



# M E N U

• W I N T E R •



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.

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.

<b>BAKER'S BREAD BASKET</b>	<b>6.95</b>
slices of bread and baguette	
<b>BAGUETTE PLANCHE</b>	<b>4</b>
<b>RAISINS &amp; HAZELNUTS FLUTE</b>	<b>4.5</b>
<b>OLIVES FLUTE</b>	<b>4.5</b>

# Breakfast

<b>HAM &amp; CHEESE CROISSANT</b>	<b>7.5</b>
butter croissant served with Label Rouge cooked ham, Comté, served warm	

<b>FRENCH TOAST</b>	
• prepared with our butter brioche, served with roasted apple, blueberries and sour cream	<b>9.95</b>
• prepared with our butter brioche, served with smoked salmon* and organic herb Skyr	<b>11.95</b>

<b>LE PAIN QUOTIDIEN BREAKFAST</b>	<b>11.95</b>
organic sourdough wheat bread and organic baguette, organic jams and organic spread, <b>choose between:</b> pain au chocolat or butter croissant or torsade <sup>✓</sup> , orange juice or organic apple juice and a simple organic hot drink of your choice	
• with an organic double hot drink	<b>+1</b>
• with an organic soft-boiled egg	<b>+3</b>

<b>BREAKFAST BOWL</b>	<b>13.95</b>
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 Fruit & Yoghurt

<b>GRANOLA PARFAIT</b>	<b>9.5</b>
organic granola, fresh fruits and fresh mint, choice of: organic Skyr or organic soy yoghurt	
<b>BIRCHER MUESLI</b>	<b>9.5</b>
protein muesli prepared with organic Skyr and organic apple juice, served with banana, red fruits and fresh mint	
<b>CHIA COCO DELICE <sup>✓</sup></b>	<b>9.5</b>
chia pudding prepared with coconut puree, served with fresh fruits, organic dark Belgian chocolate and fresh mint	
<b>FRESH FRUIT SALAD <sup>✓</sup></b>	<b>7.5</b>

# Organic Eggs

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

<b>SOFT-BOILED EGGS (1 OR 2)</b>	<b>4.95   6.95</b>
served with organic sourdough wheat bread soldiers and organic butter	

<b>BAKED EGGS (1 OR 2)</b>	<b>4.95   6.95</b>
served with organic baguette and organic sourdough wheat bread	

<b>SCRAMBLED EGGS</b>	<b>10.95</b>
served with organic sourdough wheat bread and organic baguette	
• with avocado	<b>+3</b>
• with grilled bacon	<b>+3.5</b>
• with smoked salmon*	<b>+4</b>

<b>SCRAMBLED EGGS TOAST</b>	<b>14.5</b>
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**

- butter croissant
- pain au chocolat
- torsade <sup>✓</sup>
- butter brioche

**PROTEIN**

- organic soft-boiled egg
- organic scrambled eggs
- quinoa tabbouleh <sup>✓</sup>

**HALF TARTINE**

- avocado toast <sup>✓</sup>
- smoked salmon\*
- chicken & avocado
- tuna

**DESSERT**

- granola Parfait : organic Skyr **or** organic soya specialty
- fresh fruit salad <sup>✓</sup>

# Viennoiseries

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

<b>BUTTER CROISSANT</b>	<b>2.95</b>
<b>PAIN AU CHOCOLAT</b>	<b>3.5</b>
<b>BUTTER BRIOCHE</b>	<b>3.5</b>
<b>PAIN AUX RAISINS</b>	<b>3.95</b>
<b>CHOCOLATE TORSADE</b>	<b>3.95</b>
<b>CINNAMON ROLL <sup>✓</sup></b>	<b>3.95</b>
<b>HIBISCUS CROISSANT <sup>✓</sup></b>	<b>3.95</b>
<b>TORSADE <sup>✓</sup></b>	<b>3.95</b>
<b>ALMOND CROISSANT</b>	<b>4.25</b>
<b>CHIA CHOCOLAT MINI CAKE <sup>✓</sup></b>	<b>4.25</b>
<b>MUFFIN OF YOUR CHOICE</b> - ask our host for details	<b>4.5</b>
<b>SPINACH ROLL*</b> - savoury viennoiserie	<b>4.5</b>

# Tartines

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

<b>HUMMUS &amp; POMEGRANATE <sup>✓</sup></b>	<b>10.5</b>
with cucumber, pickled red onion, parsley and homemade spicy oil	

<b>AVOCADO TOAST <sup>✓</sup></b>	<b>12.5</b>
toasted organic sourdough wheat bread with avocado mash, pickled cucumber, radish, superseeds, citrus-cumin salt and lemon	

• with organic poached egg	<b>+2.5</b>
• with grilled bacon	<b>+3.5</b>
• with smoked salmon*	<b>+4</b>

<b>TUNA</b>	<b>13.95</b>
with hummus, celery, chives, radish, cucumber and lemon	

<b>EGG MIMOSA</b>	<b>14.95</b>
organic hemp seed bread with mimosa eggs, herb sauce, leek sprouts, furikake (sesame seeds and nori) and lemon	
• with smoked salmon*	<b>+4</b>

<b>CHICKEN &amp; AVOCADO</b>	<b>14.5</b>
free-range chicken, avocado mash, cucumber, spring onions and lemon	

<b>SMOKED SALMON*</b>	<b>15.5</b>
with cucumber, radish, herb sauce, dill and chives	

<b>CHICKEN &amp; SMOKED PROVOLA TOAST</b>	<b>15.5</b>
toasted organic sourdough wheat bread with free-range chicken, smoked provola, grilled zucchini, basil oil and parsley	

<b>GARDENER'S CROQUE <sup>✓</sup></b>	<b>16.5</b>
hummus, organic pesto rosso, grilled zucchini, avocado served with superseeds, organic tomato sauce and mixed salad	

<b>GRILLED CROQUE MONSIEUR</b>	<b>17.95</b>
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

<b>MIXED SALAD <sup>✓</sup></b>	<b>3.95</b>
<b>AVOCADO MASH <sup>✓</sup></b>	<b>5.95</b>
<b>HUMMUS <sup>✓</sup></b>	<b>5.95</b>
<b>ORGANIC HERB SKYR</b>	<b>5.95</b>
<b>QUINOA TABBOULEH <sup>✓</sup></b>	<b>5.95</b>
<b>LABEL ROUGE COOKED HAM &amp; COMTÉ</b>	<b>6.95</b>
<b>SMOKED SALMON*</b>	<b>7.95</b>

V • VEGAN

**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

<b>TARTINE LUNCH</b>	<b>14</b>
tartine ham & Comté, tuna or avocado <sup>✓</sup> , plain lemonade, still or sparkling water	
• pastel de nata or plain Liège waffle	<b>+3</b>
<b>DAILY BAKER'S LUNCH</b>	<b>17</b>
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.

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

<b>WARM GOAT'S CHEESE</b>	<b>16.95</b>
fresh goat cheese, mixed salad, granola, organic blueberry-balsamic dressing, cherry tomatoes, black grapes, organic raisins and hazelnut flute, cucumber pickles and chives	

<b>SMOKED SALMON &amp; QUINOA</b>	<b>18.5</b>
smoked salmon*, nordic rye bread, mesclun, quinoa tabbouleh, leek sprouts, avocado mash, organic herb Skyr, dill, lemon and herb sauce	

<b>PANZANELLA <sup>✓</sup></b>	<b>15.95</b>
roasted butternut, broccoli and portobello, mesclun, homemade organic croutons, basil oil, dill, parsley, lemon and vegan vinaigrette	
• with Mozzarella di Bufala D.O.P.	<b>+3</b>

## 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**, coming from our producer Olivier Brosset.

# Hot Dishes

Served with organic sourdough wheat bread and organic baguette.

<b>LORRAINE OR SEASONAL QUICHE</b>	<b>15.95</b>
slice served with mixed salad	

<b>ORGANIC SOUP OF THE DAY <sup>✓</sup></b>	<b>6.95   8.95</b>
served with our homemade organic croutons	

<b>ORGANIC POT-AU-FEU <sup>✓</sup></b>	<b>12.5</b>
seasonal vegetables and broth with spices	
• with quinoa <sup>✓</sup>	<b>+1.5</b>
• with free-range chicken	<b>+4</b>

# Seasonal Specials

<b>PISTACHIO SWIRL</b>	<b>4.5</b>
------------------------	------------

<b>POFFERTJES - MINI PANCAKES</b>	<b>11.5</b>
served with banana, blueberries, pomegranate, sour cream and strawberry jam	

<b>SOURDOUGH FLATBREAD WITH ORGANIC BAKED EGGS</b>	<b>12.95</b>
topped with a citrus-cumin-spiced organic Skyr, roasted cherry tomatoes and parsley, served with homemade spicy oil	

<b>SOURDOUGH FLATBREAD WITH MOZZARELLA DI BUFALA D.O.P &amp; ROASTED VEGETABLES</b>	<b>16.95</b>
with mushroomspread, roasted butternut, broccoli and portobello, pickled red onion and parsley, served with homemade spicy oil	

<b>SEASONAL QUICHE</b>	<b>15.95</b>
nuts, Fourme d'Ambert and butternut	

<b>MAPLE PECAN PIE</b>	<b>6.95</b>
------------------------	-------------

<b>WARM APPLE JUICE WITH SPICES</b>	<b>6.95</b>
cinnamon and ginger	

**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. **\*Farmed in Norway, Scotland, Faroe Islands or Iceland** - Country of final preparation: UK.



# The art of sourdough: discover our flatbread creations

Sourdough has always been at the heart of everything we do at Le Pain Quotidien. 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

<b>SLICE OF CAKE OF YOUR CHOICE</b>	<b>4.95</b>	
carrot cake, plain cake, lemon cake or chocolate cake		
<b>BELGIAN CHOCOLATE BROWNIE</b>	<b>5.95</b>	
<b>CHOCOLATE AND VANILLA ECLAIR</b>	<b>5.95</b>	
<b>CHOCOLATE MOELLEUX</b> <sup>✓</sup>	<b>5.95</b>	
<b>APPLE &amp; CINNAMON TARTLET</b>	<b>6.95</b>	
<b>CARAMEL TARTLET</b>	<b>6.95</b>	
<b>LEMON TARTLET</b>	<b>6.95</b>	
<b>CHERRY CRUMBLE</b> - individual	<b>6.95</b>	
<b>BLUEBERRY TARTLET</b>	<b>6.95</b>	
<b>CHOCOLATE MERVEILLEUX</b>	<b>6.95</b>	
<b>CHERRY-APPLE CRUMBLE</b> <sup>✓</sup> - slice	<b>6.95</b>	
<b>RED FRUITS CHEESECAKE</b> - slice	<b>6.95</b>	
<b>PASTEL DE NATA</b>	<b>3.7</b>	
<b>COOKIE OF YOUR CHOICE</b> - ask our host for details	<b>4</b>	
<b>PAIN PERDU</b>		<b>9.95</b>
prepared with our butter brioche, served with roasted apple, blueberries and sour cream		
<b>CAFÉ DOUCEUR</b>		<b>6.5</b>
sweets served with an organic espresso		
<b>GOÛTER GOURMAND</b>		<b>9.95</b>
<i>From Monday to Friday, from 3pm to 6pm, except bank holidays</i>		
a dessert up to 6.95€ with a regular organic hot drink of your choice		
• with an organic double hot drink		<b>+1</b>
<b>BELGIAN WAFFLE</b>		<b>5.95</b>
• with organic belgian chocolate sauce or bananas		<b>6.5</b>
• with organic belgian chocolate sauce and bananas		<b>6.95</b>

## 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.

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

<b>ORGANIC SPECIALITY</b>	
<b>BELGIAN HOT CHOCOLATE</b>	<b>5.95   6.95</b>
<b>PINK LATTE</b>	<b>5.95   6.95</b>
red beet blend and raw criollo cocoa	
<b>CHAI LATTE</b>	<b>5.95   6.95</b>
<b>MATCHA LATTE</b>	<b>5.95   6.95</b>
<b>GOLDEN LATTE</b>	<b>5.95   6.95</b>
with turmeric, ginger and maca	
<b>GINGER ELIXIR</b>	<b>5.6</b>
ginger, lemon, fresh mint** and organic agave syrup	
<i>**the fresh mint is not organic</i>	

## Organic Beers & Ciders

Our beers are 100% organic and made in France.

<b>HUBSTER IPA HOPSIDE</b> bottle 33cl 6%	<b>7.5</b>
<b>HUBSTER LAGER UPTOWN</b> bottle 33cl 4.5%	<b>7.5</b>
<b>CIDRE L'EXTRA BRUT APPIE</b> bottle 33cl 6.5%	<b>6.95</b>

## Cold Drinks

<b>ORGANIC APPLE JUICE</b> 25cl	<b>5.95</b>
<b>ORANGE JUICE</b> 25cl	<b>5.95</b>
<b>COLD PRESSED JUICE</b> 25cl	<b>6.5</b>
• organic apple, active charcoal and organic lime	
• organic carrot, organic ginger and organic turmeric	
• organic pear, organic spinach and organic mint	
<b>LEMONADE</b> 25cl	<b>5.95</b>
<b>HOMEMADE ICED TEA</b> 25cl	<b>5.95</b>
Rooibos and fig	
<b>ORGANIC KOMBUCHA - LES FOUS DE L'ÎLE</b> 37.5cl	<b>7.95</b>
mango, turmeric and vanilla	
<b>STILL WATER - SPARKLING WATER</b> 50cl	<b>4.95</b>

## Vins Bio & Bulles

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

<b>ROUGE - OÉ</b>	<b>12CL   75CL</b>
• IGP VAUCLUSE PRINCIPAUTÉ D'ORANGE	<b>6.5   27.5</b>
• AOC LANGUEDOC, LE LANGUEDOC	<b>6.5   27.5</b>
<b>BLANC - OÉ</b>	
• AOC CÔTE DU RHÔNE, LE CÔTE DU RHÔNE	<b>6.5   27.5</b>
• AOC BUGEY, LE BUGEY	<b>6.5   27.5</b>
<b>ROSÉ - OÉ</b>	
• IGP PROVENCE, LE ROSÉ MEDITERRANÉE	<b>6.5   27.5</b>
<b>PÉTILLANT</b>	
• PROSECCO BRUT TENUTE ARNACES	<b>6.95   32.5</b>
• MIMOSA PROSECCO	<b>7  </b>