



# 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 savoured with friends and  
colleagues at home or at 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>∨</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>∨</sup>

**MINI CHIA PUDDING WITH RED FRUITS<sup>∨</sup> (10 pieces)** 40.00  
made with organic almondmilk and raspberry puree,  
with red 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)** 87.50

- **Caesar** : smoked chicken, bacon, Parmesan crisps,  
organic egg, organic croutons, Romaine lettuce  
and Caesar dressing

- **Tuna** : sustainably pole caught skipjack tuna  
from Fish Tales, quinoa tabouleh, edamame,  
roasted fennel, green peas, sprouted cress,  
mesclun and mustard vinaigrette 80.00

- **Panzanella<sup>∨</sup>** : edamame, roasted fennel, broccolini,  
green peas, cherry tomatoes, homemade organic croutons,  
Romaine lettuce, mesclun, basil oil, dill, parsley,  
lemon and mustard 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):

- **Salmon**: smoked Atlantic Kvarøy salmon, butter, herb sauce,  
dill and chives

- **Hummus<sup>∨</sup>** : hummus, broccolini, sprouted cress  
and homemade spicy oil

- **Avocado Mash<sup>∨</sup>** : citrus-cumin salt and pumpkin  
and sunflower seeds

- **Tuna**: sustainably pole caught skipjack tuna from Fish Tales,  
hummus, sprouted cress and chives

- **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 - muhammara

## QUICHES (12 pieces) 60.00

Choose from: Lorraine - feta & spinach -  
asparagus & brie - 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 Atlantic Kvarøy salmon  
& avocado rilette - muhammara

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 JUICE 4.45 10.00

## COLD PRESSED JUICES <sup>25cl</sup> 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 <sup>50cl</sup> 2.95

# Organic Wines

## SPARKLING: Frizzante, Vega Caliza 25.75

## ROSÉ: Côte de Provence, La Madrugue 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.