



# M E N U

• A U T U M N - W I N T E R •



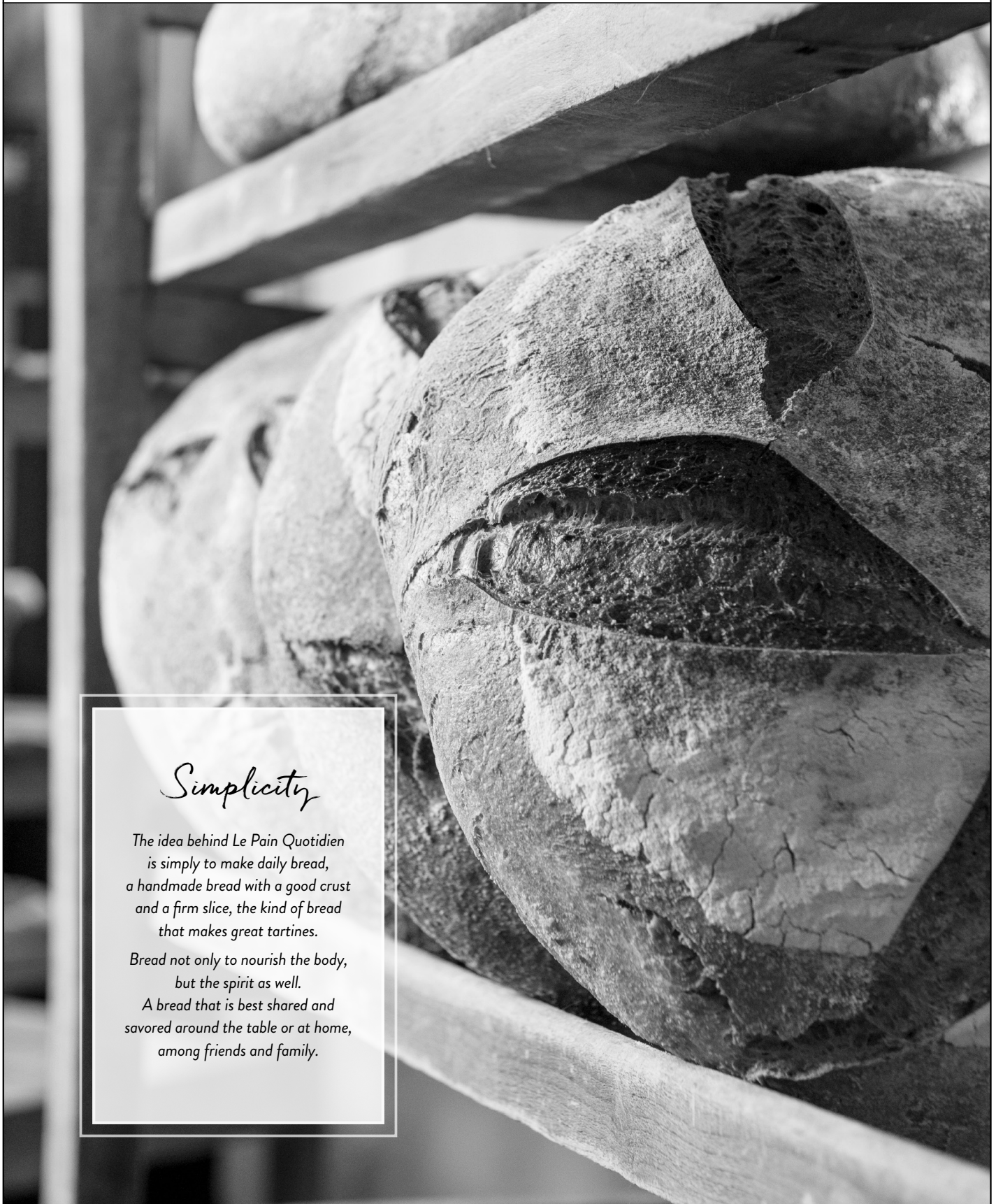
DISCOVER OUR  
CATERING

*Quality*

*Simplicity*

*Conviviality*

*Authenticity*



## *Simplicity*

*The idea behind Le Pain Quotidien is simply to make daily bread, a handmade bread with a good crust and a firm slice, the kind of bread that makes great tartines.*

*Bread not only to nourish the body, but the spirit as well.*

*A bread that is best shared and savored around the table or at home, among friends and family.*

# Breakfast & Brunch

Served with organic butter, organic jams & organic spreads

## LE PAIN QUOTIDIEN BREAKFAST 15.25 | 16.75

organic butter 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 butter 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, served warm

## BRUNCH 19.50 | 21.00

organic butter 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 instead of an organic soft boiled egg +2.60

## 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

# Cereals, Fresh Fruits & Yoghurt

## GRANOLA PARFAIT 9.75

organic granola, fresh fruits, seasonal fruit compote and fresh mint. Choose from organic plain yoghurt or organic soy yoghurt

## YOGHURT WITH FRESH FRUITS 8.25

choose from organic plain yoghurt or organic soy yoghurt

## DRAGONFRUIT-CHIA BOWL <sup>∇</sup> 9.75

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

## FRESH FRUIT SALAD <sup>∇</sup> 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 jams & organic spreads

BUTTER CROISSANT 4.25

CHOCOLATE CROISSANT 4.25

BRIOCHE\* 4.15

ALMOND CROISSANT 5.25

CHOCOLATE TORSADÉ 4.25

BLUEBERRY-RASPBERRY MUFFIN <sup>∇</sup> 5.25

SEASONAL MUFFIN\* 4.15

ask your host for details

CINNAMON ROLL <sup>∇</sup> 4.75

SPINACH & PINE NUTS SWIRL 4.50

HIBISCUS CROISSANT <sup>∇</sup> 4.25

HAZELNUT-RAISIN FLÛTE <sup>∇</sup> 4.65

BAKER'S BREAD BASKET <sup>∇</sup> 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  
∇ - VEGAN**

## Tartines

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

<b>CAESAR</b>	<b>12.95</b>
smoked chicken, avocado, organic egg, parmesan, arugula and Caesar dressing	
<b>SALMON</b>	<b>13.95</b>
smoked Atlantic salmon, herb sauce, pickled cucumber, radish, butter, dill and chives	
<b>HUMMUS &amp; GRILLED VEGETABLES</b> <sup>v</sup>	<b>11.50</b>
hummus, grilled zucchini and bell pepper with basil oil, from the oven	
<b>TUNA</b>	<b>11.95</b>
sustainably pole caught skipjack tuna from Fish Tales, hummus, chives, radish and pickled cucumber	
<b>ITALIAN</b>	<b>12.95</b>
buffalo mozzarella, Parma ham, organic pesto rosso, sundried tomatoes and basil oil	
<b>AVOCADO TOAST</b> <sup>v</sup>	<b>11.50</b>
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	<b>+2.60</b>
• with smoked Atlantic salmon	<b>+3.95</b>
<b>LE PAIN QUOTIDIEN CROQUE</b>	<b>13.95</b>
Dutch ham and old farmer's cheese with organic tomato salsa and a small salad	
<b>SMOKED CHICKEN &amp; BUFFALO MOZZARELLA</b>	<b>14.25</b>
smoked chicken, buffalo mozzarella, grilled zucchini, arugula and basil oil, from the oven	

### OUR LUNCH FAVOURITE

<b>BAKER'S LUNCH</b> <sup>v</sup>	<b>15.95   17.45</b>
organic soup of the day, half an avocado toast and a small salad	

## Sides

<b>SMOKED ATLANTIC SALMON</b>	<b>3.95</b>
<b>DUTCH OLD FARMER'S CHEESE</b>	<b>2.60</b>
<b>DUTCH HAM</b>	<b>2.65</b>
<b>SMALL SALAD</b> <sup>v</sup>	<b>2.95</b>
<b>BACON</b>	<b>3.15</b>

## Hot Dishes

<b>QUICHE</b>	<b>15.95</b>
served with a small salad • Lorraine, feta-spinach or seasonal	
<b>ORGANIC SOUP OF THE DAY</b> <sup>v</sup>	<b>7.95   9.95</b>
served with organic bread	
<b>RIBOLLITA</b>	<b>10.75</b>
Tuscan soup with carrot, tomato, cannellini beans and cavolo nero, Parmesan and organic croutons	
• with quinoa	<b>+ 2.65</b>
• with bacon	<b>+ 3.15</b>

### AT LE PAIN QUOTIDIEN, YESTERDAY'S BREAD IS TODAY'S INGREDIENT

The leftover bread in our bakeries is made into the next day's croutons. Discover our croutons in the Ribollita.

## Salads

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

<b>CAESAR</b>	<b>17.50</b>
smoked chicken, bacon, organic egg, parmesan crisps, organic croutons, Romaine lettuce and Caesar dressing	
<b>SALMON BOWL</b>	<b>18.50</b>
smoked Atlantic salmon, avocado, quinoa, green peas and edamame beans, radish, pickled cucumber, gomasio, spring onion and Asian dressing	
<b>WARM VEGGIE &amp; GRAIN BOWL</b> <sup>v</sup>	<b>16.25</b>
quinoa, beluga lentils, roasted vegetables, hummus, fresh herbs, lemon and organic super seeds bread	

## Small Bites

Served with organic bread and organic crostini

<b>HUMMUS</b> <sup>v</sup>	<b>6.25</b>
<b>AVOCADO MASH</b> <sup>v</sup>	<b>6.95</b>
<b>SMOKED SALMON &amp; AVOCADO RILETTE</b>	<b>8.95</b>
<b>HOMEMADE TUNA SALAD</b>	<b>8.25</b>

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**V • VEGAN**

## Desserts

ORGANIC BELGIAN BROWNIE	4.75	MINI BUCHES	6.75
BELGIAN ÉCLAIR	5.55	choose from passionfruit-raspberry, double chocolate or mocha	
APPLE-CINNAMON TART	5.75	CHOCOLATE TART <sup>✓</sup>	7.10
CARAMEL TART	6.05	MANHATTAN CHOCOLATE CHIP COOKIE	4.35
LEMON TART	6.05	WARM BELGIAN WAFFLE	7.10
APPLE & PEAR CRUMBLE	6.85	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 <sup>✓</sup>	7.10

## Hot Drinks

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

APPLE-GINGER INFUSION	4.25   5.25
HOT CHOCOLATE	4.55   5.55
ALMOND CHAI LATTE	4.45   5.45
GOLDEN OAT LATTE	4.25
LEMON-GINGER ELIXER	3.95   4.95
POT OF ORGANIC GINGER TEA	4.00

## Beers

VEDETT EXTRA BLOND	4.10
Vedett, 33cl, 5,2%	
BOLLEKE APA	4.50
De Koninck, 33cl, 5,2%	
IPA FREE	4.10
Brouwerij het IJ, 33cl, 0,5%	

## Cold Drinks

ICED CAPPUCCINO OR LATTE	4.45
ICED ALMOND CHAI LATTE	4.95
FRESH ORANGE JUICE	5.50   6.50
SEASONAL COLD PRESSED JUICE	6.25
· organic pear, spinach and mint detox juice	
· organic carrot, ginger and turmeric booster	
· apple, lime and active charcoal detox juice	
SEASONAL SMOOTHIE	5.25   6.25
ask your host for details	
SEASONAL SHOT	2.95
ginger, turmeric, lemon and black pepper	
HOMEMADE LEMONADE	4.15
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

VIGNES LA MADRAGUE, AOC CÔTE DE PROVENCE	6.50   31.50
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### SPARKLING

FRIZZANTE, VEGA CALIZA	6.95   32.50
MIMOSA	7.50