



# M E N U



DISCOVER OUR  
STORIES ONLINE

Quality

Simplicity

Conviviality

Authenticity



## Conviviality

### Our hosts

Warm, generous and helpful are the words that describe your hosts, our Le Pain Quotidien family.

They reflect the conviviality which is dear to us and motivates us every day.

Do not hesitate to share your suggestions and questions with them.

They are delighted to make you live the Le Pain Quotidien experience

as we understand it, convivial around our communal table.

Your home away from home.

## Hot Drinks

All of our hot drinks are available with organic milk or organic almond, oat or soy milk.

### CLASSICS

	Small	Large
ESPRESSO	480	580
POT OF COFFEE		630
CAFÉ AU LAIT	680	800
LATTE	680	800
CAPPUCCINO	680	800
POT OF TEA		630
Brussels Breakfast, Earl Grey, Rooibos, Chamomile, Masala Chai		

### SPECIALITY

	Small	Large
BELGIAN HOT CHOCOLATE	680	800
MATCHA LATTE	730	830
MOCHACCINO	730	830

## Original blend of organically grown coffee beans

Coffee beans from Colombia and JAS-certified organic farms, which are produced sustainably and in respect of the natural environment, are carefully roasted and blended in three different stages to maximise their taste in giving them an aromatic and elegant taste.

## Beer

DRAFT BEER - ASAHI SUPER DRY	750
VEDETT EXTRA WHITE	1000
LEFFE BLONDE	1089

## Cold Drinks

ICED COFFEE	630
ICED CAFÉ AU LAIT	680
ICED LATTE	680
ICED MOCHACCINO	730
ORGANIC ICED TEA	630
LEMONADE ICED TEA	730
ICED LEMONADE	730
ICED MINT LEMONADE	780
ICED RASPBERRY LEMONADE	780
ORGANIC APPLE JUICE	650
ORGANIC ORANGE JUICE	650
DETOX JUICE	700
AÇAÍ JUICE	800
ORGANIC LEMON & LIME SODA	780
ORGANIC ORANGE SODA	780
ROSBACHER NATURELL 500ml	400
ROSBACHER POWER SPARKLING 500ml	400

## Organic Wines

	Glass	Bottle
<b>WHITE</b>		
VILLA CATLEYA SAUVIGNON BLANC	650	3300
VINUS ORGANIC CHARDONNAY	750	3850
VERDICCHIO DEI CASTELLI DI JESI		4400
<b>RED</b>		
VILLA CATLEYA CABERNET SAUVIGNON	650	3300
VINUS ORGANIC PINOT NOIR	750	3850
FANTINI MONTEPULCIANO D'ABRUZZO BIO		4400
<b>ROSÉ</b>		
CUMA ORGANIC MALBEC ROSÉ		2500
<b>SPARKLING</b>		
EMILIANA ORGANIC SPARKLING	900	4950
MIMOSA		900
PEACH BELLINI		900

## Organic Bread

Served with butter, jams & spreads

	Small	Large
<b>BAKER'S BREAD BASKET</b>	850	1200
a selection of our organic sourdough breads and organic baguette		
<b>ORGANIC BREAD SELECTION</b>	500	
baguette, wheat, rye, 5 grains and walnuts		

## Breakfast

Served until 11am

Served with butter, jams and spreads

<b>LE PAIN QUOTIDIEN BREAKFAST</b>	1180
pain au chocolat or croissant, organic bread and organic baguette, regular orange juice or regular apple juice and a regular organic hot drink	
• add a soft boiled egg	220
<b>BRUSSELS BREAKFAST</b>	1000
a choice of ham & gruyère or tuna salad croissant sandwich, mesclun salad and fruit yoghurt	
<b>SMOKED SALMON BREAKFAST</b>	1400
smoked salmon, soft-boiled egg, ricotta, mesclun and organic bread	
<b>HOME MADE ALMOND MILK PAIN PERDU</b>	1300
with berries, maple syrup and soy cream	
<b>BELGIAN WAFFLE</b>	850
with fresh berries and chocolate sauce	
<b>HAM &amp; CHEESE CROISSANT</b>	530
*jam, spread, butter not included	

### Flour, water, salt and time

In this ever-changing and hectic world, we invite you to escape to a place where traditional simplicity is cherished.

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.

## Cereals, Fresh Fruits & Yoghurt

Served until 11am

<b>GRANOLA BOWL</b>	1080
with fresh fruits and plain yoghurt	

## Eggs

Served until 11am

<b>EGG BENEDICT (1 OR 2)</b>	1180   1730
served with either ham or smoked salmon, mesclun & avocado	
<b>OMELETTES</b>	
with mesclun, organic sourdough bread and organic baguette	
• with mushroom	1080
• with ham & gruyère	1080
• with smoked salmon	1300

### BRUNCH Served until 3pm 2450

croissant or pain au chocolat, granola berry yoghurt, soft-boiled egg, organic breads, organic coffee or tea and orange juice

#### BUTCHER'S BRUNCH

served with ham, roast beef and gruyère

#### SURF & TURF BRUNCH

served with smoked salmon, Jamón Serrano, brie, ricotta

• substitute orange juice for a mimosa or peach bellini 330

## Viennoiseries

<b>VIENNOISERIE BASKET</b>	1200
*choose from the items below (excluding pistachio tart)	

### CLASSIC

<b>CROISSANT</b>	350
<b>PAIN AU CHOCOLAT</b>	380
<b>SWISS CHOCOLATE</b>	350
<b>PREMIUM WHITE BREAD</b>	300
<b>RED &amp; BLACK CURRANT BRIOCHE</b>	450
<b>BRIOCHE - 1/2 size or loaf</b>	480   930

### SPECIALITY

<b>ALMOND CROISSANT</b>	400
<b>CHAUSSON AU POMMES</b>	480
<b>CHOCOLAT D'AMANDES</b>	450
<b>RUSK</b>	450
<b>BLUEBERRY MUFFIN</b>	450
<b>VANILLA COOKIE</b>	400
<b>CHOCOLATE CHIP COOKIE</b>	380
<b>OATMEAL COOKIE</b>	350
<b>MADELEINE</b>	430
<b>PISTACHIO TART</b>	650

## Tartines

A Belgian classic served on our organic sourdough bread. Also available on 1/2 organic baguette

<b>SHRIMP &amp; AVOCADO</b>	1600
with basil oil and tomato salsa	
<b>SMOKED SALMON</b>	1600
with avocado and chopped dill	
<b>ROAST BEEF</b>	1600
with horseradish mayonnaise and herb salad	

## Toasted Tartines

<b>GRILLED CHICKEN &amp; GRUYÈRE</b>	1580
with mushrooms, roasted pepper, arugula and herbed mayonnaise	
<b>AVOCADO TOAST V</b>	1300
with cherry tomatoes, red onion and chia seeds	
• add a soft boiled egg	220

“First and foremost, it is a journey to find real bread, generous and nourishing, prepared with sourdough. A bread made from good wheat.

The table is then filled with those ingredients that tell a story; the story of their making.”

Alain Coumont

## Sides & Platter

<b>HUMMUS TRIO V</b>	1730
traditional, harissa, avocado, crudites and organic breads	
<b>HUMMUS V</b>	550
a choice from traditional, harissa or avocado and served with organic breads	
<b>HERB ROASTED POTATOES</b>	780
with rosemary	
<b>SOUP OF THE DAY</b>	550
served with organic bread	
<b>ARTISINAL CHEESE BOARD</b>	1950
a selection of european style cheese and served with organic breads	
<b>CHARCUTERIE BOARD</b>	2080
Jamón Serrano, salami, ricotta, gruyère, black olive tapenade, cornichons and served with organic bread	

## OUR FAVOURITES

<b>QUICHE LORRAINE</b>	1750
served with mesclun salad and organic bread	
<b>VEGETABLE QUICHE</b>	1650
served with mesclun salad and organic bread	

## Salads

<b>CHICKEN COBB</b>	1850
avocado, bacon, blue cheese, egg and lapsang souchong dressing	
<b>QUINOA DETOX V</b>	1650
cabbage, trevise, carrot, chickpeas, avocado, goji berries, chia seeds and basil pesto	
<b>ROAST BEEF</b>	1850
mesclun, arugula, trevise, shaved carrots, red onion and balsamic vinaigrette	
<b>NIÇOISE</b>	1750
mesclun, potatoes, egg, tuna, tomatoes, green beans, anchovy, black olive	

## Hot Dishes

<b>VEGETABLE LASAGNE</b>	1730
spinach, slow cooked vegetables, gruyère, tomato sauce with mesclun salad and organic bread	
<b>ALAIN'S MAC &amp; CHEESE</b>	1750
macaroni, gruyère cheese and bacon with mesclun salad and organic bread	
<b>CHICKEN TAJINE</b>	2100
with buckwheat grains, couscous, mesclun salad and organic bread	

## Desserts

<b>BELGIAN CHOCOLATE MOUSSE</b>	650
<b>CUSTARD PUDDING</b>	430
<b>CHOUX À LA CRÈME</b>	400
<b>BAKED CHEESECAKE</b>	650
<b>LEMON TART</b>	616
<b>BELGIAN WAFFLE</b>	869
<b>ICE CREAM</b> vanilla or chocolate	550
<b>SEASONAL DESSERT</b>	ASK