

Organic Bread

Served with our organic butter, organic jams & organic spreads.

BAKER'S BREAD BASKET	7.5
slices of bread and baguette	
BAGUETTE PLANCHE	4
RAISINS & HAZELNUTS FLUTE	4.5
OLIVES FLUTE	4.5

Breakfast


HAM & CHEESE CROISSANT	7.95
butter croissant served with Label Rouge cooked ham, Comté, served warm	
PAIN PERDU	
• prepared with our butter brioche, served with strawberries, blueberries and sour cream	10.95
• prepared with our butter brioche, served with smoked salmon* and organic herb skyr	12.95
LE PAIN QUOTIDIEN BREAKFAST	12.95
organic sourdough wheat bread and organic baguette, organic jams & organic spread, choose between: pain au chocolat or butter croissant or torsade [✓] , orange juice or organic apple juice, and a simple organic hot drink	
• add an organic double hot drink	+1
• add an organic soft boiled egg	+3.5
POFFERTJES - MINI PANCAKES	12.5
served with strawberries, banana, blueberries, sour cream and strawberry jam	
BREAKFAST BOWL	14.95
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

GRANOLA PARFAIT	9.95
organic granola, fresh fruits and fresh mint, choice of organic skyr or organic soy yoghurt	
 CHIA RED FRUITS DELICE	9.95
made with organic almondmilk, raspberry puree, fresh raspberries, strawberries and blueberries, choice between organic plain yoghurt, organic skyr or organic soy yoghurt	
FRESH FRUIT SALAD [✓]	7.95

Organic Eggs

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

SOFT BOILED EGGS (1 OR 2)	4.95 6.95
served with organic sourdough wheat bread soldiers and organic butter	
BAKED EGGS (1 OR 2)	4.95 6.95
served with organic baguette and organic sourdough wheat bread	
SCRAMBLED EGGS	11.95
served with organic sourdough wheat bread and organic baguette	
• with sliced avocado	+3
• with grilled bacon	+3.5
• with smoked salmon*	+4
SCRAMBLED EGGS TOAST	14.5
toasted organic sourdough wheat bread, organic scrambled eggs, avocado, cherry tomatoes, coriander, organic pesto rosso and organic harissa olive oil	

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 [✓]
- butter brioche

HALF TARTINE

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

PROTEIN

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

DESSERT

- granola Parfait :
organic Skyr **or**
organic soya specialty
- fresh fruit salad [✓]

Viennoiseries

Served with our organic jams and organic spreads.

BUTTER CROISSANT	2.95
PAIN AU CHOCOLAT	3.5
BUTTER BRIOCHE	3.95
PAIN AUX RAISINS	3.95
CHOCOLATE TORSADE	3.95
CINNAMON ROLL [✓]	3.95
HIBISCUS CROISSANT [✓]	3.95
TORSADE [✓]	3.95
ALMOND CROISSANT	4.25
CHIA CHOCOLAT MINI CAKE [✓]	4.25
MUFFIN OF YOUR CHOICE - ask our host for details	4.5
PISTACHIO SWIRL	4.5
SPINACH ROLL - savoury viennoiserie	4.5

 **BETTER CHOICES: COLLECT 5 EXTRA POINTS WITH TARTINE CLUB**

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.

V • VEGAN

Tartines

Served on our organic sourdough wheat bread

or gluten-free bread (+2€).



HUMMUS, BROCCOLINI & SPROUTED CRESS [✓]

10.95

with a mix of sprouted cress (*sunflower, peas and radish*) and homemade spicy oil



AVOCADO TOAST [✓]

13.5

toasted organic sourdough wheat bread with avocado mash, cucumber, radish, superseeds, citrus-cumin salt and lemon

• with organic poached egg **+2.5**

• with grilled bacon **+3.5**

• with smoked salmon* **+4**

TUNA

14.5

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

EGG MIMOSA

14.95

served on hemp bread with sprouted cress, furikake (*sesame seeds & nori*) and lemon

• with smoked salmon* **+4**

CHICKEN & AVOCADO

14.95

free-range chicken, avocado mash, cucumber, spring onions and lemon

CHICKEN & SMOKED PROVOLA TOAST

16.5

toasted organic sourdough wheat bread with free-range chicken, smoked provola, grilled zucchini, basil oil and parsley



GARDENER'S CROQUE [✓]

17.5

toasted organic sourdough wheat bread with hummus, grilled zucchini, organic pesto rosso, served with a mixed salad, avocado, superseeds, vegan vinaigrette and organic tomato salsa

CROQUE MONSIEUR

18.95

toasted organic sourdough wheat bread with Label Rouge cooked ham and Comté, served with organic tomato salsa and a mixed salad

Seasonal Specials

SUISSE MUESLI

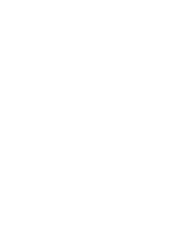
3.95

viennoiserie with raisins, muesli and agave

SOURDOUGH FLATBREAD WITH ORGANIC BAKED EGGS

13.95

topped with a citrus-cumin-spiced organic skyr, roasted cherry tomatoes and parsley, served with homemade spicy oil



SOURDOUGH FLATBREAD WITH MUHAMMARA

with a mix of green sprouts, peas and edamame, roasted fennel, parsley and with homemade spicy oil

• with Mozzarella di Bufala D.O.P. **17.95**

or Speck IGP

• with Mozzarella di Bufala D.O.P. **+3.5**

and Speck IGP

FISHERMAN LUNCH

14.95

sprouted rye bread accompanied by a mixture of a mix of sprouted cress, parsley, lemon and a tin of sardines in olive oil



BETTER CHOICE SALAD

16.95

quinoa tabouleh, roasted fennel, green peas and edamame, sardine, Charentais melon, cherry tomatoes, avocado, superseeds and a mix of sprouted cress, served with our sprouted grains bread

SEASONAL QUICHE

15.95

aspergus & brie

FRESH STRAWBERRY BOWL

7.95

with fresh mint



Order one of our
BETTER CHOICES
& collect **5 Extra points**
in our loyalty programme

Tartine Club

OUR FAVOURITES



TARTINE LUNCH

14.5

tartine ham & Comté, tuna or avocado [✓], plain lemonade, still or sparkling water

• pastel de nata or plain Liège waffle **+3**

DAILY BAKER'S LUNCH

17

a big bowl of organic soup of the day, a half tartine of the day and a 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 an Caesar dressing

WARM GOAT CHEESE

16.95

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



SMOKED SALMON* & QUINOA

18.5

smoked salmon, nordic rye bread, mixed salad, quinoa tabbouleh, sprouted cress, avocado mash, organic skyr with fresh herbs, dill, lemon and herb sauce



PANZANELLA [✓]

15.95

a mix of green peas, edamame and roasted fennel, broccolini, mesclun, homemade organic baguette croutons, basil oil, dill, parsley, lemon and vegan vinaigrette

• with Mozzarella di Bufala D.O.P. **+3.5**

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.

IGP: Indication Géographique Protégée

D.O.P.: Denominazione di Origine Protetta

Hot Dishes

Served with organic sourdough wheat bread and organic baguette.

QUICHE LORRAINE OR OF THE MOMENT

15.95

part of a quiche served with a mixed salad



ORGANIC SOUP OF THE DAY [✓]

6.95 | 8.95

served with our homemade croutons



RIBOLLITA [✓]

12.95

Tuscan soup served with Parmesan and organic croutons

• with quinoa [✓] **+1.5**

• with grilled bacon **+4**

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.

We also have a kids menu available, please ask our host for more details.

Desserts

SLICE OF CAKE OF YOUR CHOICE	4.95
carrot cake, plain cake, lemon cake or chocolate cake	
BELGIAN CHOCOLATE BROWNIE	5.95
CHOCOLATE AND VANILLA ÉCLAIR	5.95
CHOCOLATE MOELLEUX [✓]	5.95
APPLE & CINNAMON TARTLET	6.95
CARAMEL TARTLET	6.95
LEMON MERINGUE TARTLET	6.95
CHERRY CRUMBLE - individual	6.95
BLUEBERRY TARTLET	6.95
CHOCOLATE MERVEILLEUX	6.95
CHERRY-APPLE CRUMBLE [✓] - slice	6.95
RED FRUITS CHEESECAKE - slice	6.95
PAIN PERDU	10.95
prepared with our butter brioche, served with strawberries, blueberries and sour cream	
PASTEL DE NATA	3.95
COOKIE OF YOUR CHOICE - ask our host for details	4.5
CAFÉ DOUCEUR	6.95
sweets served with an organic espresso	

GOÛTER GOURMAND	9.95
a dessert up to 6,95€ with a regular organic hot drink of your choice	
• with an organic double hot drink	+1

BELGIAN WAFFLE	6.5
• served with strawberries or chocolate sauce	6.95
• served with strawberries and chocolate sauce	7.5
ARTISANAL SORBET [✓]	5.95
lemon, strawberry or mango	
ARTISANAL ICE CREAM	5.95
vanille bourbon, caramel seasalt or dark chocolat	

Organic Hot Drinks

Some of our drinks are also available
available in iced versions. Ask our hosts !

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

CLASSICS	simple double
ESPRESSO	2.95 3.95
AMERICANO	3.5 4.5
MACCHIATO	3.5 4.5
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**	5.95
ORGANIC SPECIALITY	
BELGIAN HOT CHOCOLATE	6.5 6.95
PINK LATTE	6.5 6.95
CHAÏ LATTE	6.5 6.95
MATCHA LATTE	6.5 6.95
GOLDEN LATTE	6.5 6.95
GINGER ELIXIR	5.95
herbal tea with ginger, lemon, fresh mint** and agave syrup	
**produit conventionnel	
ORGANIC ICED DRINK	
SHAKERATO	4.5
shaken double espresso with agave syruo	
AFFOGATO	4.95
espresso with vanilla ice cream	

Cold Drinks

ORGANIC APPLE JUICE 25cl	6.5
ORANGE JUICE 25cl	6.5
DETOX COLD PRESSED JUICE 25cl	6.95
• apple, active charcoal and lime	
• organic carrot, ginger and turmeric	
• organic pear, spinach and mint	
LEMONADE 25cl	6.5
HOMEMADE GREEN ICED TEA 25cl	6.5
RASPBERRY YOGHURT SMOOTHIE	6.95
made with organic skyr, topped with granola	
BOTANICAL LAVENDER WATER	6.95
DOUBLE POMEGRANATE 12.5cl	5.50
COLLAGEN SHOT	
with ginger	
KOMBUCHA BIO - LES FOUS DE L'ÎLE 37.5cl	7.95
with ginger	
EAU PLATE - EAU GAZEUSE 50cl	4.95

Organic Beers & Ciders

Our beers and ciders are 100% organic and made in France.

HUBSTER IPA HOPSIDE bouteille 33cl 6%	7.95
HUBSTER LAGER UPTOWN bouteille 33cl 4.5%	7.95
CIDRE L'EXTRA BRUT APPIE bouteille 33cl 6.5%	6.95

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	6.5 27.5
PRINCIPAUTÉ D'ORANGE	
• AOC LANGUEDOC, LE LANGUEDOC	6.5 27.5
BLANC - OÉ	
• AOC CÔTE DU RHÔNE, LE CÔTE DU RHÔNE	6.5 27.5
• AOC BUGEY, LE BUGEY	6.5 27.5
ROSÉ - OÉ	
• IGP PROVENCE, LE ROSÉ MEDITERRANÉE	6.5 27.5
PÉTILLANT	
• PROSECCO BRUT TENUTE ARNACES	6.95 32.5
• MIMOSA PROSECCO	7

AOC: Appellation d'Origine Contrôlée