTIC SMOKED SALMON	6.9
LABEL ROUGE COOKED HAM & COMTÉ	6.5
HERB RICOTTA	5.5
MIX QUINOA AND THAI BELUGA LENTILS [✓]	5.5

Hot Dishes

Served with organic sourdough wheat bread and organic baguette

LORRAINE OR SEASONAL QUICHE	15.9
slice served with a mixed salad	
ORGANIC SOUP OF THE DAY [✓]	6.5 8.5
served with organic super seeds and our organic homemade croutons	
RIBOLLITA [✓]	11.9
organic seasonal vegetables soup served with our organic homemade baguette crouton and Parmesan	
• add quinoa	+1
• add French bacon	+3.5

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** whenever possible 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, grilled bacon, Parmesan chips, our homemade organic croutons, organic hard boiled egg, romaine salad and Caesar dressing	
WARM GOAT'S CHEESE	16.9
organic goat cheese, organic granola, organic mushroom, pickled red cabbage, organic roasted apple, organic nuts, organic toasted Nordic rye bread and a mixed salad	
SMOKED SALMON BOWL	18.5
Atlantic smoked salmon, organic avocado with organic superseeds, mix quinoa and thai beluga lentils, pickled red cabbage, organic lemon, organic Nordic rye bread, romaine lettuce and herb sauce	
VEGGIE & GRAIN BOWL [✓]	15.9
super seeds bread, mix quinoa and thai beluga lentils with thai sauce, roasted vegetables, organic hummus, fresh herbs, organic lemon and organic superseeds bread	

Desserts

ORGANIC BELGIAN CHOCOLATE BROWNIE	5.9	DÉLICE DOUBLE CHOCOLATE	6.9
CHOCOLATE MERVEILLEUX	6.5	DÉLICE MOKKA	6.9
CHOCOLATE MOELLEUX ^V	5.9	DÉLICE PASSION FRUIT - RASPBERRY - MANGO	6.9
APPLE & CINNAMON TARTLET	5.9	PLAIN LIEGE WAFFLE	5.9
CARAMEL TARTLET	5.9	• with organic chocolate sauce or organic banana	6.5
LEMON TARTLET	5.5	• with organic chocolate sauce and organic banana	6.9
CHOCOLATE AND VANILLA ECLAIR	5.9	RED FRUITS CHEESECAKE - slice	7.9
PAIN PERDU BRIOCHE	9.5	CAFÉ DOUCEUR	6.5
prepared with our brioche, served with roasted organic apples, blueberries and organic sour cream		sweets served with an organic espresso	
PASTEL DE NATA	3.7	GOÛTER GOURMAND ¹	8.5
COOKIE OF YOUR CHOICE	4	¹ From Monday to Friday, from 3pm to 6pm, except bank holidays	
SLICE OF CAKE OF YOUR CHOICE	4.9	a dessert up to 7€ with a regular organic hot drink of your choice	
CHERRY-APPLE CRUMBLE ^V - slice	6.5	• with an organic double hot drink	+1

Hot Drinks

All of our hot drinks are available with organic milk of your choice
free of charge: whole milk, almond or oat 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

ORGANIC BELGIAN HOT CHOCOLATE	5.9 6.9
ORGANIC CHAI LATTE	5.9 6.9
ORGANIC MATCHA LATTE	5.9 6.9
GINGER ELIXIR	5.6

herbal tea with organic ginger, organic lemon, organic mint and organic agave syrup

ORGANIC NOISELETTA	5.9
a shot of espresso with our Noisella spread	
ORGANIC SPICE WARM APPLE JUICE	5.9

ICED DRINKS

ICED AMERICANO	3
ICED LATTE	4.9
ICED CHAI LATTE	5.9
ICED MATCHA LATTE	5.9

Organic Beers & Ciders

Our beers are organic and made in France.

LA FRENCH IPA APPIE bottle 33cl 6.4%	7
LA BLONDE APPIE bottle 33cl 4.9%	7
CIDRE L'EXTRA BRUT APPIE bottle 33cl 6.5%	6.9

Cold Drinks

ORGANIC APPLE JUICE 25cl	5.5
ORANGE JUICE 25cl	5.5
COLD PRESSED JUICE 25cl	6.5
• organic apple, active charcoal and organic lime	
• organic carrot, organic ginger and organic turmeric	
• organic pear, organic spinach and organic mint	
LEMONADE 22cl	5.9
ORGANIC KOMBUCHA- LES FOUS DE L'ILE 37.5cl	7.5
fermented drink with hibiscus and chai	
SHOT 60ml	3.9
ginger, turmeric, black pepper	
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

	12CL	75CL
RED - OÉ		
• 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	6.5	