

Quality

# ENU



Organic Bread Served with our organic butter, organic jams & organic spreads.

Conviviality

Authenticity

6.95

+2.65

7.65

10.95

14.95

9.95

8.95

7.65

4.65 | 6.95

4.65 | 6.95

10.95

+3.5

+3.5

+4.5

15.95

4.65

7.65

7.65

9.95

3.95

23.95

THE ANGLER

Simplicity

**BAKER'S BREAD BASKET** selection of different slices of organic bread

and organic baguette PORTION OF BAGUETTE 3.95 SOURDOUGH BREAD ROLL 2.95 OMEGA 3 SOURDOUGH BREAD ROLL **HAZELNUT & RAISIN FLUTE** 4.25

Breakfast Served with our organic butter, organic jams & organic spreads. LE PAIN QUOTIDIEN BREAKFAST

12.45 pain au chocolat or butter croissant, organic

sourdough wheat bread and organic baguette, orange juice or organic apple juice and a classic organic hot drink · with an organic soft boiled egg **HAM & CHEESE CROISSANT** butter croissant with Belgian farmers ham and Gouda cheese, served warm

**PAIN PERDU** 9.95 prepared with our brioche, served with roasted apple,

blueberries, fresh mint and sour cream

served with banana, blueberries, grapes, pomegranate, fresh mint, sour cream and strawberry jam **BREAKFAST BOWL** 14.95

quinoa tabbouleh, mesclun, two organic baked eggs,

Atlantic smoked salmon, ricotta with fresh herbs,

### cherry tomatoes, guacamole, parsley, lemon and superseeds, served with organic cannabis-hemp bread

MANHATTAN BREAKFAST

**GRANOLA PARFAIT** 

MINI PANCAKES

mesclun, organic soft boiled egg, selection of slices of organic bread and organic baguette

ereals, Fresh

choice between organic plain yoghurt, organic skyr or organic soy yoghurt YOGHURT WITH FRESH FRUIT choice between organic plain yoghurt,

organic skyr or organic soy yoghurt

**SOFT BOILED EGGS (1 OR 2)** 

**BAKED EGGS (1 OR 2)** 

with grilled bacon

with Atlantic smoked salmon

SCRAMBLED EGGS TOAST

pain au chocolat or butter croissant,

with avocado

**BRUNCH** 

choose between:

THE FARMER

PREMIUM BRUNCH

served with organic baguette and

FRESH FRUIT SALAD V

organic granola, fresh fruit and fresh mint,

All our eggs are organic & come from free-range chicken.

served with organic baguette and organic sourdough wheat bread **SCRAMBLED EGGS** served with organic baguette and organic sourdough wheat bread

organic sourdough wheat bread soldiers

toasted organic sourdough wheat bread, organic scrambled eggs, avocado, cherry tomatoes, coriander and organic pesto rosso

organic sourdough wheat bread and organic baguette,

mini granola parfait (organic plain yoghurt, organic

skyr or organic soy yoghurt), organic soft boiled egg,

classic organic hot drink and choice between organic

apple juice, orange juice or mimosa or bellini

### served served with Belgian farmers ham and a selection of cheeses with Atlantic (Gouda & goat cheese) : smoked salmon

"Farmer" or "Angler" Brunch, served with two organic

baked eggs instead of a soft boiled organic egg,

a fresh fruit salad and a glass of organic crémant

**CHEESES (GOUDA & GOAT CHEESE) BELGIAN FARMERS HAM** 

**BUTTER CROISSANT** 

Served with our organic jams & organic spreads.

**BELGIAN FARMERS HAM & CHEESE** 

ATLANTIC SMOKED SALMON

PAIN AU CHOCOLAT	3.95
PAIN AUX RAISINS	3.95
SMALL BRIOCHE	3.95
TORTILLON	4.75
APPLE PUFF PASTRY	4.75
CHOCOLATE TWIST	4.75
CINNAMON ROLL V	4.75
HIBISCUS CROISSANT V	4.75
ALMOND CROISSANT	4.95
CARRÉ CRÈME	4.95
PISTACHIO SWIRL	4.95
BETTER CHOICES: COLLECT 5 EXTRA POINTS WI	TH TARTINE CLUB

Tartines

Our tartines are also available on 1/2 organic baguette.

with cucumber, pickled red onion, parsley and homemade slightly spicy oil

9.95

16.75

13.95

15.95

10.95

13.95

17.45

14.95

+4.5

14.95

17.95

17.95

18.95

**BELGIAN BEEF TARTARE** organic Belgian beef, Parmesan, basil oil

and organic sundried tomatoes

TUNA with hummus, celery, chives,

radish and cucumber **ITALIAN** 16.75

dried ham, mozzarella di bufala D.O.P., organic pesto rosso, cherry tomatoes and basil oil

superseeds and citrus-cumin salt

GARDENER'S CROQUE V

AVOCADO TOAST V 13.75

toasted organic sourdough wheat bread with guacamole, cucumber, radish,

 with organic scrambled eggs +2.45 with Atlantic smoked salmon +4.5

**CROQUE MONSIEUR** 17.95 toasted organic sourdough wheat bread (double)

with Belgian farmers ham, Gouda cheese served with organic tomato salsa and a mixed salad

toasted organic sourdough wheat bread with hummus, grilled zucchini,

avocado with superseeds, vegan vinaigrette and organic tomato salsa **CHICKEN & SMOKED MOZZARELLA TOAST** 17.75 toasted organic sourdough wheat bread

with free-range chicken, smoked mozzarella,

grilled zucchini, basil oil and parsley

organic pesto rosso, served with a mixed salad,

easonal

pecials

**QUINOA BREAKFAST BOWL** with organic skyr, dried cranberries, banana, blueberries, grapes, nuts & fresh mint SOURDOUGH FLATBREAD WITH TWO ORGANIC BAKED EGGS topped with a citrus-cumin-spiced organic skyr, roasted cherry tomatoes, parsley and

SOURDOUGH FLATBREAD WITH

MOZZARELLA DI BUFALA D.O.P.

with chuna, pickled red onion and

served on superseeds bread

· with sardines in olive oil

MEDITERRANEAN POT AU FEU

& ROASTED VEGETABLES

CHUNA TARTINE V

WHITE BEANS SPREAD & MIX GREENS

with feta cheese, mix of sprouted cress

homemade slightly spicy oil

and homemade slightly spicy oil with dried Serrano ham +3 SOURDOUGH FLATBREAD WITH 17.45

parsley and homemade slightly spicy oil with dried Serrano ham +3

cucumber, mix of sprouted cress and lemon,

with mushroom spread, roasted butternut,

broccoli and portobello, pickled red onion,

SEAWEED SALAD V 12.95 with grated carrot, Romaine salad, cherry tomatoes, radish, coriander, organic furikake and soy sauce

 with quinoa +1 with free-range chicken +3

free-range chicken, grilled bacon, Parmesan chips,

homemade organic croutons, organic hard boiled egg,

fresh goat cheese, toasted organic hazelnut raisin flute,

mesclun, organic granola, cherry tomatoes,

ATLANTIC SMOKED SALMON & QUINOA

Nordic rye bread, mesclun, quinoa tabbouleh,

sprouted cress, dill, lemon and herb sauce

guacamole, ricotta with fresh herbs,

**OUR COMBOS** 

**TARTINE LUNCH** 

cucumber, grapes, chives and blueberry dressing

seasonal vegetable broth with spices served

with croutons of organic cannabis-hemp bread,

baguette, mix of sprouted cress and Parmesan

Salads

**CAESAR** 

Served with organic bread & organic butter.

Romaine salad and Caesar dressing

WARM GOAT CHEESE

**DAILY BAKER'S LUNCH** 16.45

a big bowl of organic soup of the day,

1/2 tartine of the day and a mixed salad

Gouda and Belgian farmers ham tartine,

• pastel de nata **or** plain Belgian waffle

tuna tartine **or** avocado toast <sup>v</sup>,

portion served with a mixed salad

ORGANIC SOUP OF THE DAY V

homemade lemonade or still or sparkling water

served with organic sourdough wheat bread, organic homemade croutons, organic baguette

MIXED SALAD V **GUACAMOLE** V AVOCADO V

Order one of our

All organic ingredients are certified by Certisys BE-BIO-01

Prices include VAT and service

 $\mathsf{V} \cdot \mathsf{VEGAN}$ 



+ 2.65

15.95

15.95

16.95

17.95

3.65

4.65

3.95

4.65

4.95 | 7.95

14.95

 Lorraine feta and spinach seasonal salmon and leek

QUICHE

and organic butter

**HUMMUS** V

BETTER CHOICES & collect 5 Extra points in our loyalty programme Tartine Club



MADELEINE	1.95
CHOCOLATE COOKIE	2.95
HONEY-GRAPE COOKIE	2.95
CHOCOLATE ÉCLAIR	5.65
MERVEILLEUX	6.65
APPLE-CINNAMON TARTLET	5.65
CARAMELTARTLET	5.65
LEMON MERINGUE TARTLET	5.65
RASPBERRY MERINGUE TARTLET	5.65
FRESH FRUIT TARTLET	6.65
MANGO CHEESECAKE	6.95
CHERRY CRUMBLE PIE	6.65
CHOCOLATE CAKE V	5.65
BELGIAN WAFFLE	6.65
served with banana and chocolate sauce	
BELGIAN CHOCOLATE BROWNIE	5.65
PASTEL DE NATA	2.65
PAIN PERDU	9.95

SLICED	
AFTERNOON BREAK slice of tart of the day and a classic organic hot drink	8.45

695

4.95 | 6.95

4.95 | 6.95

5.95

3.95

3.95

4.95

6.95

WWW.LEPAINQUOTIDIEN.COM

6.95 | 35

## CHOCOLATE ROMB

CHOCOLAIL BOMB	0.73
CHEESECAKE RED FRUITS	6.95
APPLE-CHERRY CRUMBLE V	6.65
CHOCOLATE TART	5.65
RICE TART	5.65

## old Trinks **ORGANIC APPLE JUICE ORANGE JUICE**

**DETOX COLD PRESSED JUICE** 

• apple, active charcoal and lime

**OUR FAVORITES** 

<ul> <li>organic carrot, ginger and turmeric</li> </ul>	
<ul> <li>organic pear, spinach and mint</li> </ul>	
HOMEMADE LEMONADE	5.95
HOMEMADE RASPBERRY LEMONADE	5.95
HOMEMADE GREEN ICED TEA	4.95
STILL WATER - BRU 25cl   50cl	2.95   4.65
SPARKLING WATER - BRU 25cl   50cl	2.95   4.65

HOMEMADE PEACH ICED TEA	5.65
HOMEMADE PASSION FRUIT ICED TEA	5.65
SEA SALT CARAMEL FRAPPÉ	5.95
CHOCOLATE COOKIE FRAPPÉ	5.95
WITH ESPRESSO SHOT	+ 1

drinks are also available in iced versions. Ask our hosts! **CLASSICS ESPRESSO** 3.65 **DOPPIO** 3.95

Organic Hot Drinks

All of our hot drinks are available with organic milk

of your choice: whole, almond or oat. Some of our

**AMERICANO** 

**ESPRESSO MACCHIATO** 

LONG BLACK	4.65
CAPPUCCINO	4.65
FLAT WHITE	4.95
MOCHA	4.95
LATTE MACCHIATO	5.65
CARAMEL LATTE MACCHIATO*	6.65
EXTRA ESPRESSO SHOT	+ 1
BELGIAN HOT CHOCOLATE	4.95
TEA	4.65
English breakfast, earl grey, chunmee,	
jasmine, rooibos, chamomile, masala chai	
TEA WITH FRESH MINT **	4.95
<u>SPECIALITIES</u>	
GINGER ELIXIR	4.95
herbal tea with ginger, lemon*,	
fresh mint** and agave syrup	
GOLDEN LATTE	5.95
with curcuma, ginger and maca	
CHAÏ LATTE	5.65
MATCHA LATTE	6.95
LE LATTE QUOTIDIEN*	5.95
latte with crispy caramel pearls and agave syrup	
** the fresh mint is not organic	

## \*\* the fresh mint is not organic

3.95
4.95

# Organic Wines & Bubbles

**VEDETT EXTRA PILSNER** 33cl - 5.2%

Oé are ambassadors of sustainable viticulture in the respect of the biodiversity & the wine growers. Their wines are certified organic & without pesticides.

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WINES			
OÉ WHITE - AOC LANG	UEDOC		5.95   28
OÉ BOSÉ - ICP MÉDITEI	PDANÉE		5 95   28

OÈ ROSÈ - IGP MÉDITERRANÉE	5.95   28
OÉ RED - AOC LANGUEDOC	5.95   28
SPARKLING	

MIMOSA OR BELLINI\*

CRÉMANT D'ALSACE