

# Desserts

Share a moment of sweetness with our authentic recipes.

## OUR CAKES TO SHARE

|                                   |      |
|-----------------------------------|------|
| RED FRUIT CHEESECAKE              | 25.9 |
| APPLE CHERRY CRUMBLE <sup>✓</sup> | 24.5 |

## OUR GOURMET PLATTERS

|  |    |
|--|----|
| MINI TARTLETS PLATTER (16 pieces)<br>lemon - raspberry - chocolate - caramel   | 56 |
| SWEETS PLATTER (10 people)<br>organic waffles - natural cake, lemon or chocolat cake -<br>mini brownies - financiers - speculoos cookies | 56 |
| COOKIES & MUFFINS PLATTER (10 people)<br>chia chocolate mini cake <sup>✓</sup> - chocolate cookies -<br>honey-raisin cookies             | 65 |
| 3 CAKES PLATTER<br>lemon - natural - chocolate   | 40 |
| PASTEIS DE NATA PLATTER (15 pieces)  | 45 |
| WAFFLE PLATTER (10 people)<br>with organic Belgian chocolate sauce & blueberries   | 49 |
| BROWNIE PLATTER (8 pieces)   | 36 |
| MADELEINE PLATTER (20 pieces)  | 40 |
| FRESH FRUIT BASKET (10 people)   | 36 |

## OUR INDIVIDUAL PASTRIES - of your choice

|                                 |      |
|---------------------------------|------|
| VANILLA & CHOCOLAT ÉCLAIR       | 6.95 |
| CHOCOLATE MOELLEUX <sup>✓</sup> | 6.95 |
| APPLE & CINNAMON TARTLET        | 6.95 |
| CHERRY CRUMBLE                  | 6.95 |

A minimum order of €80 is required. We offer delivery in Paris intramuros from €38 incl. tax. Delivery charges vary in the suburbs, depending on the distance covered.

All our meats are of French origin. Our Speck ham comes from Italy.

\*Salmon raised in Norway, Scotland, the Faroe Islands or Iceland

Country of final preparation: United Kingdom.

D.O.P. : Denominazione di Origine Protetta

V: VEGAN - Non-contractual pictures.

The menu is subject to change according to seasonal produce.

## OUR ADDRESSES

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## Privatize our restaurants

### A PROFESSIONAL EVENT, A SEMINAR OR A BIRTHDAY?

Available for partial or full privatization, our restaurants can be tailored to meet all your needs for organizing private or professional events.

FOR ANY QUESTIONS OR REQUEST, PLEASE CONTACT:  
[TRAITEUR@LEPAINQUOTIDIEN.FR](mailto:TRAITEUR@LEPAINQUOTIDIEN.FR)

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# CATERING

CONTACT US : +33 (0)6.30.55.02.61  
OU BY E-MAIL: [TRAITEUR@LEPAINQUOTIDIEN.FR](mailto:TRAITEUR@LEPAINQUOTIDIEN.FR)  
OR ORDER DIRECTLY ON [WWW.LPQTRAITEUR.FR](http://WWW.LPQTRAITEUR.FR)

Quality

Simplicity

Conviviality

Authenticity

At home or  
at the office

The same distinctive food  
you enjoy at our communal table  
can be savoured with friends and  
colleagues at home or at the office.



Prices in € and VAT included - Prices and dishes may be changed without prior notice.

LEPAINQUOTIDIEN.FR

WWW.LEPAINQUOTIDIEN.COM/FR

# Breakfast

Start the day with fresh and wholesome ingredients & enjoy the simple pleasures of life.

|  |            |
|--|------------|
| <b>PLATTER ORGANIC BAKER'S BREAD</b> (10 people)   | <b>45</b>  |
| assortment of our signature breads with your choice of butter - jam - spread   |            |
| <b>PLATTER MINI SAVOURY CROISSANTS</b> (16 pieces - 4 of each)   | <b>60</b>  |
| garnished with : Comté cheese - smoked salmon* and herb sauce - mashed avocado - Label Rouge cooked ham                            |            |
| <b>PLATTER VIENNOISERIES</b> (10 pieces)   | <b>25</b>  |
| butter croissants - pains au chocolat  |            |
| <b>PLATTER SIGNATURE VIENNOISERIE</b> (10 pieces)  | <b>33</b>  |
| cinnamon rolls - almond croissants - chocolate torsades - pains aux raisins - small butter brioches                                |            |
| <b>PLATEAU VIENNOISERIES VEGAN</b> <sup>✓</sup> (10 pieces)  | <b>33</b>  |
| hibiscus croissants - cinnamon rolls   |            |
| <b>PLATEAU MINI VIENNOISERIES</b> (20 pieces)  | <b>28</b>  |
| mini butter croissants - mini pains au chocolat  |            |
| <b>PLATTER FRESH FRUIT SALAD</b> <sup>✓</sup> (10 pieces)  | <b>43</b>  |
| <b>PLATTER PARFAITS</b> (10 pieces)  | <b>60</b>  |
| • granola Parfait (5 pieces): fresh fruit - organic granola - organic skyr or organic soy  |            |
| • délice de chia vegan (5 pieces): chia açai coconut pudding - organic granola - fresh fruit - chia seeds - organic dark chocolate |            |
| <b>CHIA DELICE AÇAÏ COCONUT</b> (10 pieces)  | <b>55</b>  |
| 10 mini chia açai coconut pudding - organic granola - fresh fruit - chia seeds - organic dark chocolate                            |            |
| <b>LE PAIN QUOTIDIEN BREAKFAST</b> (10 people)   | <b>110</b> |
| viennoiserie platter - granola parfaits & fresh fruit salad platter - platter of organic baker's bread                             |            |

## SURPRISE BREAD (10 people) **80**

A large organic sourdough bread filled with double closed tartines - topped with the following selection:

- smoked salmon\* - organic skyr with fresh herbs - cucumber
- free-range chicken - Caesar dressing - Parmesan - Romaine salad
- hummus - pomegranate - cucumber - pickled red onion - parsley - homemade slightly spicy oil <sup>✓</sup>
- tuna - hummus - chives - radish - cucumber
- chuna - dill - Romaine salad <sup>✓</sup>

We also have a vegan offer available - please contact us for more information

# Salads

|  |           |
|--|-----------|
| <b>SALADS PLATTER</b> (5 pieces)   | <b>50</b> |
| • Caesar: free-range chicken - homemade organic croutons - Romaine salad - Parmesan - Caesar dressing - grilled bacon  |           |
| • Quinoa <sup>✓</sup> : mesclun - quinoa tabbouleh - cherry tomatoes - sprouted cress - cucumber pickles - pickled red onion - homemade croutons - vegan vinaigrette |           |
| • Tomato & Mozza' (Caprese): Romaine salad - mozzarella di bufala D.O.P. - homemade croutons - cherry tomatoes - vegan vinaigrette - basil oil                       |           |
| • Tuna: mesclun - prepared tuna - cherry tomatoes - homemade croutons - lemon - dill - vegan vinaigrette   |           |
| • Smoked salmon* & Quinoa: mesclun - quinoa tabbouleh - organic skyr with fresh herbs - cherry tomatoes - sprouted cress - dill - vegan vinaigrette - herb sauce     |           |
| • Chuna <sup>✓</sup> : mesclun - chuna - homemade croutons - cherry tomatoes - lemon - dill - vegan vinaigrette  |           |

# Platters to share

Choose the bread of your choice

|  |           |
|--|-----------|
| <b>PLATTER WITH WHEAT BREAD TARTINES</b> (25 pieces)       | <b>58</b> |
| <b>PLATTER WITH GLUTEN-FREE BREAD TARTINES</b> (20 pieces) | <b>63</b> |
| <b>PLATTER OF BAGUETTES</b> (10 pieces)                    | <b>58</b> |
| <b>PLATTER OF CIABATTA</b> (10 pieces)                     | <b>63</b> |
| <b>PLATTER OF BUNS</b> (16 pieces)                         | <b>63</b> |

## OUR SIGNATURE TOPPINGS

- smoked salmon\* - organic skyr with fresh herbs - radish - cucumber - dill - organic butter
- dried ham - mozzarella di bufala D.O.P. - organic pesto rosso - cherry tomatoes - basil oil
- Label Rouge cooked ham - Comté - butter - gherkins
- hummus - pomegranate - cucumber - pickled red onion - sprouted cress - spicy oil <sup>✓</sup>
- prepared tuna - hummus - celery - chives - radish - cucumber

|   |           |
|---|-----------|
| <b>PLATTER OF WRAPS</b> (16 pieces - 4 of each)   | <b>65</b> |
| Smoked Salmon*: organic skyr with fresh herbs - cucumber - Romaine salad  |           |
| Ham & cheese: cherry tomatoes - organic hard-boiled egg - Romaine salad - vegan vinaigrette                       |           |
| Chuna <sup>✓</sup> : chuna - Romaine salad  |           |
| Caesar: free-range chicken - organic hard-boiled egg - Parmesan - Romaine salad - grilled bacon - Caesar dressing |           |
| <b>QUICHES PLATTER</b> (15 quarters)  | <b>52</b> |
| assortment of quiches: Lorraine & seasonal  |           |
| <b>ZAKOUSKI PLATTER</b> (10 people)   | <b>48</b> |
| assortment of starters on organic baguette  |           |

|   |            |
|---|------------|
| <b>MEZZE PLATTER</b> (10 people)  | <b>45</b>  |
| mashed avocado - organic skyr with fresh herbs - prepared tuna - mushroom spread - hummus - selection of organic toasted breads |            |
| <b>NORDIC PLATTER</b> (10 people)   | <b>65</b>  |
| slices of salmon with organic Nordic bread - organic skyr with fresh herbs - organic butter & lemon                             |            |
| <b>VEGETABLES PLATTER</b> (10 people)   | <b>40</b>  |
| fresh vegetables with hummus - organic skyr with fresh herbs - mushroom spread - mashed avocado - prepared tuna                 |            |
| <b>PLATTER WITH CHEESE &amp; CHARCUTERIE</b> (10 people)  | <b>59</b>  |
| selection of charcuterie & cheeses served with our organic bread  |            |
| <b>LUNCH TO SHARE</b> (10 people)   | <b>190</b> |
| platter vegetables - platter with tartines - platter of quiches - platter mini tartlets   |            |

# Cold Drinks

|                                      |                            |
|--------------------------------------|----------------------------|
|                                      | <b>25 CL</b>   <b>1 L</b>  |
| <b>ORANGE JUICE</b>                  | <b>6.5</b> : <b>18</b>     |
| <b>ORGANIC APPLE JUICE</b>           | <b>6.5</b> : <b>18</b>     |
| <b>DETOX COLD PRESSED JUICES</b>     | <b>6.95</b> : <b>18.95</b> |
| • organic pear, spinach and mint     |                            |
| • organic apple, charcoal and lime   |                            |
| • organic carrot, ginger and curcuma |                            |
|                                      | <b>33 CL</b>   <b>1 L</b>  |
| <b>HOMEMADE LEMONADE</b>             | <b>6.5</b> : <b>18</b>     |
| <b>HOMEMADE GREEN ICED TEA</b>       | <b>6.5</b> : <b>18</b>     |
| <b>STILL OR SPARKLING WATER</b> 50cl | <b>2.9</b> : <b>3.5</b>    |
| glass bottle on request              |                            |

# Hot Drinks

|   |           |           |            |
|---|-----------|-----------|------------|
|   | <b>1L</b> | <b>5L</b> | <b>14L</b> |
| <b>ORGANIC COFFEE</b> (5, 25 or 50 people)                  | <b>18</b> | <b>40</b> | <b>70</b>  |
| <b>ORGANIC TEA</b> (5 people)                               | <b>18</b> | -         | -          |
| <b>OUR SPECIALTIES</b>                                      |           |           |            |
| for 5 people  |           |           |            |
| <b>GINGER ELIXIR</b>  | <b>29</b> | -         | -          |
| ginger, lemon, fresh mint and organic agave syrup           |           |           |            |
| <b>ORGANIC CHAI</b> or <b>GOLDEN</b> or <b>MATCHA LATTE</b> | <b>32</b> | -         | -          |
| with the milk or plant-based drink of your choice           |           |           |            |
| <b>ORGANIC BELGIAN HOT CHOCOLATE</b>                        | <b>32</b> | -         | -          |
| with the milk or plant-based drink of your choice           |           |           |            |

# Organic Alcoholic Drinks

|  |             |
|--|-------------|
| <b>CIDRE EXTRA BRUT APPIE - 6,5%</b> 33cl        | <b>6.95</b> |
| <b>HUBSTER IPA HOPSIDE - 6%</b> 33cl             | <b>7.95</b> |
| <b>HUBSTER LAGER UPTOWN - 4,5%</b> 33cl          | <b>7.95</b> |
| <b>VIN OE 100% FRANCE</b> 75cl                   | <b>27.5</b> |
| <b>PROSECCO BRUT TENUTE ARNACES - 11,5%</b> 75cl | <b>32.5</b> |