



M E N U

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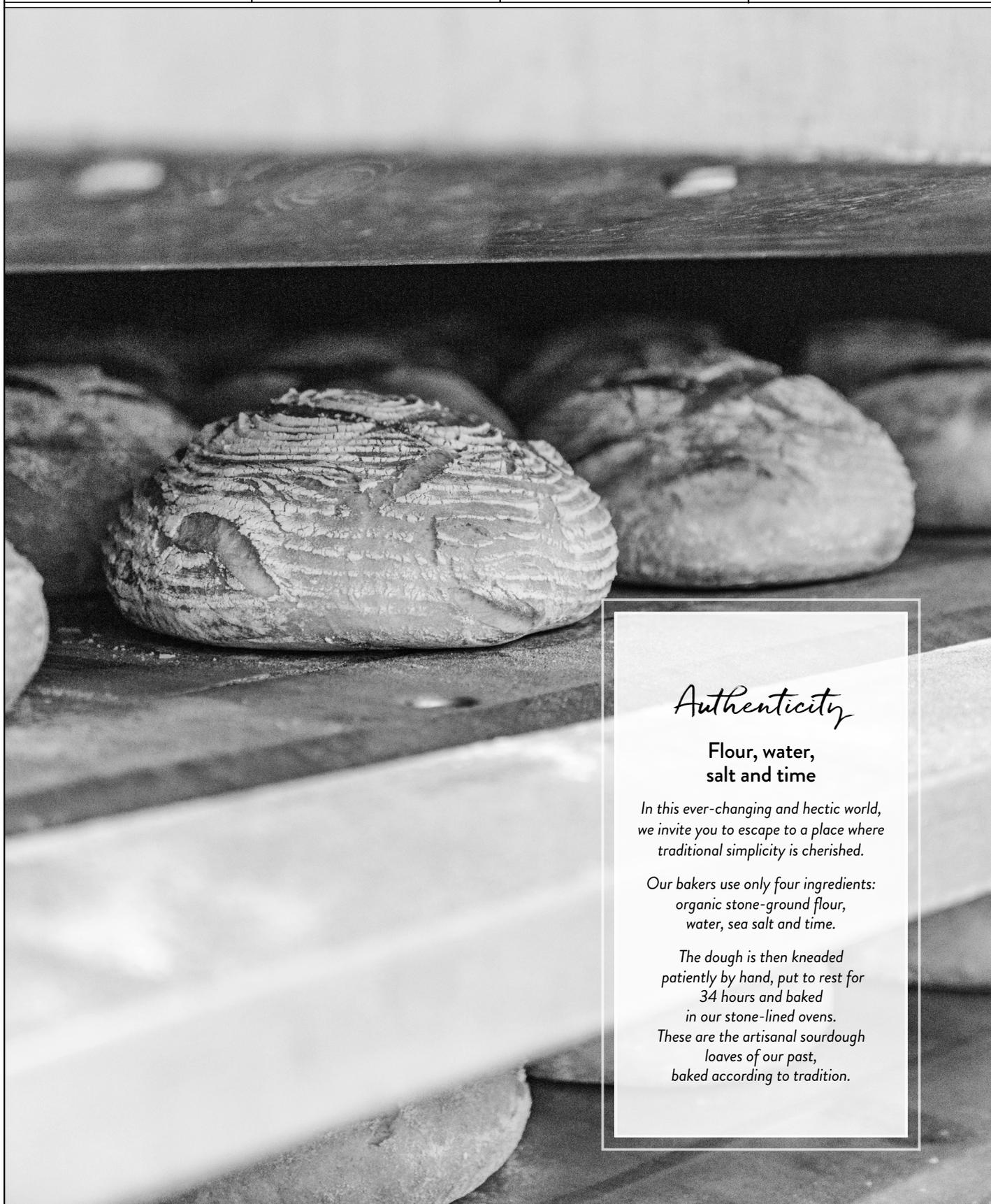
DISCOVER OUR
STORIES ONLINE

Quality

Simplicity

Conviviality

Authenticity



Authenticity

**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.*

Breakfast & Brunch

Served with organic butter, organic jam and organic chocolate spreads

LE PAIN QUOTIDIEN BREAKFAST 15.25 | 16.75

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

• add an organic soft boiled egg +2.60

LE PETIT 12.00 | 13.50

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

FRENCH TOAST 8.35

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

• add bacon +3.15

HAM & CHEESE CROISSANT 6.25

Dutch ham and old farmer's cheese, oven toasted

BRUNCH 19.50 | 21.00

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

• with organic scrambled eggs +2.60
instead of an organic soft boiled egg

VEGAN BRUNCH 19.50 | 21.00

hibiscus croissant, organic sourdough wheat bread and organic baguette, half an avocado toast, hummus, mini granola parfait (organic soy yoghurt), fresh orange juice or organic apple juice and a single hot drink

Grains, Fresh Fruits & Yoghurt

ORGANIC GRANOLA PARFAIT 9.75

with fresh fruit and seasonal compote, choose from organic yoghurt or organic soy yoghurt

ORGANIC YOGHURT WITH FRESH FRUITS 8.25

choose from organic yoghurt or organic soy yoghurt

DRAGONFRUIT-CHIA BOWL [✓] 9.75

banana and dragonfruit chia pudding with blueberries, strawberries, pineapple, fresh mint and organic dark chocolate

FRESH FRUIT SALAD [✓] 6.25 | 8.25

Organic Eggs

All of our eggs are organic

SOFT BOILED EGGS (1 OR 2) 4.60 | 6.25

served with organic sourdough wheat bread and organic baguette

SCRAMBLED EGGS

served with organic sourdough wheat bread and organic baguette

• with bacon 12.25

• with avocado 11.80

• with smoked Atlantic salmon 13.75

OMELETTES

served with organic sourdough wheat bread and organic baguette

• with goat cheese and basil oil 11.80

• with Dutch ham, old farmer's cheese and spring onion 12.65

• with smoked Atlantic salmon and spring onion 13.75

As artisanal bakers, using organic, seasonal ingredients sourced locally and sustainably has always been a priority for us.

With our 'Small Steps' campaign, we have been carefully and gradually making considered changes towards more sustainability. We're continually striving towards an offering that is good for both our planet and our customers. We're proud to reveal a menu with an emphasis on seasonal and plant-based dishes. We encourage our customers towards plant-based options and proving that this choice doesn't come at the expense of quality and taste.

All our vegan pastries and dishes are marked with a "V".

Organic Bakery

Served with organic butter, organic jam and organic chocolate spread

CROISSANT 4.25

CHOCOLATE CROISSANT 4.25

BRIOCHE* 4.15

ALMOND CROISSANT 5.25

CHOCOLATE TORSADÉ 4.25

BLUEBERRY-RASPBERRY MUFFIN [✓] 5.25

SEASONAL MUFFIN* 4.15

ask your host for details

CINNAMON ROLL [✓] 4.75

LEMON-POPPYSEED TORSADÉ 4.25

HIBISCUS CROISSANT [✓] 4.25

HAZELNUT-RAISIN FLÛTE [✓] 4.65

BAKER'S BREAD BASKET [✓] 7.95 | 11.95

a selection of our organic breads and organic baguette

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.

* NOT ORGANIC
V · VEGAN

Tartines

Served on our organic sourdough wheat bread.
Gluten free option available (+1.95)

CAESAR 12.95

smoked chicken, avocado, organic egg, parmesan, arugula and Caesar dressing

SMOKED ATLANTIC SALMON 13.95

smoked Atlantic salmon, herb sauce, pickled cucumber, butter, dill and chives

HUMMUS & GRILLED VEGETABLES ^V 11.50

hummus, grilled zucchini and bell pepper with basil oil, from the oven

TUNA 11.95

sustainably pole caught skipjack tuna from Fish Tales, hummus, chives, radish and pickled cucumber

ITALIAN 12.95

buffalo mozzarella, Parma ham, organic pesto rosso, cherry tomatoes and basil oil

AVOCADO TOAST ^V 11.50

toasted organic sourdough wheat bread with avocado mash, pumpkin and sunflower seeds, citrus-cumin salt, pickled cucumber and radish

• with an organic soft boiled egg +2.60

• with smoked Atlantic salmon +3.95

LE PAIN QUOTIDIEN CROQUE 13.95

Dutch ham and old farmer's cheese with organic tomato salsa and a small salad

SMOKED CHICKEN & BUFFALO MOZZARELLA 14.25

smoked chicken, buffalo mozzarella, grilled zucchini, arugula and basil oil, from the oven

FISH TALES

Fish Tales only collaborates with small fishing communities who fish with respect to nature. In this way the oceans get the best treatment, and we can enjoy seriously delicious seafood endlessly. Try the pole and line tuna from Fish Tales on our Tuna Tartine!

Sides

SMOKED ATLANTIC SALMON 3.95

DUTCH OLD FARMER'S CHEESE 2.60

DUTCH HAM 2.65

SMALL SALAD ^V 2.95

BACON 3.15

OUR LUNCH FAVOURITE

BAKER'S LUNCH ^V 15.95 | 17.45

organic soup of the day,
half an avocado toast and a small salad

Salads

Served with organic sourdough wheat bread and organic baguette.
Gluten free option available (+1.95)

CAESAR 17.50

smoked chicken, bacon, organic egg, parmesan crisps, organic croutons, Romaine lettuce and Caesar dressing

LENTIL & AVOCADO ^V 14.50

lentils, avocado, chickpeas, pickled cucumber, carrot, radish and mustard vinaigrette

• with pole caught tuna +3.15

SALMON BOWL 18.50

smoked Atlantic salmon, quinoa tabouleh, avocado, edamame, green peas, radish, pickled cucumber, gomasio, spring onion and Asian dressing

VEGGIE & GRAIN BOWL ^V 14.75

quinoa tabouleh, seasonal vegetables, hummus, cherry tomatoes and pickled cucumber

Hot Dishes

QUICHE 15.95

served with a small salad

• Lorraine or seasonal

ORGANIC SOUP OF THE DAY ^V 7.95 | 9.95

served with organic bread

Small Bites

Served with organic bread and organic crostini

HUMMUS ^V 6.25

AVOCADO MASH ^V 6.95

SMOKED SALMON & AVOCADO RILETTE 8.95

HOMEMADE TUNA SALAD 8.25

Desserts

ORGANIC BELGIAN BROWNIE	4.75	CHOCOLATE TART ^v	7.10
BELGIAN ÉCLAIR	5.55	MANHATTAN CHOCOLATE CHIP COOKIE	4.35
APPLE-CINNAMON TART	5.75	TARTELETTE WITH FRESH FRUITS	6.25
CARAMEL TART	6.05	WARM BELGIAN WAFFLE	7.10
LEMON TART	6.05	with red fruits	
MINI TARTS (1pc or 3pc)	3.75 9.75	• add chocolate sauce	+1.60
lemon, raspberry, caramel or chocolate		SLICE OF CHOCOLATE PIE	6.85
SEASONAL COOKIE	3.95	SLICE OF CHEESECAKE	7.10
ask your host for details		SLICE OF APPLE & CHERRY CRUMBLE PIE ^v	7.10
STRAWBERRY-RHUBARB CRUMBLE	6.85		

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.

CLASSICS

ESPRESSO	3.40 4.40
COFFEE	3.40 4.40
CAPPUCCINO	3.85 4.85
LATTE	3.85 4.85
MACCHIATO	3.55 4.55
FLAT WHITE	4.85 5.85
LATTE MACCHIATO	4.15
POT OF ORGANIC TEA	3.95

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

* not organic

SPECIALITY

HOT CHOCOLATE	4.55 5.55
ALMOND CHAI LATTE	4.45 5.45
LEMON-GINGER ELIXER	3.95 4.95
POT OF ORGANIC GINGER TEA	4.00

Beers

VEDETT EXTRA BLOND	4.10
Vedett, 33cl, 5,2%	
IJWIT	4.50
Brouwerij het IJ, 33 cl, 6,5%	
VRIJWIT	4.10
Brouwerij het IJ, 33 cl, 0,5%	

Cold Drinks

ICED CAPPUCCINO OR LATTE	4.45
ICED ALMOND CHAI LATTE	4.95
FRESH ORANGE JUICE	5.20 6.20
SEASONAL COLD PRESSED JUICE	6.25
• organic green detox juice	
• organic carrot and turmeric booster	
SEASONAL SMOOTHIE	5.25 6.25
ask your host for details	
HOMEMADE LEMONADE	4.15
HOMEMADE RASPBERRY LEMONADE	4.60
HOMEMADE MINT LEMONADE	4.25
ORGANIC APPLE JUICE	3.95 4.95
ORGANIC PEAR JUICE	3.95 4.95
STILL WATER 25cl 75cl	3.50 6.50
SPARKLING WATER 25cl 75cl	3.50 6.50

Organic Wines

RED

TEMPRANILLO, PIEDRA CANTADAL	4.95 22.50
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WHITE

MERSEGUERA, BAJEL PIRATA	4.95 22.50
PINOT GRIGIO, TREEBORN	5.35 24.95

ROSÉ

BOBAL, EL GRANJERO	4.95 22.50
VIGNES LA MADRAGUE, AOC CÔTE DE PROVENCE	6.50 31.50

SPARKLING

FRIZZANTE, VEGA CALIZA	6.95 32.50
MIMOSA	7.50