



M E N U

• S P R I N G •



DISCOVER OUR
STORIES ONLINE

Quality

Simplicity

Conviviality

Authenticity

Authenticity

Change does not come from big resolutions but by taking small steps to limit our environmental impact. As our next small step towards a better world we invite you to taste our bread and tartine made with hemp seeds.

Hemp is an eco friendly wonder crop, superior to any other grain. To read about the benefits of hemp seeds and all other small steps initiatives we took together, scan the QR code on this page.



Organic Bread

Served with our organic butter, organic jams & organic spreads

BAKER'S BREAD BASKET	6.5
slices of bread and baguette	
BAGUETTE PLANCHE	4
RAISINS & HAZELNUTS FLUTE	4.25
OLIVES FLUTE	4.25

Breakfast

HAM & CHEESE CROISSANT	7
organic butter croissant served with Label Rouge cooked ham, Comté, served warm	
FRENCH TOAST	
• prepared with our brioche, red fruits and organic belgian chocolate sauce	9.95
• prepared with our brioche, Atlantic smoked salmon and organic herb Skyr	11.95
LE PAIN QUOTIDIEN BREAKFAST	11.95
organic pain au chocolat or organic butter croissant or organic torsad [✓] , 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	
• with an organic double hot drink	+1
• with an organic soft-boiled egg	+3
BREAKFAST BOWL	13
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 & Yoghurt

BIRCHER MUESLI	9.5
muesli prepared with organic Skyr and organic apple juice, served with banana, red fruits and fresh mint	
GRANOLA PARFAIT	9
organic granola, fresh fruit, strawberry and rhubarb compote, fresh mint, choice of: organic plain yogurt or organic soya specialty	
CHIA PUDDING [✓]	9
chia pudding prepared with organic almond drink, served with red fruits, organic dark belgian chocolate and fresh mint	
FRESH FRUIT SALAD [✓]	7

Organic Eggs

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

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 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, organic harissa olive oil, spring onions, coriander, cumin and lemon salt, served with toasted organic wheat bread	
SCRAMBLED EGGS TOAST	14
toasted organic sourdough wheat bread, organic scrambled eggs, avocado, cherry tomatoes, organic pesto rosso, organic harissa olive oil and coriander	

BRUNCH

26.95

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 [✓]
- brioche

HALF TARTINE

- avocado toast [✓]
- smoked salmon
- chicken & avocado
- tuna

PROTEIN

- organic soft-boiled egg
- organic scrambled eggs
- quinoa tabbouleh [✓]

DESSERT

- granola Parfait :
organic plain yoghurt
or organic soya specialty
- fresh fruit salad [✓]

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 [✓]	3.95
HIBISCUS CROISSANT [✓]	3.95
ORGANIC TORSADE [✓]	3.95
MUFFIN OF YOUR CHOICE - ask our host for details	4
CHIA CHOCOLAT MINI CAKE [✓]	4
SPINACH ROLL - savoury viennoiserie	3.95

Tartines

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

TARTINE D'ALAIN	8.95
organic Skyr, radish, spring onions, chives and black pepper	
AVOCADO TOAST [✓]	12
toasted organic sourdough wheat bread with avocado mash, pickled cucumber, radish, organic superseeds, citrus-cumin salt and lemon	
• with organic poached egg	+2.5
• with French bacon	+3.5
• with Atlantic smoked salmon	+4.5
SMOKED SALMON	14.95
Atlantic smoked salmon, pickled cucumber, radish, herb sauce, organic butter, chives, dill and lemon	
CHICKEN & AVOCADO	14.5
free-range chicken, avocado mash, cucumber, spring onions and lemon	
TUNA	13.95
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 TOAST	15
toasted 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 [✓]	15.95
hummus, organic pesto rosso, grilled zucchini, avocado served with organic superseeds and mixed salad	

OUR FAVOURITE

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 [✓] , plain lemonade, still or sparkling water	
• pastel de nata or plain Liège waffle	+ 3

Sides

MIXED SALAD [✓]	3.95
AVOCADO MASH [✓]	5.5
HUMMUS [✓]	5.5
ORGANIC HERB SKYR	5.5
QUINOA TABBOULEH [✓]	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	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	16.95
fresh 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	18.5
Atlantic smoked salmon, organic nordic bread, mixed salad, quinoa tabbouleh, avocado mash, red beetroot caviar, organic herb Skyr, dill, cucumber pickles, lemon and herb sauce	
PANZANELLA	15.95
roasted vegetables, mixed salad, our organic homemade croutons, basil oil, black grapes, green onions, dill, parsley and lemon	
• with organic Mozzarella di Buffala	+ 3



Tartine Club

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

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 [✓]	6.95 8.95
served with super seeds and our homemade croutons	
RIBOLLITA [✓]	11.95
organic seasonal vegetables soup (tomato, carrot, chard, celeriac...) served with our organic homemade baguette croutons and Parmesan	
• with quinoa duo	+ 1.5
• with French bacon	+ 3.5

Spring Specials

POFFERTJES - MINI PANCAKES	
• served with strawberry and rhubarb compote, red fruits, banana and heavy cream	10.95
• served with red fruits, banana and organic belgian chocolate sauce	11.5
HEMP EGG MIMOSA TARTINE	14.5
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 LEMONADE 25cl	5.95
BLACKCURRANT BANANA SMOOTHIE 25cl	6.95
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.

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.

** 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.*

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

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%	6.95

• PROSECCO BRUT TENUTE ARNACES	6.95	32
• MIMOSA PROSECCO	6.5	