EN

le Pain QUOTIDIEN

MENU

SPRING 2022
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ISSUE 01

Quality | Simplicity | Conviviality | Authenticity

Breakfast & Brunch

EGG, CHEDDAR & AVOCADO BREAKFAST SANDWICH* 11
with tomato-pepper jam, served with a green salad *610 cal*
- *with bacon 790 cal* +2.5

TOASTED HAM & GRUYÈRE CROISSANT 11
served with a trio of mustard and a green salad *540 cal*
- *with an organic egg* 80 cal* +3

SUNNY-SIDE BREAKFAST BOWL (N) 13.5
organic sunny-side egg,* avocado, caramelized onion, roasted Brussels sprouts and sweet potato, farro, massaged kale, citrus-cumin salt, pistachio dukkah, served with our artisanal bread *590 cal*

DUTCH MINI-PANCAKES 10
with banana, maple butter, powdered sugar *560 cal*

WARM BELGIAN WAFFLE 10
with fresh berries and whipped cream *500 cal*

Fresh Fruits & Yogurt

YOGURT GRANOLA PARFAIT (N) 10
organic Greek yogurt, granola, fresh fruit *470 cal*

FRESH FRUIT SALAD (V) 6.5
selection of seasonal fruit *90 cal*

ORGANIC STEEL-CUT OATMEAL (V) 5.5
150–250 cal
- *with fresh berries and milk of choice 280–330 cal* +2.5
- *with honey walnuts, banana, maple syrup, and milk of choice* **(N)** *320–420 cal* +2

CHIA SEED PUDDING (V) (N) 7.5
coconut milk, maple syrup, chia seeds, seasonal compote *590 cal*

Organic Eggs

Served with our artisanal bread (200 cal)

ROASTED CAULIFLOWER & CHEDDAR FRITTATA 13
oven-baked omelette, served with a small green salad *420 cal*

TWO SOFT-BOILED EGGS* 9.5
160–890 cal

SKILLET-BAKED EGGS*
- *with avocado, tomato & feta 390 cal* 12.5
- *with bacon & scallions 290 cal* 12.5

Viennoiseries

CLASSICS

CROISSANT *260 cal* 4

PAIN AU CHOCOLAT *310 cal* 4.5

PAIN AUX RAISINS *320 cal* 4.5

BUTTER BRIOCHE *350 cal* 4.5

HAZELNUT FLÛTE **(N)** *340 cal* 4.5

SPECIALTY

ALMOND CROISSANT **(N)** *530 cal* 4.75

CHOCOLATE ALMOND CROISSANT **(N)** *580 cal* 5

CHEESE DANISH *300 cal* 4.5

APPLE TURNOVER *250 cal* 4.5

CHIA SEED MUFFIN *450 cal* 4.5

BLUEBERRY MUFFIN **(V)** *490 cal* 4.5

Tartines

Signature open-faced sandwiches, made on our sourdough wheat

AVOCADO TOAST (V) 13
avocado mash, citrus-cumin salt, chia seeds, side of marinated kale *590 cal*
- *with an organic egg* 80 cal* +3
- *with smoked salmon* 50 cal* +5

CHICKEN & MOZZARELLA MELT 14.75
fresh mozzarella, chicken, tomato-pepper jam, basil oil *730 cal*

TURKEY, BACON & AVOCADO 14.75
turkey, bacon, tomato, avocado, arugula, herb aioli *590 cal*

CROQUE MONSIEUR 16
toasted ham & Gruyère tartine with sauce Mornay, served with a trio of mustard *960 cal*

SMOKED SALMON* 16
organic butter, scallion, dill, served with a side of herb aioli *540 cal*

Sandwiches

Served with a small green salad (90 cal)

TOMATO & MOZZARELLA 11.5
with basil oil, tomato, arugula, balsamic vinegar on olive ciabatta *410 cal*

PROSCIUTTO & MANCHEGO 13.5
with dried figs and mustard butter on a French roll *410 cal*

HAM & GRUYÈRE 13.5
with mustard and cornichons on a French roll *430 cal*

Soup

Served with our artisanal bread (200 cal)

CHICKEN SOUP 7 / 9
with vegetables, farro, spicy harissa *170–280 cal*

ORGANIC LENTIL SOUP (V) 6 / 8
230–460 cal

SOUP OF THE DAY 6 / 8
60–420 cal

Salads & Quiches

All of our eggs are organic

GRILLED CHICKEN COBB 17.5
chicken, avocado, bacon, Fourme d'Ambert, cucumber, hard-boiled egg, mixed greens, smoked tea vinaigrette, served with our artisanal bread *610 cal*

WARM GRAIN BOWL (N) 14.5
warm farro, massaged kale, roasted sweet potato and Brussels sprouts, goat cheese, pickled cranberries, honey walnuts, served with our artisanal bread *680 cal*
- *with grilled chicken 60 cal* +4

BLACK LENTIL BOWL (V) (N) 14.5
balsamic beets, hummus, lentils, grape tomatoes, mixed greens, vinaigrette, spicy tahini, served with our artisanal bread *480 cal*
- *with smoked salmon* 50 cal* +5

MEDITERRANEAN CAESAR 16.5
grilled chicken, Niçoise olives, bell pepper, feta, croutons, romaine, kale, caesar dressing, zhug *570 cal*

QUICHE LORRAINE 14
buttery crust filled with savory custard, ham, Gruyère, leeks, served with a small green salad *540 cal*

MUSHROOM & GRUYÈRE QUICHE 14
buttery crust filled with savory custard, roasted cremini and shiitake mushrooms, served with a small green salad *590 cal*

*Consuming raw or undercooked ingredients may increase your risk of foodborne illnesses.

2,000 calories a day is used for general nutrition, but calorie needs vary. Additional nutritional information upon request.

Desserts

CHOCOLATE CHIP COOKIE *710 cal* 5

DOUBLE CHOCOLATE CHIP COOKIE *450 cal* 3.5

BELGIAN CHOCOLATE BROWNIE *580 cal* 5

MINI BROWNIE *170 cal* 3

MINI APRICOT CAKE (N) *140 cal* 3

MINI CARROT CAKE (V) *150 cal* 3

MINI BANANA CHOCOLATE CAKE (N) *160 cal* 3

COCONUT MACAROON (N) *230 cal* 3

MOUSSE CAKE (N) *470 cal* 6.5

LEMON TART *460 cal* 6.5

MIXED BERRY TART (N) *430 cal* 8

PASSIONFRUIT TART *520 cal* 6.5

Hot Beverages

Includes whole & non-fat dairy milk.
- *with oat milk or almond milk* +0.9
- *add vanilla syrup 30 cal • 0mg s* +0.75

CLASSICS

COFFEE *0 cal* 4.25

CAPPUCCINO *60–130 cal* 4.75 / 5.25

LATTE *60–140 cal* 4.75 / 5.25

CAFÉ AU LAIT *40–110 cal* 4.25 / 4.75

ESPRESSO *0 cal* 3 / 3.5

AMERICANO *0 cal* 4 / 4.5

MACCHIATO *20–160 cal* 3.5 / 4

TEA *0 cal* 3.75
Ask your server about our tea selection

SPECIALTY

BELGIAN MOCHA *170–300 cal* 5 / 5.5

BELGIAN HOT CHOCOLATE *180–320 cal* 4.75 / 5.25

MATCHA LATTE *60–140 cal* 5 / 5.5

HONEY LEMON GINGER *90–200 cal* 4.75 / 5.25

TURMERIC LATTE *90–290 cal* 5 / 5.5

CHAI LATTE *80–380 cal* 5 / 5.5

Cold Beverages

COLD BREW COFFEE *0 cal* 5

ICED LATTE *30–110 cal* 5

ICED MATCHA LATTE *60–140 cal* 5

ICED TEA *0 cal* 4

ICED GREEN TEA *0 cal* 4

ORANGE JUICE *120 cal* 5

APPLE JUICE *150 cal* 5

STILL OR SPARKLING WATER *0 cal* 3

Homemade Lemonades

LEMONADE *60 cal* 4

LEMONADE ICED TEA *40 cal* 4

MINT LEMONADE *60 cal* 4.25

Food Allergens: If you have a food allergy, please speak to the manager or your server. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, MILK, SOY, FISH & SHELLFISH.

(V) Vegan **(N)** Contains Nuts