

MENU

SEE ALLERGEN

Quality

Simplicity

Conviviality

Authenticity

Quality

Since the beginning, sourdough has been at the heart of Le Pain Quotidien.
Day in, day out we deliver artisanal bread, full of flavour and rich in vitamins and minerals.

This autumn, we proudly introduce our newest variant: the sourdough flatbread. A new shape, yet bearing the same trusted promise of unparalleled quality and taste.

Discover our exceptional seasonal specials with the new flatbread. Let yourself be surprised and savour a true sensory delight.



Breakfast & Brunch

BAKED	MAH 8	CHEESE CROISSANT 405Kcal	7 ⁵⁰
	. –		

ham and Emmental cheese

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

PAIN PERDU 569Kcal
prepared with our brioche, served with roasted apple,
blueberries, fresh mint and clotted cream

BUTTERNUT SQUASH, CARAMELISED 12°5
ONION & GOATS CHEESE FRITTATA N 602Kcal

with mesclun, cherry tomato, pickled cucumber, cider vinaigrette, baguette and wheat bread

MINI PANCAKES 678 Kcal 950
mini Dutch pancakes served with banana,
blueberries, pomegranate, fresh mint,
clotted cream and strawberry jam

BRUNCH COMBO 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:

CHOOSE CITHEL.	
FARMER 1263Kcal	16 ⁹⁵
ham and Emmental cheese	
ANGLER 1241Kcal Severn & Wye cold smoked salmon	16 ⁹⁵
VEGETARIAN 939Kcal roast tomatoes & roast mushrooms	15 ⁹⁵
ADD SCRAMRIED EGGS 183Ked	+200

Organic Bread

BAKERS BASKET N 461Kcal / 1217Kcal SMALL | LARGE selection of organic breads served with our 700 | 995

selection of organic breads served with our organic butter, organic jams & organic spreads

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

Organic Eggs

SOFT BOILED EGGS (1 OR 2) 314Kcal / 494Kcal

served with toasted bread	
SCRAMBLED EGGS 741Kcal	1150
served with toasted bread	
• with half avocado 861Kcal	1295
• with bacon 834Kcal	13 ⁹⁵
• with ham 816Kcal	13 ⁹⁵
· with Severn & Wye cold smoked salmon 836Kcal	1395

325 | 495

Side Breakfast

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

ROAST TOMATOES VIGF 26Kcal	2 ⁵⁰
EMMENTAL CHEESE 141Kcal	2 ⁵⁰
HALF AVOCADO VIGF 120 Kcal	300
HAM 74Kcal	400
BACON 94Kcal	400
SEVERN & WYE COLD SMOKED SALMON 90 Kcal	4 ⁰⁰

Cereals, Fresh Fruits & Joghurt

GRANOLA PARFAIT N 522Kcal	850
with Greek yoghurt, seasonal fruits and mint	
CINNAMON CHIA PUDDING VIN 450Kcal	7 ⁹⁵
topped with organic granola, soy yoghurt,	
blackberries & pomegranate	
PORRIDGE VIN 272Kcal	7 ⁵⁰
topped with blueberries,roasted apple,	
pomegranate, walnuts and chaï spices	

BIRCHER MUESLI WITH FRESH FRUITS V 415Kcal	8 ⁹⁵
overnight oats made with organic soy yoghurt,	
served with banana, blueberries, grapes,	
pomegranate and fresh mint	

FRESH FRUIT SALAD V 109Kcal 499

Viennoiseries

All our viennoiseries are served with our jams and spreads

CROISSANT 223Kcal	330
VEGAN CROISSANT V 248Kcal	330
ALMOND CROISSANT ^N 365Kcal	4 ³⁵
PAIN AU CHOCOLAT 302Kcal	3 ⁷⁵
PAIN AUX RAISIN V 338Kcal	3 ⁵⁰
CINNAMON SWIRL VIN 497Kcal	4 10



A Belgian classic served on our sourdough bread

OUR SIGNATURE TARTINES

1295 **SEVERN & WYE SMOKED SALMON** 545Kcal with butter, pickled cucumber, radish, chives and dill dressing PARMA HAM & MOZZARELLA N 614Kcal 1350 with red pesto, cherry tomatoes, parsley and basil oil **HUMMUS & POMEGRANATE** 674Kcal **Q**95 hummus, cucumber, pomegrenate, pickled red onion, lemon and parsley **ORGANIC EGG** 1150 & MUSTARD CRESS TARTINE 733Kcal served on cannabis - hemp bread with

Toasted Tartines

egg mimosa, mustard cress and lemon

Served on our signature toasted sourdough bread

AVOCADO TOAST V 482Kcal 1150 toasted organic sourdough wheat bread with guacamole, cucumber, radish, superseeds and citrus-cumin salt

CROQUE MONSIEUR 1104Kcal **14**95 with ham and cheese served with a mixed green salad

SMOKED CHICKEN & MOZZARELLA 548Kcal with roasted courgette, parsley and basil oil

Side Dishes

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

POACHED EGG GF 89Kcal **2**⁵⁰ PORTOBELLO MUSHROOM VI GF 24Kcal **2**⁵⁰ SMASHED AVOCADO VI GF 120 Kcal **2**50 MIXED GREEN HERB SALAD VIGF 11Kcal 375 SIDE BREAD V 230Kcal

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.



All salads are served with a side of bread.

16⁹⁵ **CHICKEN CAESAR** 522Kcal with grilled bacon, parmesan chips, homemade organic croutons, organic soft boiled egg, romaine salad and Caesar dressing

1450 PANZANELLA V 511Kcal roasted vegetables, mesclun, homemade organic baguette croutons, basil oil, grapes, spring onion, dill, parsley, lemon and vegan mustard dressing

WARM GOATS CHEESE N 801Kcal **15**50 fresh goat cheese, crostini, mesclun, organic granola, cherry tomatoes, cucumber, grapes, chives and blueberry dressing

16⁹⁵

895

SALMON NICOISE 729 Kcal hot smoked salmon, roasted vegetables, mesclun, homemade organic baguette croutons, basil oil, grapes, spring onion, dill, parsley, lemon, soft boiled egg and mustard dressing

OUR FAVOURITE

BAKERS DAILY LUNCH 492Kcal 15⁹⁵ soup of the day, 1/2 tartine of the day and a mixed green herb salad

Hot Dishes

All hot dishes are served with a side of bread.

ORGANIC SOUP OF THE DAY V 285Kcal

portion served with a mixed green salad

served with our homemade croutons 12⁹⁵ **QUICHE LORRAINE 1220 Kcal**

WILD MUSHROOM 1495 & CONFIT ONION TART 1297Kcal

with tabbouleh, a mixed green salad, baguette and butter

16⁹⁵ LAMB TAGINE 660 Kcal with guacamole, fresh herbs, wheat bread, baguette and butter

BRAISED CHICKEN 15⁹⁵ WITH WHITE BEAN & SMOKED HAM **HOCK CASSOULET** 698Kcal

served with croutons, savoy cabbage and chives

Seasonal Specials

PISTACHIO SWIRL VIN 386Kcal

SOURDOUGH FLATBREAD WITH 13⁹⁵ TWO ORGANIC BAKED EGGS 837Kcal

topped with a citrus-cumin-spiced Greek yoghuirt, roasted cherry tomatoes, parsley and homemade spicy oil

16⁴⁵ SOURDOUGH FLATBREAD WITH MOZZARELLA DI BUFALA D.O.P. & ROASTED VEGETABLES 682Kcal

with mushroomspread, roasted pumpkin, broccoli and portobello, pickled red onion, parsley and homemade spicy oil

• with on Parma Ham 750 Kcal

portion served with a mixed green salad

QUICHE FOURME D'AMBERT, 13⁹⁵ **BUTTERNUT AND WALNUTS 815Kcal**

19⁴⁵

 $\textbf{Food Allergens:} \ We \ can't \ guarantee \ that \ any \ of our \ food \ is 100\% \ free \\ from \ traces \ of \ allergens \ as \ we \ handle \ all \ types \ of \ allergens \ in \ our \ kitchens.$ 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

The art of sourdough: discover our flatbread creations

Sourdough has always been at the heart of everything we do at Le Pain Quotidien.
The master bakers have perfected the delicate balance between time and technique. They let the dough rest for the full 48 hours, giving it the time to naturally ferment. This not only gives sourdough bread a crunchy crust and springy, tender structure, it also contains more vitamins, minerals, and fibres than most other types of bread.
But that's not all; the fermentation process makes this bread exceptionally easy to digest.

This sourdough flatbread is a testament to our dedication to craftmanship, quality and taste. It's a slice of tradition, a pinch of innovation and a whole lot of love and dedication.

Discover the sourdough flatbread as breakfast, topped with a spiced Skyr, roasted cherry tomatoes and 2 delicious organic baked eggs.

Enjoy it as lunch with mushroom tapenade, roasted vegetables and mozzarella di bufala D.O.P.

Or take them home as perfect vehicle to dip into a tapenade or harissa as easy and exciting accompaniment for your aperitif moment.





LEMON TART 359Kcal

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

STRAWBERRY TART 559Kcal CHOCOLATE GANACHE TART 559Kcal PAVLOVA V • grapes and pomegranate 193Kcal • pineapple and pomegranate 211 Kcal	6 ⁹⁵ 6 ⁹⁵ 6 ⁹⁵
BAKEWELL TART N 490Kcal	6 ⁹⁵
PECAN PIE N 543Kcal	700
CHOCOLATE BROWNIE GF 374Kcal	4 ⁷⁵
BELGIAN WAFFLE 606Kcal	7 ⁷⁵
served with roasted apple and chocolate sauce	
MINI PANCAKES 678Kcal mini Dutch pancakes served with banana, blueberries, pomegranate, fresh mint, clotted cream and strawberry jam	9 ⁵⁰
SLICED	
CARROT CAKE V N 380Kcal	5 ⁵⁰
RED FRUITS CHEESECAKE 690Kcal	695
BANANA BREAD N 308Kcal	4 ⁷⁵

Organic Hot Drinks

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

CLASSICS ESPRESSO 295 **MACCHIATO 3**95 LONG BLACK **1**25 **FLAT WHITE CAPPUCCINO 4**25 LATTE **4**²⁵ MOCHA **BELGIAN HOT CHOCOLATE** POT OF TEA 365 English Breakfast • Earl Grey • Green Tea • Jasmine Tea Chamomile • Fresh Mint • Rooibos • Masala **SPECIALITY CHAILATTE MATCHA LATTE TURMERIC LATTE ⊿**50 **EXTRA SHOT** SYRUPS GF · vanilla · caramel · hazelnut N **ICED DRINK**

Organic Cold Drinks

COLD PRESSED JUICES & SMOOTHIES	240ml 340ml
· orange juice	425 495
· apple juice	425 495
· carrot & ginger juice	425 495
· raspberry, apple & banana smoothie	525 550
HOUSE MADE SPECIALTIES (carafe 500ml)	
· peach iced tea	5 ⁵⁰
· homemade lemonade	5 ⁵⁰
· ginger lemonade	5 ⁵⁰
KARMA ORGANIC SOFT DRINKS	3 ⁹⁵
· Cola · Lemonade · Gingerella	330ml 750ml
HARROGATE SPRING STILL WATER	2 ⁹⁵ 4 ⁵⁰
HARROGATE SPRING SPARKLING WATER	295 450

ORGANIC BEERS, WINES & BUBBLES

GASPING GOOSE CIDER GF 33CL (5.8%)

ROLLFD REEK	
FREEDOM LAGER 33CL (4.8%)	4
BRUNHAUT BLONDE BEER 33CL (6.5%)	
DOLDEN NULL IPA 33CL (low alcohol 0.5%)	_

DRAFT

FREEDOM PALE ALE ½ pint pint (4.1%) a confident ale with a dry bitterness and hints of lime and tropical fruits	395 650
FREEDOM LAGER ½ pint pint (4.0%) a sophisticated lager with a slightly fruity taste	395 650

SPARKLING WINE	<u>175ml</u> <u>750ml</u>
PEACH BELLINI	7 ⁷⁵
GIOL PROSECCO SPUMANTE NV V	725 2950
vibrantly fruity, well balanced with flavours	
C	

WHITE WINE	175ml 250ml 750m
of pear, peach and apple	
vibrantly fruity, well balanced with flavo	urs

sprightly and crisp with bright, clean citrus f	lavours
PICPOUL DE PINET,	695 995 2800
DOMAINE PETIT ROUBIE V	
ripe and vibrant with bundles of Mediterrane	ean charm

BOHEM AIREN, SAUVIGNON BLANC V 695 | 995 | 2800

ROSÉ

DOMAINE ROUSSET ROSÉ FRUITÉ,	695 995 2800
HAUTES PROVENCE V	
	C 1: 'I'

delicate strawberry and cranberry fruits with refreshing acidity **RED WINE**

BOHEM TEMPRANILLO, GARNACHA V	695 995 2800
soft crushed raspberries with delicate cherry are	omas

CÔTES DU RHÔNE,	695 995 2800
MAISON PLANTEVIN V	

full bodied and rich with deep, earthy berried fruits

ICED LATTE