



# M E N U

• W I N T E R M E N U •



DISCOVER OUR  
STORIES ONLINE

*Quality*

*Simplicity*

*Conviviality*

*Authenticity*

## *Authenticity*

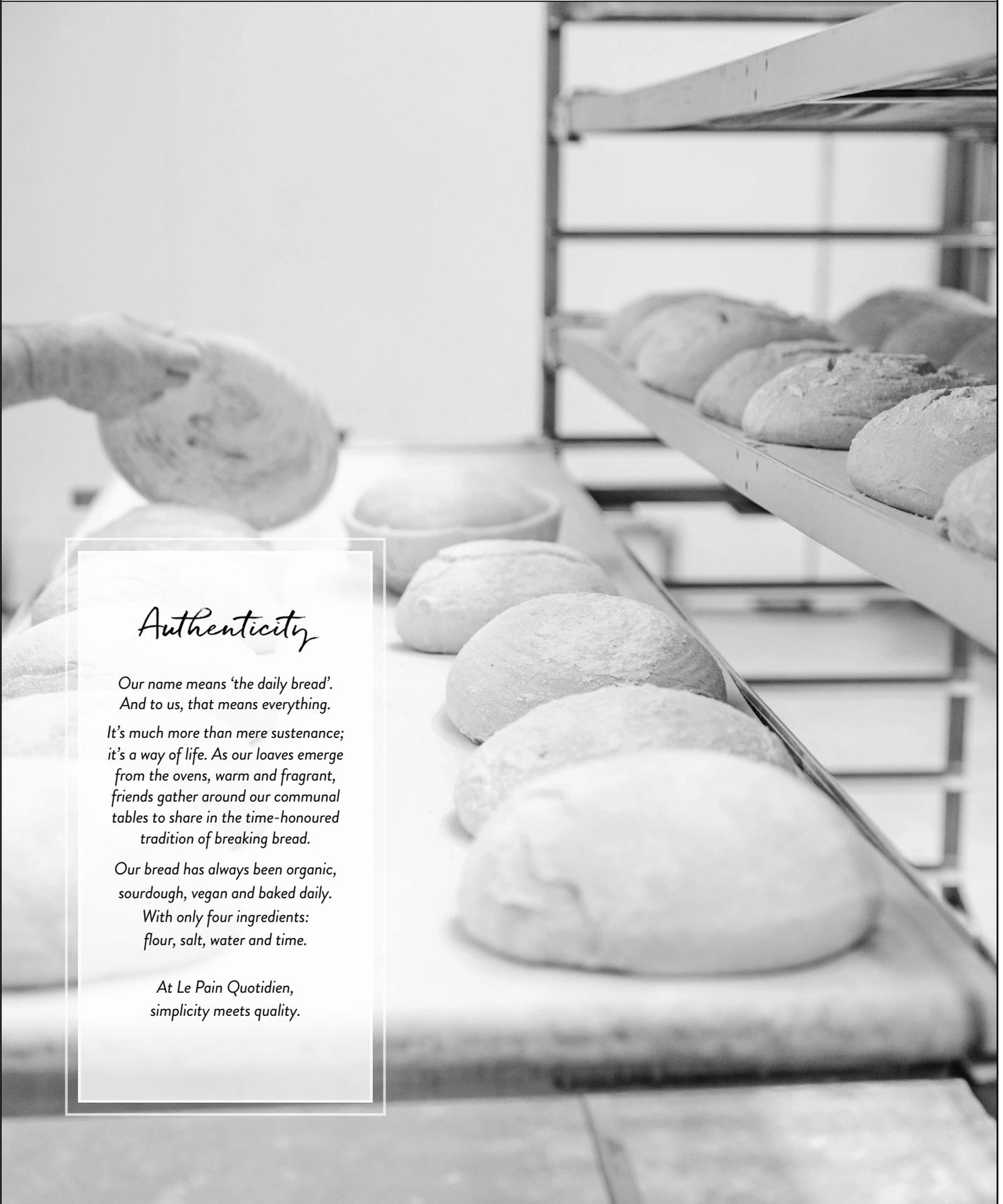
*Our name means 'the daily bread'.  
And to us, that means everything.*

*It's much more than mere sustenance;  
it's a way of life. As our loaves emerge  
from the ovens, warm and fragrant,  
friends gather around our communal  
tables to share in the time-honoured  
tradition of breaking bread.*

*Our bread has always been organic,  
sourdough, vegan and baked daily.*

*With only four ingredients:  
flour, salt, water and time.*

*At Le Pain Quotidien,  
simplicity meets quality.*



# Breakfast & Brunch

Served with our butter, jams and spreads

## LE PAIN QUOTIDIEN BREAKFAST 9<sup>50</sup>

pain au chocolat or croissant, bread and baguette, soft boiled egg, orange juice or apple juice and a hot drink

## LE PAIN QUOTIDIEN BREAKFAST MINI 6<sup>95</sup>

pain au chocolat or croissant, orange juice or apple juice and a hot drink

## PAIN PERDU

prepared with our brioche, served with

- fresh fruit, maple syrup and Greek yoghurt 9<sup>75</sup>
- free range bacon, maple syrup and Greek yoghurt 10<sup>50</sup>

## HAM & CHEESE CROISSANT 6<sup>50</sup>

Hepburn's free range ham and aged gouda cheese

## BRUNCH

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

### Choose either:

#### FARMER 12<sup>25</sup>

Hepburn's free range ham and aged gouda cheese

#### ANGLER 12<sup>75</sup>

Severn & Wye cold smoked salmon

#### VEGETARIAN 11<sup>50</sup>

roast tomatoes & roast mushrooms

# Organic Eggs

## SOFT BOILED EGGS (1 OR 2) 2<sup>50</sup> | 4<sup>50</sup>

served with bread

## SCRAMBLED EGGS 7<sup>00</sup>

served with bread

### ADDITIONAL SIDE

- roast mushroom • roast tomato +2<sup>00</sup>
- avocado half • aged gouda cheese +2<sup>00</sup>
- Hepburn's free range ham +3<sup>50</sup>
- cold smoked salmon • Hepburn's bacon +3<sup>50</sup>

## BAKED EGGS 9<sup>50</sup>

with baby spinach, mushroom, tomato, red onion, avocado, parmesan, sriracha sauce and baguette

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 My 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.

# Cereals, Fresh Fruits & Yoghurt

## GRANOLA PARFAIT <sup>N</sup> 6<sup>50</sup>

with apple compote, fresh fruits and Greek yoghurt

## FRESH FRUIT SALAD 5<sup>75</sup>

mixed fruits and mint

## VEGAN APPLE & CINNAMON CHIA PUDDING <sup>GF</sup> 6<sup>25</sup>

topped with soya yoghurt, apple compote, granola, blackberries and pomegranate seeds

## VEGAN OATMEAL 5<sup>75</sup>

topped with apple compote, granola, mixed berries and mint

## VEGAN OVERNIGHT OATS <sup>N</sup> 6<sup>00</sup>

topped with soya yoghurt, granola, figs, maple syrup, pumpkin and pomegranate seeds

# Viennoiseries

All our viennoiseries are served with our jams and spreads

## CROISSANT 2<sup>75</sup>

## VEGAN CROISSANT 2<sup>75</sup>

## ALMOND CROISSANT <sup>N</sup> 3<sup>75</sup>

## PAIN AU CHOCOLAT 3<sup>25</sup>

## VEGAN HAZELNUT & RAISIN FLUTE <sup>N</sup> 3<sup>75</sup>

## VEGAN PAIN AU RAISIN <sup>N</sup> 3<sup>50</sup>

## VEGAN CINNAMON SWIRL <sup>N</sup> 3<sup>75</sup>

## VEGAN ROCKET PESTO SWIRL <sup>N</sup> 4<sup>95</sup>

## SPELT AND BANANA MUFFIN <sup>N</sup> 3<sup>75</sup>

## VEGAN BLUEBERRY MUFFIN <sup>N</sup> 3<sup>95</sup>

## CHOCOLATE CHIP MUFFIN 3<sup>95</sup>

## BAKERS BASKET SMALL | LARGE

selection of our organic breads 6<sup>50</sup> | 9<sup>50</sup>

Before you order, please let us know if you have any allergies or intolerances. We're a bakery so items that don't contain gluten may contain traces.

We mark GF on all our bakery and patisserie and serve GF bread which can replace any toast or bread.

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.

# Tartines

A Belgian classic served on our sourdough bread

- |   |                  |
|---|------------------|
| <b>CHICKEN CLUB</b>   | 11 <sup>50</sup> |
| smoked chicken, crispy bacon, apple, and tarragon crème fraiche                         |                  |
| <b>SEVERN &amp; WYE SMOKED SALMON</b>   | 10 <sup>50</sup> |
| cold smoked salmon, dill dressing, pickled cucumber, radishes and dill                  |                  |
| <b>VEGAN MINT PEA HUMMUS</b>  | 9 <sup>75</sup>  |
| roast beetroot, celeriac, butternut squash, vegan parmesan, sunflower and pumpkin seeds |                  |

## OUR FAVORITES

- |   |                  |
|---|------------------|
| <b>BAKERS DAILY LUNCH</b>   | 14 <sup>50</sup> |
| a bowl of soup, ½ tartine of the day and a side salad   |                  |
| <b>BAKED FRENCH ONION SOUP</b>  | 9 <sup>95</sup>  |
| with cheddar, parmesan crisp, parsley and croutons  |                  |
| <b>VEGAN SAFFRON WHITE BEAN, APRICOT AND PEPPER TAGINE</b>  | 11 <sup>50</sup> |
| served with soya yoghurt, smashed avocado, lime, chilli flakes, coriander, spelt bread and baguette |                  |
| <b>LE PAIN QUOTIDIEN MIXED BOARD</b>  | 18 <sup>50</sup> |
| cold cuts, cheeses, dips and a selection of organic bread   |                  |

# Toasted Tartines

Served on our signature toasted sourdough bread

- |   |                  |
|---|------------------|
| <b>CROQUE MONSIEUR</b>  | 12 <sup>50</sup> |
| with Hepburn's free range ham, cheese served with tomato salsa and a mixed green salad                                    |                  |
| <b>CHICKEN &amp; MOZZARELLA</b>   | 12 <sup>50</sup> |
| smoked chicken, mozzarella, courgette, rocket and basil oil   |                  |
| <b>VEGAN AVOCADO TOAST</b>  | 8 <sup>50</sup>  |
| toasted pumpkin & sunflower seeds, radishes, pickled cucumber and cumin citrus salt<br>• add any of the side dishes below |                  |

# Sides Dishes

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

- |  |                 |
|--|-----------------|
| <b>POACHED EGG · PORTOBELLO MUSHROOMS</b>    | 2 <sup>00</sup> |
| <b>ROAST TOMATOES · AGED GOUDA CHEESE</b>    | 2 <sup>00</sup> |
| <b>HALF AVOCADO · MIXED GREEN HERB SALAD</b> | 2 <sup>00</sup> |
| .....  |                 |
| <b>HEPBURN'S FREE RANGE HAM</b>              | 3 <sup>50</sup> |
| <b>HEPBURN'S BACON</b>                       | 3 <sup>50</sup> |
| <b>SEVERN &amp; WYE COLD SMOKED SALMON</b>   | 3 <sup>50</sup> |
| <b>SMASHED AVOCADO</b>                       | 3 <sup>50</sup> |
| <b>SELECTION OF BREAD AND SPREADS</b>        | 3 <sup>50</sup> |

More and more we're choosing to adopt a plant-based diet. This change in attitude towards our diet has not gone unnoticed by us. As a matter of fact, we've been serving up plant-based food and drink within our bakeries for the past 30 years.

Whether you're trying to eat less meat or pack your meals with more produce, the idea of eating vegan can be a big step. Without meat, dairy, and other animal products, you're often left with a plate full of plants – but here at Le Pain Quotidien, we're committed to making this plate an exciting, delicious and nutritious one. Our vibrant vegan pastries and dishes are full of flavour and feature mostly fresh seasonal produce.

We've made it easy for you to join us on the journey to eat healthier and vegan. Are you taking this small step with us? And we promise... you won't even know it's vegan!

#LPQSmallSteps

# Salads

- |  |                  |
|--|------------------|
| <b>SALMON NICOISE</b>  | 12 <sup>95</sup> |
| baby gem and spinach with roast red onion, roast peppers, new potatoes, olives, green beans, soft boiled egg, hot smoked salmon and mustard dressing |                  |
| <b>VEGAN GRAIN BOWL</b>  | 11 <sup>50</sup> |
| minted pea bulgur wheat, roast red onion, roast peppers, butternut squash, beetroot, celeriac, red pepper hummus and seeds                           |                  |
| <b>CHICKEN CAESAR</b>  | 11 <sup>50</sup> |
| baby gem and spinach with croutons, smoked chicken, crispy bacon, parmesan crisp, soft boiled egg and garlic aioli                                   |                  |

# Hot Dishes

- |   |                  |
|---|------------------|
| <b>QUICHE LORRAINE</b>  | 10 <sup>95</sup> |
| served with a side salad and bread                              |                  |
| <b>VEGAN ROAST RED ONION &amp; MUSHROOM QUICHE <sup>N</sup></b> | 9 <sup>95</sup>  |
| served with a side salad and bread                              |                  |
| <b>VEGAN SOUP OF THE DAY</b>                                    | 7 <sup>50</sup>  |
| served with a selection of spelt bread and baguette             |                  |
| <b>CHICKEN, LENTIL &amp; HARICOT BEAN STEW</b>                  | 13 <sup>50</sup> |
| served with a selection of our breads                           |                  |
| <b>VEGAN ROCKET PESTO SWIRL <sup>N</sup></b>                    | 11 <sup>00</sup> |
| with minted pea bulgur wheat and mixed leaves                   |                  |

# Desserts

## PÂTISSERIE & HOT DRINK 7<sup>00</sup>

pair any of our cakes, tarts, brownies or cookies with any hot drink

VEGAN PUMPKIN PIE	6 <sup>00</sup>
VEGAN LEMON TART	5 <sup>50</sup>
CHOCOLATE BROWNIE <sup>GF</sup>	3 <sup>75</sup>
PEAR AND ALMOND UPSIDE DOWN CAKE	6 <sup>25</sup>
MANHATTAN CHOCOLATE CHIP COOKIE	4 <sup>00</sup>
VEGAN LEMON POLENTA CAKE <sup>GF / N</sup>	4 <sup>50</sup>
VEGAN ORANGE & CHOCOLATE GANACHE TART	6 <sup>50</sup>

APPLE CRUMBLE	6 <sup>00</sup>
MERVEILLEUX	6 <sup>50</sup>
STRAWBERRY CREAM TART	6 <sup>00</sup>
VEGAN RED VELVET CUPCAKE	4 <sup>75</sup>
BUTTERMILK SCONES WITH CREAM & JAM	4 <sup>75</sup>
QUINOA & SPELT SCONES <sup>N</sup>	4 <sup>75</sup>
BELGIAN WAFFLE <sup>N</sup>	6 <sup>95</sup>
fresh fruit, Greek yoghurt, honey and mint	
<b>SLICED</b>	
CHOCOLATE BOMB	5 <sup>50</sup>
VEGAN CARROT CAKE <sup>N</sup>	4 <sup>50</sup>
CHOCOLATE & ORANGE CHEESECAKE	5 <sup>50</sup>

## Organic Hot Drinks

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. Choose organic dairy milk, oat, almond, soy, pea, or hazelnut milk free of charge.

ESPRESSO	2 <sup>50</sup>
MACCHIATO	2 <sup>75</sup>
LONG BLACK	3 <sup>00</sup>
FLAT WHITE	3 <sup>25</sup>
CAPPUCCINO	3 <sup>75</sup>
LATTE	3 <sup>75</sup>
MOCHA	4 <sup>25</sup>
POT OF TEA	3 <sup>00</sup>
· English Breakfast · Chunmee Green · Fresh Mint	
· Jasmine · Chamomile · Rooibos · Masala · Earl Grey	
.....	
BELGIAN HOT CHOCOLATE	4 <sup>25</sup>
CHAI LATTE	4 <sup>25</sup>
MATCHA LATTE	4 <sup>25</sup>
TURMERIC LATTE	4 <sup>25</sup>
GINGER ELEXIR	4 <sup>25</sup>
SYRUPS	0 <sup>50</sup>
· vanilla · caramel · hazelnut · cinnamon	

## Organic Beers & Ciders

FREEDOM LAGER 33CL (4.8%)	4 <sup>75</sup>
ST PETERS PALE ALE 50CL (4.5%)	5 <sup>75</sup>
DOLDEN NULL IPA 33CL (low alcohol 0.5%)	4 <sup>50</sup>
GASPING GOOSE CIDER 33CL (4.8%)	4 <sup>75</sup>

## Organic Cold Drinks

SEASONAL COLD PRESSED JUICES	3 <sup>50</sup>
· Orange	· Carrot & Ginger
· Apple	· Green & Goji
SMOOTHIES	5 <sup>50</sup>
· chocolate, banana, almond cacao and oat milk	
· blueberry, banana, Greek yoghurt, oats and apple juice	
HOMEMADE LEMONADE	4 <sup>50</sup>
STILL WATER	2 <sup>50</sup>   4 <sup>50</sup>
SPARKLING WATER	2 <sup>50</sup>   4 <sup>50</sup>

## Organic Wines

<b>SPARKLING</b>	125ML   750ML
PEACH BELLINI	6 <sup>00</sup>
PROSECO SPUMANTE, GIOL NV	5 <sup>50</sup>   27 <sup>50</sup>
delicate and dry	
<b>WHITE</b>	175ML   750ML
BODEGAS PIQUERAS, ALMANSA	6 <sup>00</sup>
VERDEJO, SAUVIGNON BLANC 2019	
a perfect blend, crisp and friendly	
VINA IJALBA, RIOJA MATARANA BLANC 2019	28 <sup>00</sup>
rare white grape, creamy stone and citrus fruits	
<b>ROSÉ</b>	
DOMAINE DI JAS D'ESCLANS,	6 <sup>50</sup>   25 <sup>00</sup>
COTES DE PROVENCE	
cranberry and red cherry flavours	
<b>RED</b>	
GENERACION 76 TEMPRANILLO 2018	6 <sup>20</sup>
smooth with juicy dark fruit flavours and balanced integrated oak spice	
MICHEL MAGNIEN COTEAUX	28 <sup>00</sup>
BOURGUIGNONS PINOT NOIR	
crisp and tart red compote	
*125ml and 250ml upon request	