



# 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.*

## Breakfast Platters

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

**ORGANIC MINI VIENNOISERIES** (20 pieces) **32.50**  
10 mini butter croissants - 10 mini chocolate croissants

**ORGANIC VIENNOISERIES** (10 pieces) **25.50**  
5 butter croissants - 5 chocolate croissants

**VEGAN VIENNOISERIES** <sup>Y</sup> (10 pieces) **30.75**  
5 vegan hibiscus croissants - 5 vegan cinnamon rolls

**MIXED VIENNOISERIES** (10 pieces) **29.50**  
butter croissants - almond croissants -  
chocolate croissants - chocolate torsadés - pistachio swirls

**MINI SAVOURY CROISSANTS** (20 pieces)  
• Dutch ham and old farmers cheese **54.50**  
• Smoked Atlantic Kvarøy salmon with herb sauce **62.00**  
• Avocado mash **52.00**

**GRANOLA PARFAIT & FRUIT SALAD** (10 pieces) **35.00**  
• 5 mini granola parfaits: organic granola and red fruit,  
choose from: organic plain yoghurt or organic soy yoghurt  
• 5 mini fresh fruits salads <sup>Y</sup>

**SKYR MUESLI WITH FRESH FRUITS** (10 pieces) **38.75**  
overnight oats made of muesli with organic skyr,  
served with banana, red fruit and fresh mint

*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:** smoked chicken, bacon, Parmesan crisps, organic egg, organic croutons, Romaine lettuce and Caesar dressing **87.50**
- **Goat Cheese:** soft goat cheese, toasted organic hazelnut-raisin flûte, organic granola, cherry tomatoes, red grapes, Romaine lettuce, mesclun, chives and organic blueberry dressing **70.00**
- **Panzanella** <sup>Y</sup>: roasted portobello, butternut and broccoli, cherry tomatoes, homemade organic croutons, Romaine lettuce, mesclun, basil oil, dill, parsley, lemon and vegan vinaigrette **75.00**

**INDIVIDUALLY PACKAGED** (10 pieces) **+10.00**

## Sandwich Platters

**TARTINES** (5 people) **62.50**

**BRIOCHEs** (5 people) **62.50**

**BAGUETTES** (5 people) **62.50**

**CIABATTA** (5 people) **62.50**

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

- **Goat Cheese:** soft goat cheese, roasted cherry tomato and chives
- **Caesar:** smoked chicken, Parmesan, avocado, organic egg, arugula and Caesar dressing
- **Salmon:** smoked Atlantic Kvarøy salmon, butter, herb sauce, dill and chives
- **Hummus & Grilled Vegetables** <sup>Y</sup>: grilled zucchini and bell pepper with basil oil
- **Avocado Mash** <sup>Y</sup>: citrus-cumin salt and pumpkin and sunflower seeds
- **Italian:** Parma ham, buffalo mozzarella D.O.P., organic pesto rosso, cherry tomatoes and basil oil
- **Smoked Chicken & Buffalo Mozzarella** D.O.P.: grilled zucchini, arugula and basil oil

# Combo's

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

## LE PAIN QUOTIDIEN BREAKFAST (10 people) 145.00

5 butter croissants - 5 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) 15.40 p.p.

butter croissant or 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) 220.00

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

## INDIVIDUAL LUNCH (minimum 5 people) 23.50 p.p.

tartine to choose from our assortment - mini salad - brownie

# Small Bites Platters

## VEGETABLES AND DIPS <sup>V</sup> (10 people) 37.50

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

## QUICHES (12 pieces) 60.00

Choose from: Lorraine - feta & spinach -  
Fourme d'Ambert, pumpkin & walnuts - salmon & leek

## CHEESE ASSORTMENT (10 people) 72.50

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

## SMOKED ATLANTIC SALMON (10 people) 72.50

organic Swedish rye bread - fromage frais - lemon - organic butter

## MEZZE (10 people) 37.50

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

V • VEGAN

# Sweets Platters

No matter the occasion, it's always better with desserts!

## DESSERTS (8 pieces) 40.00

brownie - lemon tart - apple & cinnamon tart - caramel tart

## MINI TARTS (15 pieces) 42.50

lemon - raspberry - chocolate

## SLICED CAKE (30 slices) 42.50

chocolate - plain - lemon

## COOKIES AND MUFFINS (20 pieces) 57.50

different flavours available

## COFFEE BREAK (50 pieces) 48.50

lemon cake - mini brownies - financiers - fresh strawberries

## BELGIAN WAFFELS (10 people) 42.50

Liege waffles - fresh strawberries - chocolate sauce

## SLICED FRUIT <sup>V</sup> (15 people) 38.50

pineapple - melon - berries

## PASTEL DE NATA (15 pieces) 32.50

# Cold Beverages

## FRESH ORANGE JUICE 33CL 1L 6.35 13.50

## ORGANIC APPLE OR 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 4.00 9.00

## MANGO & PASSION FRUIT SMOOTHIE 6.35 13.50

## STILL OR SPARKLING WATER 50cl 2.95

# Organic Wines

## SPARKLING: Frizzante, Vega Caliza 25.75

## ROSÉ: Côte de Provence, La Madrague 26.00

## RED: Tempranillo, Tierra Alegre 18.50

## WHITE: Sauvignon Blanc, Bodegas Latúe 18.50

## WHITE: Pinot Grigio, Treeborn 23.75

# Classic Pies

## CHEESECAKE (4-6 people) 25.50

cheesecake with red fruit and a speculoos crust

## CHOCOLATE PIE (4-8 people, gluten free) 29.95

for the chocolate lovers!

## APPLE & CHERRY CRUMBLE PIE <sup>V</sup> (4-6 people) 25.00

this vegan pie is filled with bits of cherries and apple and  
topped with a deliciously crunchy crumble

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.

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.