

MENU



DISCOVER OUR

SPRING

Quality

Simplicity

Conviviality

Authenticity



Organic Bread

Served with our organic butter, organic jams & organic spreads

DAKER 3 DREAD BASKET	0.5
slices of bread and baguette	
BAGUETTE PLANCHE	4
RAISINS & HAZELNUTS FLUTE	4.25
OLIVES FLUTE	4.25

Breakfast

cooked ham, Comté, served warm

BAKED'S BDEAD BASKET

HAM & CHEESE CROISSANT
organic butter croissant served with Label Rouge

FRENCH TOAST

· prepared with our brioche, red fruits	9.95
and organic belgian chocolate sauce	
· prepared with our brioche, Atlantic smoked	11.95
salmon and organic herb Skyr	

LE PAIN QUOTIDIEN BREAKFAST

organic pain au chocolat or organic butter 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, served with organic jams & organic spreads

13
+3
+1

organic scrambled eggs, avocado, quinoa tabbouleh, mixed salad, chives and organic 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 & Joghurt

muesli prepared with organic Skyr and organic apple juice, served with banana, red fruits and fresh mint

GRANOLA PARFAITorganic granola, fresh fruit, strawberry
and rhubarb compote, fresh mint, choice of:
organic plain yogurt or organic soya specialty

CHIA PUDDING Y

chia pudding prepared with organic almond drink, served with red fruits, organic dark belgian chocolate and fresh mint

FRESH FRUIT SALAD ^v

Organic Eggs

All our eggs are organic and come from free-range chickens

SOFT-BOILED EGGS (1 OR 2) served with organic sourdough wheat bread soldiers and organic butter	4.5 6.5
SCRAMBLED EGGS served with organic sourdough wheat bread and organic baguette	10.5
· with sliced avocado	+3
· with French bacon	+3.5
· with Atlantic smoked salmon	+4.5
TURKISH EGGS	9.95
2 poached eggs served on organic whole yogurt, o	organic
harissa olive oil, spring onions, coriander, cumin ar	nd
lemon salt, served with toasted organic wheat bre	ad

SCRAMBLED EGGS TOASTtoasted organic sourdough wheat bread, organic scrambled eggs, avocado, cherry tomatoes, organic

pesto rosso, organic harissa olive oil and coriander

BRUNCH

26.95

14

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, served with organic jams & organic spreads

COMPOSE YOUR BRUNCH

Choose one in each category:

VIENNOISERIE

- organic butter croissant
- · organic pain au chocolat
- · organic torsade **v**
- brioche

HALF TARTINE

- avocado toast **v**
- · smoked salmon
- · chicken & avocado
- tuna

PROTEIN

- · organic soft-boiled egg
- organic scrambled eggs
- quinoa tabbouleh ^v

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	2.95
ORGANIC PAIN AU CHOCOLAT	3.5
ORGANIC PAIN AUX RAISINS	3.5
BRIOCHE	3.5
ORGANIC CHOCOLATE TORSADE	3.95
ORGANIC ALMOND CROISSANT	3.95
CINNAMON ROLL ^v	3.95
HIBISCUS CROISSANT V	3.95
ORGANIC TORSADE ^v	3.95
MUFFIN OF YOUR CHOICE - ask our host for details	4
CHIA CHOCOLAT MINI CAKE V	4
SPINACH ROLL - savoury viennoiserie	3.95

9.5

9

Tartines

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

8.95	TARTINE D'ALAIN
ınd black pepper	organic Skyr, radish, spring onions, chives and
12	AVOCADO TOAST ^v
ith avocado	toasted organic sourdough wheat bread wit
uperseeds,	mash, pickled cucumber, radish, organic sup
	citrus-cumin salt and lemon
+2.5	 with organic poached egg
+3.5	· with French bacon
+4.5	 with Atlantic smoked salmon

SMOKED SALMONAtlantic smoked salmon, pickled cucumber, radish, herb sauce, organic butter, chives, dill and lemon

CHICKEN & AVOCADO	14.
free-range chicken, avocado mash,	
cucumber, spring onions and lemon	
TUNA	13.9

tuna, hummus, cucumber, radish, chives and lemon

ASPARAGUS TOAST	14.5
toasted organic sourdough bread, hummus,	
roasted green asparagus, cherry tomatoes,	
poached egg, black pepper and lemon	

CHICKEN & SMOKED PROVOLA TOASTtoasted organic sourdough wheat bread with
free-range chicken, smoked provola, grilled zucchini,
basil oil and parsley

GRILLED CROQUE MONSIEUR 17.5 Label Rouge cooked ham, Comté and Parmesan

served with organic tomato sauce and mixed salad

GARDENER'S CROQUE

hummus, organic pesto rosso, grilled zucchini, avocado

served with organic superseeds and mixed salad

OUR FAVOURITE

OOKTAVOOKIIL	
DAILY BAKER'S LUNCH	16
a big bowl of organic soup of the day and	
1/2 tartine of the day served with mixed salad	
TARTINE LUNCH	14
tartine ham $\&$ cheese, tuna or avocado $^{\mathbf{v}}$,	
plain lemonade, still or sparkling water	
· pastel de nata or plain Liège waffle	+ 3

Sides

MIXED SALAD ^v	3.95
AVOCADO MASH ^v	5.5
HUMMUS ^v	5.5
ORGANIC HERB SKYR	5.5
QUINOA TABBOULEH ^v	5.5
RED BEETROOT CAVIAR [∨]	5.5
LABEL ROUGE COOKED HAM & COMTÉ	6.5
ATLANTIC SMOKED SALMON	7.95

Quality at heart

At Le Pain Quotidien, we are committed to guaranteeing you fresh and quality products: our eggs and breads are **organically grown**. Our chicken is free-range from Loué and our ham is Label Rouge. **All our meats are from France** and without nitrites, coming from our producer Olivier Brosset.

Small steps towards tasty, more sustainable cuisine.

Salads

Served with organic sourdough wheat bread and organic baguette

CAESAR free-range chicken, grilled bacon, Parmesan chips, our homemade organic croutons, organic

hard boiled egg, romaine salad and Caesar dressing

WARM GOAT'S CHEESE
fresh organic goat cheese, mixed salad, organic granola,

organic goat cheese, mixed salad, organic granola, organic blueberry-balsamic dressing, cherry tomatoes, black grapes, organic raisins and hazelnut flute, cucumber pickles and chives

SMOKED SALMON & QUINOA

Atlantic smoked salmon, organic nordic bread,
mixed salad, quinoa tabbouleh, avocado mash,

mixed salad, quinoa tabbouleh, avocado mash, red beetroot caviar, organic herb Skyr, dill, cucumber pickles, lemon and herb sauce

PANZANELLA
roasted vegetables, mixed salad, our organic
homemade croutons, basil oil, black grapes,
green onions, dill, parsley and lemon

• with organic Mozzarella di Buffala + 3



RIBOLLITA V

Tartine Club

Discover our loyalty programme: Collect points for every purchase and redeem for delicious rewards.

15.95

11.95

Hot Dishes

Served with organic sourdough wheat bread and organic baguette

LORRAINE OR SEASONAL QUICHE
15.95
slice served with mixed salad

ORGANIC SOUP OF THE DAY $^{\rm v}$ 6.95 | 8.95 served with super seeds and our homemade croutons

organic seasonal vegetables soup (tomato, carrot, chard, celeriac...) served with our organic

homemade baguette croutons and Parmesan
with quinoa duo
with French bacon
+ 1.5
+ 3.5

Prices and payment methods: restaurant checks are accepted, other cheques will not be accepted. Prices in $\mathfrak S$, tax and service included. Alcohol abuse is bad for your health, please consume in moderation.

Spring Specials

POFFERTJES - MINI PANCAKES

• served with strawberry and rhubarb	10.95
compote, red fruits, banana and heavy cre	eam

• served with red fruits, banana and	11.5
organic belgian chocolate sauce	

organic hemp seed bread with mimosa eggs, herb sauce, leek sprouts, furikake (sesame & nori seeds) and lemon

• with Atlantic smoked salmon +4.5

asparagus & BRIE QUICHE 15.95 served with mixed salad, organic sourdough wheat bread and organic baguette

COBB SALAD 18.5

free-range chicken, grilled bacon, Fourme d'Ambert, mixed salad, organic hard-boiled egg, spring onions, cucumber, parsley served with organic sourdough wheat bread,organic baguette

PEAR, MINT & BLUE SPIRULINA	5.95
LEMONADE 25cl	

BLACKCURRANT 6.95 BANANA SMOOTHIE 25cl

coco and blue spirulina

Food Allergies: All of our dishes are prepared in a gluten rich environment While we take steps to minimize risk and safely handle foods that contain potential allergens (including: gluten, milk, egg, nuts, soy, celery, mustard, sulfites) we advise that cross contamination may occur. A list of allergens is available and our teams are at your disposal to answer all your questions. We work with fresh ingredients, so the composition of the dishes may vary.

Origin of our meats: all our meats are from France

Doing good, tastes good with our hemp egg mimosa tartine



Celebrate spring with our new tartine served on our hemp bread.

When it comes to sustainability, hemp is a wonder crop. It absorbs more CO2, supports soil health, and is anti-waste. Plus, it's a nutritional powerhouse. Baking with hemp is one of the ways we are taking small steps to limit our environmental impact.

We've topped our new tartine with a springtime medley of eggs mimosa, furikake, leek sprouts and a slice of lemon. For a light but luscious tartine that makes doing good taste great.

* Our hemp bread contains less than 0.3% THC, so it won't affect your mental state. Le Pain Quotidien does not support or endorse any form of drug use.

Desserts

SLICE OF CAKE OF YOUR CHOICE carrot cake, plain cake, lemon cake or chocolate cake	4.95
ORGANIC BELGIAN CHOCOLATE BROWNIE	5.95
CHOCOLATE AND VANILLA ECLAIR	5.95
CHOCOLATE MOELLEUX V	5.95
APPLE & CINNAMON TARTLET	5.95
CARAMEL TARTLET	5.95
LEMON TARTLET	5.95
FRESH FRUIT TARTLET - red fruits	6.5
MERVEILLEUX AU CHOCOLAT	6.5
CHERRY-APPLE CRUMBLE V - slice	6.5
RED FRUITS CHEESECAKE - slice	6.95
FRENCH TOAST	9.95
prepared with our brioche served with red fruits	
and organic belgian chocolate sauce	

PASTEL DE NATA	3.7
COOKIE OF YOUR CHOICE - ask our host for details	4
CAFÉ DOUCEUR	6.5
sweets served with an organic espresso	

GOÛTER GOURMAND From Monday to Friday, from 3pm to 6pm, except bank holidays	8.5
a dessert up to 6.50€ with a regular organic hot drink of your choice	
with an organic double hot drink	+1

PLAIN LIEGE WAFFLE	5.95
· with organic belgian chocolate sauce or strawberries	6.5
· with organic belgian chocolate sauce and strawberries	6.95

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

ORGANIC ESPRESSO	2.95 3.95
ORGANIC AMERICANO	3 4
ORGANIC MACCHIATO	3 4
ORGANIC LATTE	4.95 5.95
ORGANIC CAPPUCCINO	4.95 5.95
ORGANIC MOCACCINO	5.95 6.95
ORGANIC FLAT WHITE - double espresso latte	5.95 6.95
ORGANIC TEA	5.5
English Breakfast, Earl Grey, Chunmee,	
Jasmine, Rooibos, Chamomile, Masala Chai	
TEA WITH ERESH MINT	5.6

SPECIALITY

ORGANIC BELGIAN HOT CHOCOLATE	5.95 6.95
ORGANIC CHAI LATTE	5.95 6.95
ORGANIC MATCHA LATTE	5.95 6.95
ORGANIC GOLDEN LATTE	5.95 6.95
GINGER ELIXIR	5.6
herbal tea with ginger, lemon, mint	
and organic agave syrup	

ORGANIC ICED DRINKS

ICED AMERICANO	3
ICED LATTE	4.95
ICED CHAI LATTE	5.95
ICED MATCHA LATTE	5.95

Organic Beers & Ciders

Our beers are 100% organic and made in France.

LA FRENCH IPA APPIE bottle 33cl 6.4%

LA BLONDE APPIE bottle 33cl 4.9% 7
CIDRE L'EXTRA BRUT APPIE bottle 33cl 6.5% 6.95

Cold Drinks

ORGANIC APPLE JUICE 25cl	5.95
ORANGE JUICE 25cl	5.95
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 25cl	5.95
HOMEMADE ICED TEA 25cl	5.95
Earl Grey and apricot	
ORGANIC KOMBUCHA- LES FOUS DE L'ÎLE 3 litchi, passion and butterfly pea flower	37.5cl 7.5
STILL - SPARKLING WATER 50cl	4.95

Organic Wines & Bubbles

We select Oé for our wines, ambassadors of sustainable viticulture certified 100% organic, vegan and without pesticides

RED - OÉ	2CL	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
<u>SPARKLING</u>		
• PROSECCO BRUT TENUTE ARNACES	6.95	32
MIMOSA PROSECCO	6.5	:

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

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