le Pain QUOTIDIEN

MENU

• SPRING •

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 **+1.00**

Cereals, Fresh Fruits & Yoghurt

GRANOLA PARFAIT N *427Kcal* **7.95**
with Greek yoghurt, blueberry compote,
seasonal fruits and mint

COCONUT & RASPBERRY CHIA PUDDING V|N|GF *220Kcal* **7.95**
topped with strawberries, raspberries,
coconut yoghurt, sunflower seeds and mint

PORRIDGE V|N *972Kcal* **7.25**
topped with blueberry compote, granola,
dried cranberries, walnuts and baked apples

BIRCHER MUESLI V|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 V|N *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**

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. We add an optional service charge of 10% to all orders. If you do not wish to pay this service charge, please ask a member of the team and we will remove it. At Le Pain Quotidien we have a seating time limit. The table is yours for 2 hours however this can be reviewed for special occasions.

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.

SUSTAINABLE RESTAURANT ASSOCIATION FOOD MADE GOOD 2021

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

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

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.

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

PATISSERIE & HOT DRINK 7.95
pair any of our cakes, tarts or brownies with any hot drink

LEMON TART *359Kcal* 6.75

STRAWBERRY & RHUBARB TART N *294Kcal* 6.95

PANCAKES WITH BLUEBERRY COMPOTE & WARM CHOCOLATE SAUCE *776Kcal* 9.50
topped with chantilly cream, bananas, strawberries and mint

CHOCOLATE GANACHE TART *559Kcal* 6.95

BAKEWELL TART N *490Kcal* 6.95

PECAN PIE N *543Kcal* 7.00

CHOCOLATE BROWNIE GF *374Kcal* 4.75

BELGIAN WAFFLE *606Kcal* 7.75
topped with Greek yoghurt strawberry, banana, mint and warm chocolate sauce

SLICED

CARROT CAKE V | N *380Kcal* 5.50

RED FRUITS CHEESECAKE *690Kcal* 6.75

BANANA BREAD N *308Kcal* 4.75

Organic Hot Drinks

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

We've worked on our bean, our brew and our baristas to bring you the best coffee possible. We learned that every coffee is given a 'cupping score'. Now the highest scoring coffee in our new house blend is 86. This makes it sit within the top 5% of coffee in the world. Always organic, ethically sourced and now locally roasted.

ESPRESSO 2.90

MACCHIATO 3.40

LONG BLACK 3.75

FLAT WHITE 3.95

CAPPUCCINO 4.10

LATTE 4.10

MOCHA 4.45

POT OF TEA 3.65
English Breakfast • Earl Grey • Green Tea • Jasmine Tea
Chamomile • Fresh Mint • Rooibos • Masala

BELGIAN HOT CHOCOLATE 4.45

CHAI LATTE 4.45

MATCHA LATTE 4.45

TURMERIC LATTE 4.45

EXTRA SHOT 0.70

SYRUPS GF 0.50
• vanilla • caramel • hazelnut N

Organic Beers & Ciders

FREEDOM LAGER 33CL (4.8%) 4.95

BRUNHAUT BLONDE BEER 33CL (6.5%) 5.95

DOLDEN NULL IPA 33CL (low alcohol 0.5 4.95

GASPING GOOSE CIDER GF 33CL (4.8%) 4.95

NORMANDY CIDER - CINQ AUTELS 75CL (5.3%) 14.50

Organic Cold Drinks

COLD PRESSED JUICES & SMOOTHIES 240ml | 340ml
- cold pressed orange juice 3.95 | 4.95
- cold pressed apple juice 3.95 | 4.95
- cold Pressed Carrot & Ginger Juice 4.25 | 5.25
- cold pressed raspberry, apple & elderflower juice 4.25 | 5.25
- raspberry, apple & banana smoothie 4.25 | 5.25

HOUSE MADE SPECIALTIES (carafe 500ml) 5.50
• Peach iced tea • homemade lemonade • ginger lemonade

KARMA ORGANIC SOFT DRINKS 3.95
• Cola • Lemonade • Gingerella

	330ml	750ml
STILL WATER	2.95	4.50
SPARKLING WATER	2.95	4.50

Organic Wines & Bubbles

SPARKLING

	125ml	750ml
PEACH BELLINI	7.75	
GIOL PROSECCO SPUMANTE NV V	7.25	29.50

vibrantly fruity, well balanced with flavours of pear, peach and apple

WHITE

	125ml	250ml	750ml
BOHEM AIREN, SAUVIGNON BLANC V	6.90	9.80	27.00

sprightly and crisp with bright, clean citrus flavours

PICPOUL DE PINET, DOMAINE PETIT ROUBIE V	6.95	9.90	29.00

ripe and vibrant with bundles of Mediterranean charm

ROSÉ

DOMAINE ROUSSET ROSÉ FRUITÉ, HAUTES PROVENCE V	6.95	9.90	29.00

delicate strawberry and cranberry fruits with refreshing acidity

RED

BOHEM TEMPRANILLO, GARNACHA V	6.75	9.30	26.00

soft crushed raspberries with delicate cherry aromas

CÔTES DU RHÔNE, MAISON PLANTEVIN V	6.95	9.90	29.00

full bodied and rich with deep, earthy berried fruits