



M E N U



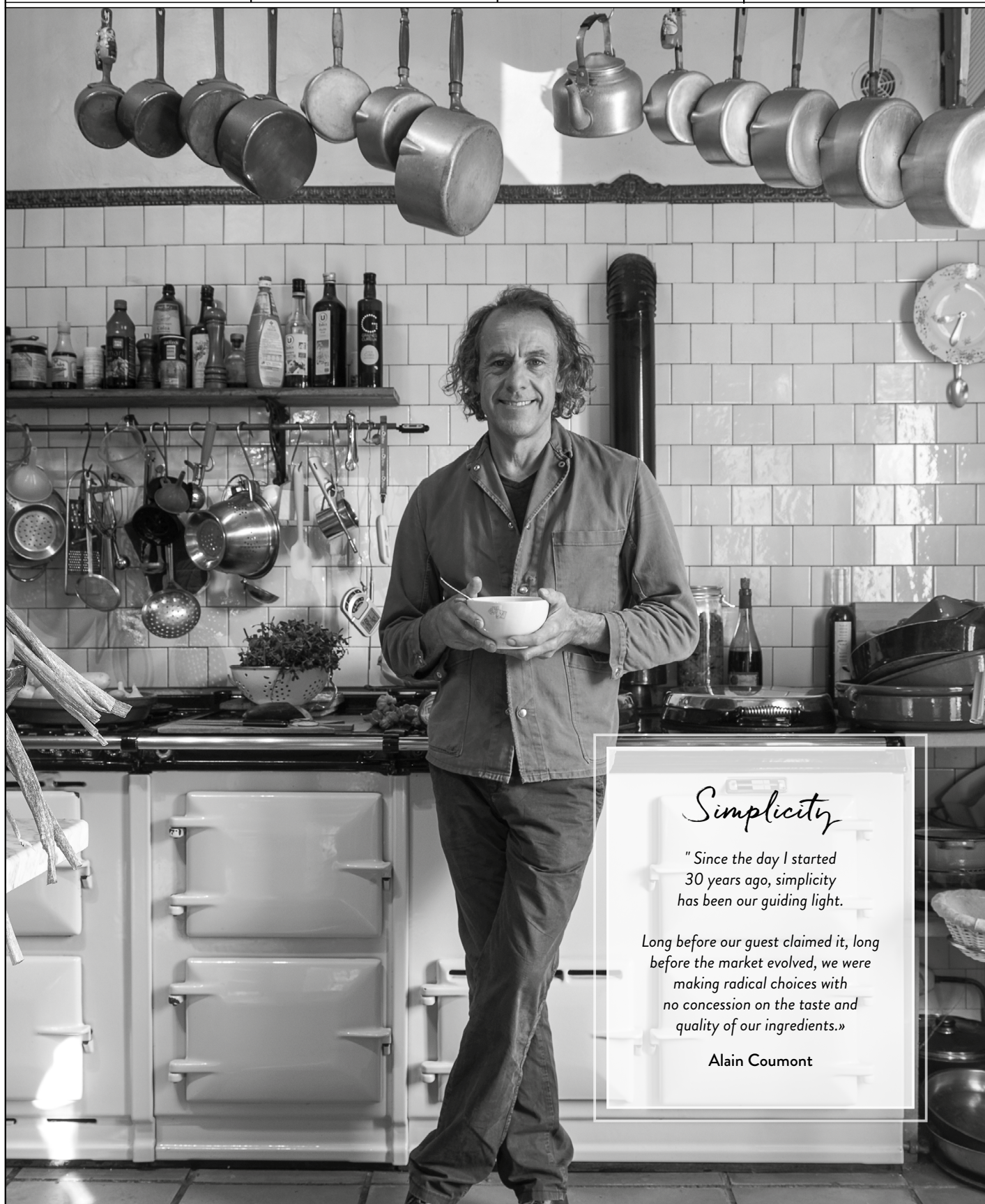
DISCOVER OUR
STORIES ONLINE

Quality

Simplicity

Conviviality

Authenticity



Simplicity

*"Since the day I started
30 years ago, simplicity
has been our guiding light.*

*Long before our guest claimed it, long
before the market evolved, we were
making radical choices with
no concession on the taste and
quality of our ingredients.»*

Alain Coumont

Bread

BAKER'S BREAD BASKET selection of four slices of bread, baguette and organic butter	5.9
BAKER'S BREAD BASKET 2 persons	11.8
HAZELNUT RAISIN FLUTE	3.2
Breakfast	
LE PAIN QUOTIDIEN BREAKFAST pain au chocolat or butter croissant, sourdough wheat bread and baguette, regular orange juice or apple juice and a classic hot drink	11.5
• with an organic soft boiled egg	+1.5
• with organic scrambled eggs	+3

SPECIALS

MINI PANCAKES mini pancakes with fruit compote, strawberries, banana, raspberries, blueberries & sour cream	7.5
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HAM & CHEESE CROISSANT butter croissant with ham and Gouda cheese, served warm	5.5
PAIN PERDU prepared with our brioche, served with strawberries, blueberries and chocolate sauce	8.7
BREAKFAST BOWL organic scrambled eggs, quinoa tabouleh, mesclun, avocado, cherry tomatoes, chives, lemon and tomato salsa	10.5

Cereals, Fresh Fruits & Yoghurt

GRANOLA PARFAIT granola, fresh fruits, seasonal fruit compote and fresh mint - choice of plain yoghurt or soy yoghurt	8.9
YOGHURT WITH FRESH FRUITS fresh seasonal fruits and yoghurt of your choice (Greek or plant based)	6.9
COCONUT CHIA BOWL granola, chia seeds, coconut yogurt and fruits	10.9
FRESH FRUIT SALAD ^v salad with fresh seasonal fruits	5.5

Organic Eggs

SOFT BOILED EGGS (1 OR 2) served with sourdough wheat bread and baguette	3.5 5.5
SCRAMBLED EGGS served with sourdough wheat bread and baguette	8
• with grilled bacon	8.9
• with avocado	9.9
• with smoked salmon	10.9
OMELETTES served with side salad	
• with goat cheese and vegetables	9.9
• with ham or turkey and cheese	9.5
• with smoked salmon	10.5

BRUNCH

pain au chocolat or butter croissant, sourdough
wheat bread and baguette, mini granola parfait
(plain yoghurt or soy yoghurt), soft boiled egg,
classic hot drink and choose between
apple juice, orange juice or mimosa

THE FARMER served with ham or turkey and a selection of cheeses	16.5
THE ANGLER served with smoked salmon	17.5
THE BOTANIST ^v vegan croissant, bread and baguette, mini vegan granola parfait, hot or cold drink and orange juice served with quinoa tabbouleh salad, hummus and homemade avocado mash	15.5

Sides

GOUDA & GOAT CHEESE	4
SMOKED HAM OR TURKEY	3
HAM & CHEESE	4
SMOKED SALMON	5

Viennoiseries

BUTTER CROISSANT	2.3
PAIN AU CHOCOLAT	2.7
PAIN AUX RAISINS	3.2
SMALL BRIOCHE	2.2
ALMOND CROISSANT	4
TORTILLON ^v	3.2
APPLE PUFF PASTRY	4
CHOCOLATE TWIST	3.8
CINNAMON ROLL ^v	3.8
HIBISCUS CROISSANT ^v	3

Tartines

HAM & CHEESE smoked ham, mozzarella di bufala, pesto rosso, cherry tomato & basil oil	9
CHICKEN & ZUCCHINI free-range chicken, grilled zucchini, herb sauce, coriander and parmesan	8.5
SMOKED SALMON smoked salmon, cucumber, radish, herb sauce, dill and chives	10.9
KATI KI TARTINE cherry tomatoes, tomato salsa, olives, capers, oregano, feta spread katiki, drops of olive oil	8.2

Toasted Tartines

AVOCADO TOAST ^v toasted sourdough wheat bread with guacamole, cucumber, radish, superseeds and citrus-cumin salt	8.5
• with organic scrambled eggs	9.9
• with smoked salmon	10.9
CROQUE MONSIEUR toasted sourdough wheat bread (double) with ham, Gouda cheese served with tomato salsa and a mixed salad	9.6
CHICKEN & SMOKED MOZZARELLA TOAST toasted sourdough wheat bread with free-range chicken, smoked mozzarella, grilled zucchini, basil oil and parsley	9

FLOUR, WATER, SALT AND TIME

*Our bakers use only four ingredients:
organic stone-ground flour, water, sea salt and time.*

*the dough is then kneaded patiently by hand, put to
rest for 34 hours and baked in our stone-lined
ovens/ These are the artisanal sourdough loaves of
our past, baked according to tradition.*

Sides

MIXED SALAD ^v	2.5
GUACAMOLE ^v	3.5
HUMMUS ^v	3.9

COMBO

DAILY BAKER'S LUNCH a big bowl of soup of the day, ½ tartine of the day and a mixed salad	9.5
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Salads

CAESAR free-range chicken, grilled bacon, parmesan chips, homemade croutons, hard boiled egg, romaine salad and Caesar dressing	12.5
WARM GOAT CHEESE Goat cheese, toasted Nordic bread, mesclun, cherry tomatoes, granola & blueberry dressing	14.5
SAUMON & QUINOA smoked salmon, mesclun, quinoa, lentils, beetroot chavir, pickled cucumber, herbed ricotta and herb sauce	13.5
PANZANELLA ^v roasted vegetables, mesclun, homemade baguette croutons, basil oil, dried cranberries, lemon and vegan vinaigrette	8.9
VEGGIE & GRAIN BOWL ^v Mixed greens, quinoa tabouleh, cherry tomatoes, edamame peas, hummus, pickled cucumber & vegan dressing	11.5

Hot Dishes

QUICHE portion served with a mixed salad • lorraine • feta and spinach	6.5
SOUPE DU JOUR (small) served with sourdough wheat bread, homemade croutons, baguette, and organic butter	3.5
SOUPE DU JOUR served with sourdough wheat bread, homemade croutons, baguette, and organic butter	5.5
GREEK PIE OF THE DAY ask the host	

Desserts

MUFFIN ask the host	
MANHATTAN CHOCOLATE COOKIE	3.9
BELGIAN CHOCOLATE BROWNIE	3.5
CHOCOLATE ÉCLAIR	4
APPLE & CINNAMON TARTLET	5
CARAMEL TARTLET	5
LEMON TARTLET	5
FRESH FRUITS TARTLET	5

BELGIAN WAFFLE	5.5
served with strawberries and chocolate sauce	

SLICED

CHOCOLATE BOMB	5.8
RED FRUITS CHEESECAKE	5.8
APPLE AND CHERRY CRUMBLE ^Y	5.5
CHOCOLATE TART	5.5
CHOCOLATE CAKE ^Y	4.5

Hot Drinks

CLASSICS

ESPRESSO	2.6
DOUBLE ESPRESSO	3.4
ESPRESSO MACCHIATO	3.1
AMERICANO	3.4
AMERICANO DOUBLE	3.8
FILTRED COFFEE	3.5
CAPPUCCINO	4.2
CAPPUCCINO DOUBLE	4.8
FLAT WHITE	4.5
LATTE	4.5
GREEK COFFEE	2.5
DOUBLE GREEK COFFEE	3.2
TEA	3.5
English Breakfast, Earl Grey, Chunmee, Jasmine, Rooibos, Chamomile, Masala Chai	
TEA WITH FRESH MINT	3.5

SPECIALITY

BELGIAN HOT CHOCOLATE	5
GINGER ELIXIR	5
herbal tea with ginger, lemon, fresh mint and agave syrup	
CHAÏ LATTE	5
MATCHA LATTE	5

Beers

VOREIA LAGER 330ml	5
VOREIA PILSNER 330ml	5
VOREIA LOW ALCOHOL 330ml	4.5

Cold Drinks

ESPRESSO FREDDO	4.2
CAPPUCCINO FREDDO	4.6
ICED LATTE	4.6
ICED CHAÏ LATTE	5
ICED MATCHA LATTE	5
ORANGE JUICE 300ml	4.5
DETOX COLD PRESSED JUICE 250ml	6
• green apple, lemon, ginger • carrot, beetroot, apple, orange, celery, ginger, curcuma • orange, carrot, mint, lemon, ginger • pineapple, spinach, mint, basil	
HOMEMADE LEMONADE 300ml	4.5
HOMEMADE ICED TEA 250ml	4
rooibos and apple	
STILL WATER 1L	3.5
SPARKLING WATER 25cl 750ml	3 4
THREE CENTS SODAS 250ml	4
• gingerbeer • mandarin & Bergamot • cherry • pink Grapefruit	
KOMBUCHA 250ml	6
• pomegranante • ginger with lemon • raspberry • classic	

Wines & Bubbles

WINES	150ML 750ML
WHITE	6.5 29
RED	6.5 29
ROSÉ	6.5 29
SPARKLING	125ML 750ML
PROSECCO	7 32