



M E N U

• W I N T E R •



SEE ALLERGENS

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 HAM & CHEESE CROISSANT 405Kcal 7⁵⁰

ham and Emmental cheese

LE PAIN QUOTIDIEN BREAKFAST 1099Kcal 13⁹⁵

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

PAIN PERDU 569Kcal 11⁵⁰

prepared with our brioche, served with roasted apple, blueberries, fresh mint and clotted cream

BUTTERNUT SQUASH, CARAMELISED ONION & GOATS CHEESE FRITTATA ^N 602Kcal 12⁹⁵

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

MINI PANCAKES 678Kcal 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:

FARMER 1263Kcal 16⁹⁵

ham and Emmental cheese

ANGLER 1241Kcal 16⁹⁵

Severn & Wye cold smoked salmon

VEGETARIAN 939Kcal 15⁹⁵

roast tomatoes & roast mushrooms

• ADD SCRAMBLED EGGS 183Kcal +2⁰⁰

Organic Bread

BAKERS BASKET ^N 461Kcal / 1217Kcal SMALL | LARGE

selection of organic breads served with our organic butter, organic jams & organic spreads 7⁰⁰ | 9⁹⁵

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 3²⁵ | 4⁹⁵

served with toasted bread

SCRAMBLED EGGS 741Kcal 11⁵⁰

served with toasted bread

• with half avocado 861Kcal 12⁹⁵

• with bacon 834Kcal 13⁹⁵

• with ham 816Kcal 13⁹⁵

• with Severn & Wye cold smoked salmon 836Kcal 13⁹⁵

Side Breakfast

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

ROAST TOMATOES ^V | ^{GF} 26Kcal 2⁵⁰

EMMENTAL CHEESE 141Kcal 2⁵⁰

HALF AVOCADO ^V | ^{GF} 120Kcal 3⁰⁰

HAM 74Kcal 4⁰⁰

BACON 94Kcal 4⁰⁰

SEVERN & WYE COLD SMOKED SALMON 90Kcal 4⁰⁰

Cereals, Fresh Fruits & Yoghurt

GRANOLA PARFAIT ^N 522Kcal 8⁵⁰

with Greek yoghurt, seasonal fruits and mint

CINNAMON CHIA PUDDING ^V | ^N 450Kcal 7⁹⁵

topped with organic granola, soy yoghurt, blackberries & pomegranate

PORRIDGE ^V | ^N 272Kcal 7⁵⁰

topped with blueberries, roasted apple, pomegranate, walnuts and chai spices

BIRCHER MUESLI WITH FRESH FRUITS ^V 415Kcal 8⁹⁵

overnight oats made with organic soy yoghurt, served with banana, blueberries, grapes, pomegranate and fresh mint

FRESH FRUIT SALAD ^V 109Kcal 4⁹⁵

Viennoiseries

All our viennoiseries are served with our jams and spreads

CROISSANT 223Kcal 3³⁰

VEGAN CROISSANT ^V 248Kcal 3³⁰

ALMOND CROISSANT ^N 365Kcal 4³⁵

PAIN AU CHOCOLAT 302Kcal 3⁷⁵

PAIN AUX RAISIN ^V 338Kcal 3⁵⁰

CINNAMON SWIRL ^V | ^N 497Kcal 4¹⁰

Tartines

A Belgian classic served on our sourdough bread

OUR SIGNATURE TARTINES

SEVERN & WYE SMOKED SALMON 545Kcal	13⁹⁵
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	9⁹⁵
hummus, cucumber, pomegrenate, pickled red onion, lemon and parsley	
ORGANIC EGG & MUSTARD CRESS TARTINE 733Kcal	11⁵⁰
served on cannabis - hemp bread with egg mimosa, mustard cress and lemon	

Toasted Tartines

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	14⁹⁵
with ham and cheese served with a mixed green salad	
SMOKED CHICKEN & MOZZARELLA 548Kcal	14⁵⁰
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	2⁵⁰
PORTOBELLO MUSHROOM ^{VI GF} 24Kcal	2⁵⁰
SMASHED AVOCADO ^{VI GF} 120Kcal	3⁰⁰
MIXED GREEN HERB SALAD ^{VI GF} 11Kcal	2⁵⁰
SIDE BREAD ^V 230Kcal	3⁷⁵

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.

V • VEGAN
GF • GLUTEN FREE
N • CONTAINS NUTS

Salads

All salads are served with a side of bread.

CHICKEN CAESAR 522Kcal	16⁹⁵
with grilled bacon, parmesan chips, homemade organic croutons, organic soft boiled egg, romaine salad and Caesar dressing	
PANZANELLA ^V 511Kcal	14⁵⁰
roasted vegetables, mesclun, homemade organic baguette croutons, basil oil, grapes, spring onion, dill, parsley, lemon and vegan mustard dressing	
WARM GOATS CHEESE ^N 801Kcal	15⁵⁰
fresh goat cheese, crostini, mesclun, organic granola, cherry tomatoes, cucumber, grapes, chives and blueberry dressing	
SALMON NICOISE 729Kcal	16⁹⁵
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, ½ 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	8⁹⁵
served with our homemade croutons	
QUICHE LORRAINE 1220Kcal	12⁹⁵
portion served with a mixed green salad	
WILD MUSHROOM & CONFIT ONION TART 1297Kcal	14⁹⁵
with tabbouleh, a mixed green salad, baguette and butter	
LAMB TAGINE 660Kcal	16⁹⁵
with guacamole, fresh herbs, wheat bread, baguette and butter	
BRAISED CHICKEN WITH WHITE BEAN & SMOKED HAM	15⁹⁵
HOCK CASSOULET 698Kcal	
served with croutons, savoy cabbage and chives	

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

Seasonal Specials

PISTACHIO SWIRL ^{VI N} 386Kcal	4³⁵
--	-----------------------

SOURDOUGH FLATBREAD WITH TWO ORGANIC BAKED EGGS 837Kcal	13⁹⁵
topped with a citrus-cumin-spiced Greek yoghurt, roasted cherry tomatoes, parsley and homemade spicy oil	

SOURDOUGH FLATBREAD WITH MOZZARELLA DI BUFALA D.O.P. & ROASTED VEGETABLES 682Kcal	16⁴⁵
with mushroomspread, roasted pumpkin, broccoli and portobello, pickled red onion, parsley and homemade spicy oil	
• with on Parma Ham 750 Kcal	19⁴⁵

QUICHE FOURME D'AMBERT, BUTTERNUT AND WALNUTS 815Kcal	13⁹⁵
portion served with a mixed green salad	

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.

