



M E N U

• S P R I N G •



SEE ALLERGENS

Quality

Simplicity

Conviviality

Authenticity

Authenticity

Change does not come from big resolutions but by taking small steps to limit our environmental impact.

As our next small step towards a better world we invite you to taste our bread and tartine made with hemp seeds.

Hemp is an eco friendly wonder crop, superior to any other grain. To read about the benefits of hemp seeds and all other Small Steps initiatives we took together, scan the QR code on this page.



Breakfast & Brunch

BAKED HAM & CHEESE CROISSANT 405Kcal	7 ²⁵
ham and Emmental cheese	
LE PAIN QUOTIDIEN BREAKFAST 1099Kcal	12 ²⁵
pain au chocolat or croissant, bread and baguette, soft boiled egg, orange juice or apple juice and a hot drink	
PAIN PERDU 830Kcal	11 ⁵⁰
French Toast prepared with our brioche, served with strawberries, banana, mint, Greek yoghurt and warm chocolate sauce	
BUTTERNUT SQUASH, CARAMELISED ONION & GOATS CHEESE FRITTATA ^N 781Kcal	11 ⁹⁵
with rocket, walnuts, smashed avocado, sundried tomatoes, baguette and wheat bread	
SPINACH & CHILLI PANCAKES WITH LIME BUTTER 783Kcal	10 ⁹⁵
with baby gem, baby spinach, coriander and lime	

BRUNCH ^N

pain au chocolat or croissant, mini granola parfait, bread and baguette, soft boiled egg, a hot drink and choose either an apple juice, orange juice or peach Bellini

choose either:

FARMER 1263Kcal	14 ⁹⁵
ham and Emmental cheese	
ANGLER 1241Kcal	14 ⁹⁵
Severn & Wye cold smoked salmon	
VEGETARIAN 939Kcal	13 ⁷⁵
roast tomatoes & roast mushrooms	

Bon Appetit!

Swap the soft boiled egg for scrambled eggs +1⁰⁰

Cereals, Fresh Fruits & Yoghurt

GRANOLA PARFAIT ^N 427Kcal	7 ⁹⁵
with Greek yoghurt, blueberry compote, seasonal fruits and mint	
COCONUT & RASPBERRY CHIA PUDDING ^{VI NI GF} 220Kcal	7 ⁹⁵
topped with strawberries, raspberries, coconut yoghurt, sunflower seeds and mint	
PORRIDGE ^{VI NI} 972Kcal	7 ²⁵
topped with blueberry compote, granola, dried cranberries, walnuts and baked apples	
BIRCHER MUESLI ^{VI GF} 228Kcal	8 ⁹⁵
topped with banana, strawberries, raspberries and mint	

Organic Eggs

SOFT BOILED EGGS (1 OR 2) 314Kcal / 494Kcal	3 ²⁵ 4 ⁷⁵
served with toasted bread	
SCRAMBLED EGGS 741Kcal	9 ⁹⁵
served with toasted bread	
• with half avocado 861Kcal	12 ⁹⁵
• with bacon 834Kcal	13 ⁹⁵
• with ham 816Kcal	13 ⁹⁵
• with Severn & Wye cold smoked salmon 836Kcal	13 ⁹⁵
SHAKSHUKA 680Kcal	13 ⁵⁰
with chorizo, baked cannellini beans, baby spinach, roast red onion, avocado, parmesan crisp, coriander, chives, baguette and wheat bread	

As artisanal bakers, using organic, seasonal ingredients sourced locally and sustainably has always been a priority for us. With our ongoing 'Small Steps' campaign, we have been carefully and gradually making considered changes towards protecting the environment, reducing our footprint and giving back to the community.

We're continually striving towards an even more sustainable offering that is good for the planet and our customers and we're proud to reveal a menu with an emphasis on seasonal and plant-based dishes.

We're encouraging 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".

All our dishes served with, or on our organic breads are also available with gluten free bread.

#LPQSmallSteps

Viennoiseries

All our viennoiseries are served with our jams and spreads

CROISSANT 223Kcal	3 ³⁰
VEGAN CROISSANT ^V 248Kcal	3 ³⁰
ALMOND CROISSANT ^N 365Kcal	4 ³⁵
PAIN AU CHOCOLAT 302Kcal	3 ⁷⁵
CHOCOLATE TORSADE 301Kcal	3 ⁷⁵
PAIN AUX RAISIN ^V 379Kcal	3 ⁵⁰
CINNAMON SWIRL ^{VI NI} 361Kcal	4 ¹⁰

Organic Bread

Served with our organic butter, organic jams & organic spreads

BAKERS BASKET ^N 461Kcal / 1216Kcal	SMALL LARGE
selection of organic breads served with our jams and spreads	7 ⁰⁰ 9 ⁹⁵

Tartines

A Belgian classic served on our sourdough bread

SEVERN & WYE SMOKED SALMON 523Kcal	13 ²⁵
with butter, pickled cucumber, radishes, chives and dill dressing	
PARMA HAM & MOZZARELLA ^N 571Kcal	13 ⁵⁰
with red pesto, cherry tomatoes, parsley and watercress pesto	
ROAST BEETROOT, HUMMUS & GOATS CHEESE 850Kcal	12 ⁹⁵
with baby gem, pickled cucumber, toasted pumpkin seeds, roast red onion, chives and olive oil	

We want to create healthy food that is good for our guests and the planet. We are Food Made Good members of the Sustainable Restaurant Association.

Our meat is all from free range British farms and our fish is approved by the Marine Stewardship Council. Our eggs are organic and sourced from British farms.



Download the Le Pain Quotidien App

Join our family and sign up to our app. For every £ you spend at Le Pain Quotidien, you are rewarded with 10 points. You can use your collected points to get exclusive benefits and delicious rewards, like pastries, coffee or lunch on the house.



Toasted Tartines

Served on our signature toasted sourdough bread

AVOCADO TOAST ^V 507Kcal	10 ⁹⁵
with toasted pumpkin & sunflower seeds, radishes, pickled cucumber and cumin citrus salt	
CROQUE MONSIEUR 1084Kcal	14 ⁵⁰
with ham and cheese served with a mixed green salad	
SMOKED CHICKEN & MOZZARELLA 829Kcal	14 ⁵⁰
with roast courgette, rocket and basil oil	

Sides Dishes

Add any of the below to your dishes or order as a side

POACHED EGG 89Kcal	2 ⁵⁰
PORTOBELLO MUSHROOM 24Kcal	2 ⁵⁰
ROAST TOMATOES 26Kcal	2 ⁵⁰
EMMENTAL CHEESE 141Kcal	2 ⁵⁰
HALF AVOCADO 120Kcal	3 ⁰⁰
SMASHED AVOCADO 120Kcal	3 ⁰⁰
MIXED GREEN HERB SALAD 11Kcal	2 ⁵⁰
SIDE BREAD 230Kcal	3 ⁷⁵
HAM 74Kcal	4 ⁰⁰
BACON 93Kcal	4 ⁰⁰
SEVERN & WYE COLD SMOKED SALMON 90Kcal	4 ⁰⁰
PRESERVED LEMON & GARLIC CHICKEN 390Kcal	4 ²⁵

OUR FAVOURITES

BAKERS DAILY LUNCH 492Kcal	15 ⁹⁵
soup of the day, ½ tartine of the day and a mixed green herb salad	
BROAD BEAN & PEARL BARLEY RISOTTO 685Kcal	12 ⁹⁵
topped with rocket, olive oil and parmesan	
BRAISED CHICKEN WITH WHITE BEAN & SMOKED HAM HOCK CASSOULET 698Kcal	15 ⁹⁵
with croutons, savoy cabbage and chives	

Salads

All salads are served with a side of bread (gluten free available)

SALMON NICOISE ^{GF} 403Kcal	15 ⁵⁰
with baby gem, spinach, roast red onion, roast peppers, new potatoes, olives, green beans, soft boiled egg, hot smoked salmon and cider vinaigrette	
WARM GOATS CHEESE, GRAINS & BEETROOT ^N 784Kcal	14 ⁵⁰
with tabouli, baby gem, pickled cucumber, cranberries, walnuts, chives, rosemary crostini and watercress pesto	
CHICKEN CAESAR 605Kcal	15 ⁵⁰
with baby gem, spinach, croutons, smoked chicken, bacon, parmesan crisp, soft boiled egg and garlic aioli	
PANZANELLA 278Kcal	14 ⁵⁰
with baby gem, baby spinach, spring onion, green beans, roast peppers, roast fennel, croutons, roast red onion, dill and cider vinaigrette	

Hot Dishes

Please see our blackboard for our daily special. All hot dishes are served with a side of bread (gluten free available).

BOUILLABAISSE ^V 506Kcal	8 ⁹⁵
topped with rosemary crostini and parsley served with organic wheat bread and butter	
QUICHE LORRAINE 856Kcal	12 ⁹⁵
with mixed peppers, pomegranate and herb couscous	
SMOKEY CHICKEN & RED PEPPER STEW 544Kcal	13 ⁹⁵
topped with coriander served with organic breads and butter	
TOMATO & LENTIL DHAL ^V 746Kcal	11 ⁹⁵
topped with cherry tomatoes, soya yoghurt, coriander served with organic breads and butter	
WILD MUSHROOM & CONFIT ONION TART 1239Kcal	13 ⁹⁵
with tabouli salad, pickled cucumbers and baguette	

Spring Specials

ORGANIC EGG, RADISH & MUSTARD CRESS TARTINE 649Kcal	9 ⁵⁰
served on organic hemp seed bread, watercress pesto, egg mayonnaise and toasted pumpkin seeds	
CHICKEN COBB SALAD 509Kcal	15 ⁰⁰
with baby gem, baby spinach, blue cheese, bacon, cherry tomato, pickled cucumber, soft boiled egg, lemon & garlic pulled chicken, chives and cider vinaigrette	
LAMB TAGINE 694Kcal	14 ⁹⁵
with mixed peppers, pomegranate, tzatziki, dressed rocket and herb couscous	
LEMON & GARLIC CHICKEN LEG 918Kcal	14 ⁵⁰
with tabouli, roast vine tomatoes and dressed rocket	
MEATBALLS IN TOMATO & CHILLI SAUCE ^V 715Kcal	13 ⁹⁵
with tabouli, chives, dressed rocket and vegan parmesan	
STRAWBERRY CREAM TART ^N 559Kcal	6 ⁹⁵
PANCAKES WITH CHANTILLY CREAM & RASPBERRY COULIS 694Kcal	9 ⁵⁰
with strawberries, raspberries, banana and mint	

Food Allergens: We can't guarantee that any of our food is 100% free from traces of allergens as we handle all types of allergens in our kitchens. Always tell a member of our team about any allergies or intolerances you have before you order.

While we take steps to minimize risk and safely handle the foods that contain potential allergens (amongst others: gluten, milk, eggs, sesame, soya, nuts, celery, mustard, sulphites) please be advised that cross contamination may occur. As we are working with fresh ingredients, the composition may vary according to availability.

V · VEGAN
GF · GLUTEN FREE
N · CONTAINS NUTS

Le Pain Quotidien is a national living wage employer, with all roles being paid more than the statutory minimum and all of the service charge that is collected goes straight to our teams.
All organic ingredients are certified by Certisys. Price include VAT

Doing good, tastes good with our organic egg, radish & mustard cress tartine



Celebrate spring with our new tartine served on our bread with hemp seeds.

When it comes to sustainability, hemp is a wonder crop. It absorbs more CO₂, supports soil health, and is anti-waste. Plus, it's a nutritional powerhouse. Baking with hemp is one of the ways we are taking small steps to limit our environmental impact.

We've topped our new tartine with a springtime medley of pesto egg salad, radish, mustard cress and toasted pumpkin seeds. For a light but luscious tartine that makes doing good taste great.

* Our bread with hemp seeds contains less than 0.3% THC, so it won't affect your mental state. Le Pain Quotidien does not support or endorse any form of drug use.

Desserts

PÂTISSERIE & HOT DRINK	7⁹⁵
pair any of our cakes, tarts or brownies with any hot drink	

LEMON TART 359Kcal	6⁷⁵
STRAWBERRY & RHUBARB TART ^N 294Kcal	6⁹⁵
PANCAKES WITH BLUEBERRY COMPOTE & WARM CHOCOLATE SAUCE 776Kcal	9⁵⁰
topped with chantilly cream, bananas, strawberries and mint	

CHOCOLATE GANACHE TART 559Kcal	6⁹⁵
BAKEWELL TART ^N 490Kcal	6⁹⁵
PECAN PIE ^N 543Kcal	7⁰⁰
CHOCOLATE BROWNIE ^{GF} 374Kcal	4⁷⁵
BELGIAN WAFFLE 606Kcal	7⁷⁵
topped with Greek yoghurt strawberry, banana, mint and warm chocolate sauce	

SLICED

CARROT CAKE ^{VI} ^N 380Kcal	5⁵⁰
RED FRUITS CHEESECAKE 690Kcal	6⁷⁵
BANANA BREAD ^N 308Kcal	4⁷⁵

Organic Hot Drinks

Choose organic dairy milk, oat, almond and soya milk free of charge. Decaf available.

ESPRESSO	2⁹⁰
MACCHIATO	3⁴⁰
LONG BLACK	3⁷⁵
FLAT WHITE	3⁹⁵
CAPPUCCINO	4¹⁰
LATTE	4¹⁰
MOCHA	4⁴⁵
POT OF TEA	3⁶⁵
English Breakfast • Earl Grey • Green Tea • Jasmine Tea Chamomile • Fresh Mint • Rooibos • Masala	

BELGIAN HOT CHOCOLATE	4⁴⁵
CHAI LATTE	4⁴⁵
MATCHA LATTE	4⁴⁵
TURMERIC LATTE	4⁴⁵
EXTRA SHOT	0⁷⁰
SYRUPS ^{GF}	0⁵⁰
• vanilla • caramel • hazelnut ^N	

Organic Beers & Ciders

DRAFT	
FREEDOM LAGER ½ pint pint (4.8%)	3⁹⁵ 6⁴⁵
a sophisticated lager with a slightly fruity taste	
FREEDOM PALE ALE ½ pint pint (4.2%)	3⁹⁵ 6⁴⁵
a confident ale with a dry bitterness and hints of lime and tropical fruits	
BOTTLED	
FREEDOM LAGER 33CL (4.8%)	4⁹⁵
BRUNHAUT BLONDE BEER 33CL (6.5%)	5⁹⁵
DOLDEN NULL IPA 33CL (low alcohol 0.5)	4⁹⁵
GASPING GOOSE CIDER ^{GF} 33CL (4.8%)	4⁹⁵
NORMANDY CIDER - CINQ AUTELS 75CL (5.3%)	14⁵⁰

Organic Cold Drinks

COLD PRESSED JUICES & SMOOTHIES	240ml 340ml
• cold pressed orange juice	3⁹⁵ 4⁹⁵
• cold pressed apple juice	3⁹⁵ 4⁹⁵
• cold Pressed Carrot & Ginger Juice	4²⁵ 5²⁵
• cold pressed raspberry, apple & elderflower juice	4²⁵ 5²⁵
• raspberry, apple & banana smoothie	4²⁵ 5²⁵
HOUSE MADE SPECIALTIES (carafe 500ml)	5⁵⁰
• Peach iced tea • homemade lemonade • ginger lemonade	
KARMA ORGANIC SOFT DRINKS	3⁹⁵
• Cola • Lemonade • Gingerella	
	330ml 750ml
STILL WATER	2⁹⁵ 4⁵⁰
SPARKLING WATER	2⁹⁵ 4⁵⁰

Organic Wines & Bubbles

SPARKLING	125ml 750ml
PEACH BELLINI	7⁷⁵
GIOL PROSECCO SPUMANTE NV ^V	7²⁵ 29⁵⁰
vibrantly fruity, well balanced with flavours of pear, peach and apple	
WHITE	125ml 250ml 750ml
BOHEM AIREN, SAUVIGNON BLANC ^V	6⁹⁰ 9⁸⁰ 27⁰⁰
sprightly and crisp with bright, clean citrus flavours	
PICPOUL DE PINET, DOMAINE PETIT ROUBIE ^V	6⁹⁵ 9⁹⁰ 29⁰⁰
ripe and vibrant with bundles of Mediterranean charm	
ROSÉ	
DOMAINE ROUSSET ROSÉ FRUITÉ, HAUTES PROVENCE ^V	6⁹⁵ 9⁹⁰ 29⁰⁰
delicate strawberry and cranberry fruits with refreshing acidity	
RED	
BOHEM TEMPRANILLO, GARNACHA ^V	6⁷⁵ 9³⁰ 26⁰⁰
soft crushed raspberries with delicate cherry aromas	
CÔTES DU RHÔNE, MAISON PLANTEVIN ^V	6⁹⁵ 9⁹⁰ 29⁰⁰
full bodied and rich with deep, earthy berried fruits	