



M E N U

• W I N T E R M E N U •



DISCOVER OUR STORIES ONLINE

Quality

Simplicity

Conviviality

Authenticity



Quality

“Le Pain Quotidien” literally translates into “Daily bread”. And we take that to heart. We cherish the traditional simplicity, quality and care that baking our bread requires.

Since the very beginning our bread has been both organic and vegan, made with sourdough and baked freshly every day with just four ingredients: flour, salt, water and time.

Our experienced bakers knead our breads daily to perfection. It takes 34 hours to create our bread from start to finish... because quality takes time. Every single day.

In this constantly changing and hectic world, we invite you to take a moment for yourself and experience our craftsmanship.

Breakfast & Brunch

Served with organic butter, jam and spreads

LE PAIN QUOTIDIEN BREAKFAST 13.50

organic croissant or chocolate croissant, organic wheat bread and baguette, fresh orange juice or apple juice and a small hot drink

• add an organic soft boiled egg +2.35

LE PETIT 10.95

organic croissant or chocolate croissant, fresh orange juice or apple juice and a small hot drink

FRENCH TOAST 7.25

made from our organic sourdough wheat bread with strawberries and organic agave syrup

• add bacon +2.75

ORGANIC HAM & CHEESE CROISSANT 5.65

oven toasted with Dutch old farmer's cheese and ham

BRUNCH 16.95

organic croissant or chocolate croissant, organic wheat bread and baguette, half an avocado toast, organic soft boiled egg, mini granola parfait (choose from organic yoghurt or organic vegan soy yoghurt), fresh orange juice or apple juice and a single hot drink

• with scrambled eggs +2.35

VEGAN BRUNCH 16.95

organic vegan croissant, organic wheat bread and baguette, half an avocado toast, lentil-nuts-mushroom spread, mini granola parfait, fresh orange juice or apple juice and a single hot drink

Grains, Fresh Fruit & Yoghurt

ORGANIC GRANOLA PARFAIT 8.75

with fresh fruit and apple-pear compote, choose from organic yoghurt or organic vegan soy yoghurt

ORGANIC YOGHURT WITH FRUIT 7.25

FRESH FRUIT SALAD 5.75 | 7.50

VEGAN OATMEAL 8.95

with fruit, apple-pear compote

Organic Eggs

All of our eggs are organic

SOFT BOILED EGG (1 OR 2) 4.25 | 5.65

served with organic bread

SCRAMBLED EGGS

served with organic bread

• with bacon 10.95

• with avocado 10.75

• with smoked Atlantic salmon 11.95

OMELETTES

served with organic bread

• with organic goat cheese and basil oil 10.75

• with old cheese, ham and spring onion 10.95

• with smoked Atlantic salmon and spring onion 11.95

AT LE PAIN QUOTIDIEN WE LOVE TO BRUNCH IN A CONVIVIAL ATMOSPHERE

A perfect combination of sweet and savory. We always serve our brunches with organic bread, butter, jams and chocolate spreads. Make your brunch extra festive with a glass of Frizzante or Mimosa!

Organic Bakery

Served with our organic jams and organic chocolate spreads

CROISSANT 3.95

CHOCOLATE CROISSANT 3.95

ALMOND CROISSANT 4.75

CHOCOLATE TORSADÉ 3.95

BRIOCHE 3.60

APPLE GOSETTE 3.95

HAZELNUT-RAISIN FLÛTE 4.15

VEGAN BLUEBERRY-RASPBERRY MUFFIN 4.75

SEASONAL MUFFIN* 3.95

VEGAN CROISSANT 3.95

OLIVE FLÛTE 3.95

SIDE OF WHEAT BREAD 2.00

SIDE OF BAGUETTE 2.75

BREAD BASKET 7.50

baguette, wheat, rye and spelt

not organic *

Allergens: Do you have a food allergy? Please let us know. All of our dishes are prepared in a gluten rich environment.

If you have any questions please don't hesitate to ask your host. We work with fresh ingredients therefore the composition of a dish may vary.

Tartines

Served on our wheat sourdough bread.
Gluten free option available (+ 1.75)

CAESAR	11.75
smoked chicken, avocado, organic egg, Parmesan, arugula and Caesar dressing	
SMOKED ATLANTIC SALMON	12.00
herb sauce, pickled cucumber, butter, dill and chives	
VEGAN HUMMUS & GRILLED VEGETABLES FROM THE OVEN	10.75
grilled zucchini, bell pepper and basil oil	

Toasted Tartines

VEGAN AVOCADO TOAST	10.50
with homemade avocado mash, pumpkin and sunflower seeds, citrus-cumin salt, pickled cucumber and radish	
• with an organic soft boiled egg	+2.35
• with smoked Atlantic salmon	+2.95
LPQ CROQUE	11.95
Dutch old farmer's cheese and ham served with organic ketchup and a small salad	
SMOKED CHICKEN & BUFFALO MOZZARELLA FROM THE OVEN	12.95
with grilled zucchini, arugula and basil oil	

Sides

SMOKED ATLANTIC SALMON	2.95
DUTCH OLD FARMER'S CHEESE	2.25
DUTCH HAM	2.25
SMALL VEGAN SALAD	2.50
BACON	2.75

Small Bites

Served with organic bread and crostini

VEGAN HUMMUS	5.75
VEGAN AVOCADO MASH	6.45
SMOKED SALMON & AVOCADO RILLETTE	7.95
VEGAN LENTIL-MUSHROOM-NUT SPREAD	6.25

OUR FAVORITES

BAKER'S LUNCH	14.95
organic soup of the day, half an avocado toast and a small salad	
ORGANIC GOAT CHEESE & PEAR FROM THE OVEN	11.00
walnut, organic honey and chives	
VEGAN LENTIL TOAST	10.75
lentil-mushroom-nut spread, roasted cauliflower, pickled onion and cress	
VEGAN RED LENTIL DAHL	13.50
served with organic bread and soy yoghurt	

Salads

Served with organic bread. Gluten free option available (+ 1.75)

VEGAN LENTIL & AVOCADO	13.50
chickpeas, fennel, cucumber, radish and mustard vinaigrette	
• with smoked Atlantic salmon	+2.95
CAESAR	16.50
Romaine lettuce, smoked chicken, bacon, organic egg, Parmesan crisps, organic croutons and Caesar dressing	
VEGAN SUPER GRAINS BOWL	13.50
organic quinoa, lentils, cauliflower, pumpkin and gomasio	
ORGANIC GOAT CHEESE	14.25
pear, pickled cranberries, organic honey, walnuts and balsamic dressing	
• with bacon	+2.75

Hot Dishes

QUICHE	14.50
served with a small salad	
• Lorraine or seasonal	
VEGAN ORGANIC SOUP OF THE DAY	7.25 8.95
served with organic bread	

Allergens: Do you have a food allergy? Please let us know. All of our dishes are prepared in a gluten rich environment. If you have any questions please don't hesitate to ask your host. We work with fresh ingredients therefore the composition of a dish may vary.

Desserts

ORGANIC BELGIAN BROWNIE	4.25	VEGAN CHOCOLATE TART	6.50
BELGIAN ÉCLAIR	5.05	MANHATTAN CHOCOLATE CHIP COOKIE	3.95
APPLE-CINNAMON TART	5.25	WARM BELGIAN WAFFLE	6.25
CARAMEL TART	5.50	with red fruit	
LEMON TART	5.50	· with chocolate sauce	+1.20
MINI TARTS (1pc or 3pc)	3.40 8.85	PEAR-FRANGIPANE TART	5.95
lemon, raspberry or chocolate		SLICE OF CHOCOLATE PIE	6.25
SEASONAL COOKIE	3.90	SLICE OF CHEESECAKE	6.50
APPEL-PEAR CRUMBLE	6.25	SLICE OF CHERRY PIE	6.50

Hot Drinks

Our coffee is organic. All of our hot drinks are available with organic whole, non-fat, almond (+0.35), oat (+0.35) or soy (+0.35) milk

ESPRESSO	3.10 4.10
COFFEE	3.10 4.10
CAPPUCCINO	3.50 4.50
LATTE	3.50 4.50
MACCHIATO	3.25 4.25
LATTE MACCHIATO	3.80
FLAT WHITE	4.45 5.45
POT OF ORGANIC TEA	3.65

chamomile, jasmin green, earl grey, chunmee green, English breakfast, rooibos, masala chai or fresh mint*

* not organic

HOT CHOCOLATE	4.15 5.15
CHAI LATTE	3.95 4.95
GOLDEN LATTE	3.95 4.95
LEMON-GINGER ELIXER	3.60 4.60
POT OF ORGANIC GINGER TEA	3.70

Beer

VEDETT EXTRA BLOND	3.95
Vedett, 33cl, 5,2%	
BOLLEKE, APA	4.00
De Koninck, 33cl, 5,2%	
IPA FREE	3.95
Brouwerij 't IJ, 33cl, 0,5%	

Cold Drinks

ICED CAPPUCCINO OR LATTE	4.05
FRESH ORANGE JUICE	4.50 5.50
SEASONAL COLD PRESSED JUICE	5.95
· organic green detox juice	
· organic carrot and tumeric booster	
SEASONAL SMOOTHIE	4.75 5.75
HOMEMADE LEMONADE	3.85
HOMEMADE MINT LEMONADE	3.95
ORGANIC APPLE JUICE	3.50 4.50
ORGANIC PEAR JUICE	3.50 4.50
STILL WATER 25cl 75cl	3.25 5.95
SPARKLING WATER 25cl 75cl	3.25 5.95

Organic Wine

RED	
TEMPRANILLO, PIEDRA CANTADAL	4.50 19.00
WHITE	
MERSEGUERA, BAJEL PIRATA	4.50 19.00
PINOT GRIGIO, TREEBORN	4.95 22.50
ROSÉ	
BOBAL, EL GRANJERO	4.50 19.00
SPARKLING	
FRIZZANTE, VEGA CALIZA	6.50 29.00
MIMOSA	6.95