



CATERING

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Quality Simplicity Conviviality Authenticity

At home or at the office

The same distinctive food you enjoy at our communal table can be savored with friends and colleagues at home or the office.

EN

Breakfast Platters

Start the day with fresh and wholesome ingredients and enjoy the simple pleasures of life.

- ORGANIC MINI VIENNOISERIES (20 pieces)** 27.50
10 mini butter croissants - 10 mini chocolate croissants
- ORGANIC VIENNOISERIES (10 pieces)** 22.50
5 butter croissants - 5 chocolate croissants
- VEGAN VIENNOISERIES [∨] (10 pieces)** 25.00
5 vegan hibiscus croissants - 5 vegan cinnamon rolls
- MIXED ORGANIC VIENNOISERIES (10 pieces)** 25.00
butter croissants - almond croissants - chocolate croissants - chocolade torsadés - nougatine
- MINI SAVOURY CROISSANTS (20 pieces)**
 - Dutch ham and old farmers cheese 47.50
 - Smoked Atlantic salmon 55.00
 - Avocado mash 45.00
- GRANOLA PARFAIT & FRUIT SALAD (10 pieces)** 30.00
• 5 mini granola parfaits: organic granola, seasonal fruit compote, fresh fruits, choose from: organic plain yoghurt or organic soy yoghurt
• 5 mini fresh fruits salads [∨]
- MINI CHIA DRAGONFRUIT BOWLS [∨] (10 pieces)** 32.50
banana and dragonfruit chia pudding with fresh fruits and organic dark chocolate

Breakfast, brunch, lunch or drinks, for groups large or small, we've got just what you need to make your next event memorable!

Salads

Served with our organic bread and organic butter.

- SALAD TO SHARE (5 people)**
 - Caesar: Romaine lettuce, smoked chicken, bacon, organic egg, Parmesan crisps, homemade organic croutons and Caesar dressing 82.50
 - Salmon Bowl: smoked Atlantic salmon, avocado, quinoa, green peas and edamame beans, radish, pickled cucumber, gomasio, spring onion and Asian dressing 87.50
 - Veggie & Grain Bowl [∨]: quinoa, beluga lentils, roasted vegetables, hummus, fresh herbs and lemon 80.00
 - Panzanella [∨]: roasted vegetables, Romaine lettuce, mesclun, homemade organic croutons, basil oil, organic walnuts, dried cranberries, lemon and vegan vinaigrette 67.50
- INDIVIDUALLY PACKAGED (10 pieces)** +10.00

Sandwich Platters

- TARTINES (5 people)** 55.00
- BRIOCHEs (5 people)** 55.00
- BAGUETTES (5 people)** 55.00
- CIABATTA (5 people)** 55.00

CHOOSE FROM THE FOLLOWING FLAVOURS (max. 5 flavours):

- Caesar: smoked chicken, organic egg, Parmesan, avocado, arugula and Caesar dressing
- Smoked Atlantic Salmon: herb sauce, butter, dill and chives
- Hummus & Grilled Vegetables [∨]: grilled zucchini and bell pepper with basil oil
- Avocado Mash [∨]: pumpkin and sunflower seeds and citrus-cumin salt
- Tuna: sustainably pole caught skipjack tuna from Fish Tales, hummus and chives
- Italian: buffalo mozzarella, Parma ham, organic pesto rosso, sundried tomatoes and basil oil
- Smoked Chicken & Buffalo Mozzarella: grilled zucchini, basil oil and arugula

Combo's

Easy to share for small and big occasions, at home and at the office.

LE PAIN QUOTIDIEN BREAKFAST (10 people) 130.00

5 organic butter croissants - 5 organic chocolate croissants -
1/4 loaf of sliced organic wheat bread - 10 fresh fruit salads -
10 small bottles of fresh orange juice or organic apple juice -
1 organic chocolate spread - 1 organic jam - organic butter

INDIVIDUAL BREAKFAST (minimum 5 people) 14.00 p.p.

organic butter croissant or organic chocolate croissant -
organic wheat bread and organic baguette -
fresh fruit salad - fresh orange juice or organic apple juice -
organic chocolate spread - organic jam - organic butter

LUNCH FOR 10 (4 platters) 197.50

platter of mini salads - platter of tartines -
platter of baguettes - platter of mini tarts

INDIVIDUAL LUNCH (minimum 5 people) 21.00 p.p.

tartine to choose from our assortment -
mini salad - organic brownie

Small Bites Platters

VEGETABLES AND DIPS ^V (10 people) 32.50

carrot - cucumber - cauliflower - radish - cherry tomatoes -
hummus - red beetroot hummus

QUICHES (12 pieces) 52.50

Choose from: Lorraine - feta & spinach - seasonal

CHEESE ASSORTMENT (10 people) 65.00

Dutch old farmers cheese - soft goat cheese - brie - blue cheese -
grapes - organic walnuts - organic fig jam - organic baguette -
organic hazelnut & raisin flûte - organic Swedish rye bread -
organic butter

SMOKED ATLANTIC SALMON (10 people) 62.50

organic Swedish rye bread - ricotta - lemon - organic butter

MEZZE (10 people) 30.00

4 kinds of mezze served with organic crostini
hummus - avocado mash - smoked Atlantic salmon & avocado
rilette - red beetroot hummus

V • VEGAN

Sweets Platters

No matter the occasion, it's always better with desserts!
All our other cakes are available for catering. Ask our hosts
for more information.

DESSERTS (8 pieces) 37.50

organic brownie - lemon tart - appel & cinnamon tart - caramel tart

MINI TARTS (15 pieces) 37.50

lemon - raspberry - chocolate - caramel

SLICED CAKE (30 slices) 37.50

chocolate - plain - lemon

COOKIES AND MUFFINS (20 pieces) 57.50

different flavours available

GOURMANDISES (50 pieces) 39.50

muffins - organic mini brownies - financiers - fresh strawberries

BELGIAN WAFFELS (10 people) 37.50

Liege waffles - fresh strawberries - chocolate sauce

SLICED FRUIT ^V (15 people) 32.50

pineapple - melon - berries

Cold Beverages

FRESH ORANGE JUICE 5.70 33CL 12.75 1L

ORGANIC APPLE JUICE 4.45 10.00

ORGANIC PEAR JUICE 4.45 10.00

COLD PRESSED JUICES ^{25cl} 5.75

• organic pear, spinach and mint detox juice
• organic carrot, ginger and turmeric booster
• apple, lime and active charcoal detox juice

HOMEMADE LEMONADE 3.65 8.25

SEASONAL SMOOTHIE 5.75 12.95

SEASONAL SHOT ^{60ml} 2.75

ginger, turmeric, lemon and black pepper

STILL OR SPARKLING WATER ^{50cl} 2.95

Organic Wines

BUBBLES: Frizzante, Vega Caliza 24.50

ROSÉ: Bobal, El Granjero 17.50

ROSÉ: Côte de Provence, La Madrague 24.50

RED: Tempranillo, Piedra Cantadal 17.50

WHITE: Merseguera, Bajel Pirata 17.50

WHITE: Pinot Grigio, Treeborn 22.50

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".

Discover more
about our catering services
through this QR code



lepainquotidien.com/catering

We deliver from an order amount of € 250,- the costs are € 25,- (inside the ring road). Prices and assortment are subject to changes.