



M E N U

• A U T U M N •



DISCOVER OUR
STORIES ONLINE

Quality

Simplicity

Conviviality

Authenticity

Quality

Since the beginning, sourdough
has been at the heart of Le Pain Quotidien.
Day in, day out we deliver bread full of
flavour and rich in vitamins
and minerals.

This autumn, we proudly introduce our
newest variant: the sourdough flatbread.
A new shape, yet bearing the same
trusted promise of unparalleled
quality and taste.

Discover our exceptional
seasonal specials with the new flatbread.
Let yourself be surprised and savour
a true sensory delight.



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 butter brioche, served with roasted apple, blueberries and sour cream	9.95
• prepared with our butter brioche, Atlantic smoked salmon and organic herb Skyr	11.95

LE PAIN QUOTIDIEN BREAKFAST	11.95
organic sourdough wheat bread and organic baguette, organic jams & organic spread, choose between: organic pain au chocolat or organic butter croissant or torsade [▼] , orange juice or organic apple juice and a simple organic hot drink of your choice	
• 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

GRANOLA PARFAIT	9
organic granola, fresh fruits and fresh mint, choice of: organic Skyr or organic soy yoghurt	
BIRCHER MUESLI	9.5
protein muesli prepared with organic Skyr and organic apple juice, served with banana, red fruits and fresh mint	
CHIA COCO DELICE [▼]	9
chia pudding prepared with coconut puree, served with fresh 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
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	PROTEIN
• organic butter croissant	• organic soft-boiled egg
• organic pain au chocolat	• organic scrambled eggs
• organic torsade [▼]	• quinoa tabbouleh [▼]
• butter brioche	
HALF TARTINE	DESSERT
• avocado toast [▼]	• granola Parfait : organic Skyr or organic soya speciality
• smoked salmon	• fresh fruit salad [▼]
• chicken & avocado	
• tuna	

Organic Viennoiseries

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

BUTTER CROISSANT	2.95
PAIN AU CHOCOLAT	3.5
BUTTER BRIOCHE*	3.5
PAIN AUX RAISINS	3.95
CHOCOLATE TORSADE	3.95
CINNAMON ROLL [▼]	3.95
HIBISCUS CROISSANT [▼]	3.95
TORSADE [▼]	3.95
ALMOND CROISSANT*	4.25
SPINACH ROLL* - savoury viennoiserie	4.25
CHIA CHOCOLAT MINI CAKE [▼]	4.25
MUFFIN OF YOUR CHOICE - ask our host for details	4.50

Tartines

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

HUMMUS & POMEGRANATE	9.95
with cucumber, pickled red onion, parsley and homemade spicy oil	
EGG MIMOSA	14.5
organic hemp seed bread with mimosa eggs, herb sauce, leek sprouts, furikake (sesame seeds & nori) and lemon	
• with Atlantic smoked salmon	+4.5

ATLANTIC SMOKED SALMON	14.95
with cucumber, radish, herb sauce, dill and chives	

TUNA	13.95
with hummus, celery, chives, radish, cucumber and lemon	

CHICKEN & AVOCADO	14.5
free-range chicken, avocado mash, cucumber, spring onions and lemon	

AVOCADO TOAST [▼]	12
toasted organic sourdough wheat bread with avocado mash, pickled cucumber, radish, superseeds, citrus-cumin salt and lemon	
• with organic poached egg	+2.5
• with French bacon	+3.5
• with Atlantic smoked salmon	+4.5

CHICKEN & SMOKED PROVOLA TOAST	15
toasted organic sourdough wheat bread with free-range chicken, smoked provola, grilled zucchini, basil oil and parsley	

GARDENER'S CROQUE [▼]	15.95
hummus, organic pesto rosso, grilled zucchini, avocado served with superseeds and mixed salad	

GRILLED CROQUE MONSIEUR	17.5
Label Rouge cooked ham, Comté and Parmesan served with organic tomato sauce and mixed salad	



Tartine Club

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

Sides

MIXED SALAD [▼]	3.95
AVOCADO MASH [▼]	5.5
HUMMUS [▼]	5.5
ORGANIC HERB SKYR	5.5
QUINOA TABBOULEH [▼]	5.5
LABEL ROUGE COOKED HAM & COMTÉ	6.5
ATLANTIC SMOKED SALMON	7.95

▼ - VEGAN ***** - NON ORGANIC PRODUCT

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

OUR FAVOURITES

TARTINE LUNCH	14
tartine ham & Comté, tuna or avocado [▼] , plain lemonade, still or sparkling water	
• pastel de nata or plain Liège waffle	+ 3
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	

Salads

Served with organic sourdough wheat bread and organic baguette

CAESAR	17.5
free-range chicken, grilled bacon, Parmesan, our homemade organic croutons, organic hard boiled egg, romaine salad and Caesar dressing	

WARM GOAT'S CHEESE	16.95
fresh goat cheese, mixed salad, 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, nordic rye bread, mesclun, quinoa tabbouleh, leek sprouts, avocado mash, ricotta with fresh herbs, dill, lemon and herb sauce	

PANZANELLA [▼]	15.95
roasted butternut, broccoli and portobello, mesclun, homemade organic croutons, basil oil, dill, parsley, lemon and vegan vinaigrette	
• with Mozzarella di Bufala D.O.P.	+ 3

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 nitrates, coming from our producer Olivier Brosset.

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 our homemade organic croutons	

ORGANIC POT-AU-FEU	11.95
seasonal vegetables and broth with spices	
• with quinoa [▼]	+ 1.5
• with free-range chicken	+ 4

Seasonal Specials

PISTACHIO SWIRL	4.25
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POFFERTJES - MINI PANCAKES	10.95
served with banana, blueberries, pomegranate, sour cream and strawberry jam	

SOURDOUGH FLATBREAD WITH ORGANIC BAKED EGGS	11.95
topped with a citrus-cumin-spiced Skyr, roasted cherry tomatoes and parsley, served with homemade spicy oil	

SOURDOUGH FLATBREAD WITH MOZZARELLA DI BUFALA & ROASTED VEGETABLES	15.95
with mushroomspread, roasted butternut, broccoli and portobello, pickled red onion and parsley, served with homemade spicy oil	

SEASONAL QUICHE	15.95
nuts, Fourme d'Ambert and butternut	

MAPLE PECAN PIE	5.95
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WARM APPLE JUICE WITH SPICES	6.95
cinnamon and ginger	

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.

Food Allergens: All our dishes are prepared in an environment where gluten is present. If you have any questions, do not hesitate to ask us and we'll help in any way we can. We work with fresh ingredients and the composition of our dishes can vary. **Origin of our meats:** our meats are from France.

The art of sourdough: discover our flatbread creations

Sourdough has always been at the heart of everything we do at Pain Quotidien and, for years, the delicate balance between time and technique has been perfected. We let the dough rest for the full 48 hours, giving it the time to naturally ferment. This not only gives sourdough bread a crunchy crust and springy, tender structure, it also contains more vitamins, minerals and fibres than most other types of bread. But that's not all; the fermentation process makes this bread exceptionally easy to digest.

This sourdough flatbread is a testament to our dedication to quality and taste. It's a slice of tradition, a pinch of innovation and a whole lot of love and dedication.

Discover the sourdough flatbread as breakfast, topped with a spiced Skyr, roasted cherry tomatoes and 2 delicious organic baked eggs. Enjoy it as lunch with mushroom tapenade, roasted vegetables and Mozzarella di Bufala D.O.P. Or take them home as perfect vehicle to dip into a tapenade or harissa as easy and exciting accompaniment for your aperitif moment.



Desserts

SLICE OF CAKE OF YOUR CHOICE	4.95	CARAMEL TARTLET	5.95
carrot cake, plain cake, lemon cake or chocolate cake		PASTEL DE NATA	3.7
BELGIAN CHOCOLATE BROWNIE	5.95	COOKIE OF YOUR CHOICE - ask our host for details	4
CHOCOLATE AND VANILLA ECLAIR	5.95	CAFÉ DOUCEUR	6.5
CHOCOLATE MOELLEUX ^Y	5.95	sweets served with an organic espresso	
APPLE & CINNAMON TARTLET	5.95		
LEMON TARTLET	5.95		
CHERRY CRUMBLE - individual	5.95		
BLUEBERRY TARTLET	6.95		
CHOCOLATE MERVEILLEUX	6.95		
CHERRY-APPLE CRUMBLE ^Y - slice	6.95		
RED FRUITS CHEESECAKE - slice	6.95		
FRENCH TOAST	9.95		
prepared with our butter brioche, served with roasted apple, blueberries and sour cream			

GOÛTER GOURMAND	8.95
From Monday to Friday, from 3pm to 6pm, except bank holidays	
a dessert up to 6.95€ with a regular organic hot drink of your choice	
• with an organic double hot drink	+1

BELGIAN WAFFLE	5.95
• with organic belgian chocolate sauce or bananas	6.5
• with organic belgian chocolate sauce and bananas	6.95

Organic Hot Drinks

All of our hot drinks are available with organic milk of your choice free of charge: whole milk, almond or oat specialty.
Our organic coffee is Fairtrade, 100% Arabica and medium roast.

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

ORGANIC SPECIALITY	
BELGIAN HOT CHOCOLATE	5.95 6.95
PINK LATTE	5.95 6.95
red beet blend and raw criollo cocoa	
CHAI LATTE	5.95 6.95
MATCHA LATTE	5.95 6.95
GOLDEN LATTE	5.95 6.95
with curcuma, ginger and maca	
GINGER ELIXIR	5.6
ginger, lemon, fresh mint* and organic agave syrup	

Organic Beers & Ciders

Our beers are 100% organic and made in France.

HUBSTER IPA HOPSIDE BIO bottle 33cl 6%	7
HUBSTER LAGER UPTOWN BIO bottle 33cl 4.5%	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
Rooibos and fig	
ORGANIC KOMBUCHA - LES FOUS DE L'ÎLE 37.5cl	7.5
mango, turmeric and vanilla	
STILL WATER - SPARKLING WATER 50cl	4.95

Vins Bio & Bulles

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

ROUGE - OÉ	12CL 75CL
• IGP VAUCLUSE PRINCIPAUTÉ D'ORANGE	6 27
• AOC LANGUEDOC, LE LANGUEDOC	6 27
BLANC - 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
PÉTILLANT	
• PROSECCO BRUT TENUTE ARNACES	6.95 32
• MIMOSA PROSECCO	6.5