



M E N U

• A U T U M N •



DISCOVER OUR
STORIES ONLINE

Quality

Simplicity

Conviviality

Authenticity

Quality

Tuck into one of our new seasonal dishes to enjoy the taste of living better. Every dish is crafted with quality ingredients and your wellbeing in mind. With our "Better Choices", you can sit back and indulge in a world of flavors without compromise.



OUR
BETTER
CHOICES

Learn more about
the taste of living better in this menu.



Organic Bread

Served with butter, organic jams & organic spreads.

BAKER'S BREAD BASKET	7.5
slices of bread and baguette	
BAGUETTE PLANCHE	4
RAISINS & HAZELNUTS FLUTE	4.5

Viennoiseries

Served with butter, organic jams & organic spreads.

BUTTER CROISSANT	2.95
PAIN AU CHOCOLAT	3.5
BUTTER BRIOCHE	3.95
PAIN AUX RAISINS	3.95

Breakfast

HAM & CHEESE CROISSANT	7.95
butter croissant served with Label Rouge cooked ham, Comté, served warm	

PAIN PERDU	
• prepared with our butter brioche, served with roasted apple, blueberries, fresh mint and sour cream	10.95
• prepared with our butter brioche, served with smoked salmon* and yoghurt with fresh herbs	12.95

LE PAIN QUOTIDIEN BREAKFAST	12.95
selection of organic bread, organic jams, organic spread viennoiserie of your choice : pain au chocolat, croissant juice of your choice : apple, pear, apricot, peach simple hot drink of your choice : espresso, americano, cappuccino, hot chocolate, organic tea	

• add a soft boiled egg	+3.5
• add ana sramble egg	+4.5

PANCAKES	12.5
served with banana, blueberries, grapes, pomegranate, fresh mint, sour cream and organic jam	

BREAKFAST BOWL	14.95
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- ✓ quinoa tabbouleh, mesclun, two poached eggs, cherry tomatoes, avocado mash, parsley, lemon and superseeds, served with organic cannabis-hemp bread

Cereals, Fresh Fruit & Yoghurt

GRANOLA PARFAIT	9.95
organic granola, fresh fruits and fresh mint, choice of yoghurt or organic soy yoghurt	

- ✓ **CHIA DELICE AÇAÏ COCO** ^v 9.95
made with coconut & açai puree, pineapple, apple, banana, organic granola, chia seeds and dark chocolate

FRESH FRUIT SALAD ^v	7.95
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Eggs

All our eggs come from free-range chickens.

SOFT BOILED EGGS (1 OR 2)	4.95 6.95
served with organic sourdough wheat bread soldiers and butter	

BAKED EGGS (1 OR 2)	4.95 6.95
served with organic baguette and organic sourdough wheat bread	

SCRAMBLED EGGS	11.95
served with organic sourdough wheat bread and organic baguette	

- with mixed salad +2.5
- with sliced avocado +3
- with grilled bacon +3.5
- with smoked salmon* +5.5

SCRAMBLED EGGS TOAST	14.5
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toasted organic sourdough wheat bread, scrambled eggs, avocado, cherry tomatoes, coriander, pesto rosso and harissa olive oil

- with mixed salad +2.5

BRUNCH 29.95

Our brunch is served every day with a selection of our organic breads, served with organic jams & organic spreads and butter.

COMPOSE YOUR BRUNCH

Choose one in each category:

VIENNOISERIE

- butter croissant
- pain au chocolat
- butter brioche
- pain aux raisins

JUICE

- apple
- pear
- apricot
- peach
- squeezed orange juice

HOT DRINK

- espresso
- americano
- cappuccino
- hot chocolat
- organic tea

HALF TARTINE

- avocado toast ^v
- smoked salmon*
- chicken & avocado
- tuna

PROTEIN

- soft-boiled egg
- scrambled eggs
- quinoa tabbouleh ^v

DESSERT

- granola parfait : yoghurt or organic soy speciality
- fresh fruit salad ^v

MAKE IT PREMIUM +9

SALTED PANCAKES

- smoked salmon*, sour cream and dill
- grilled bacon and agave syrup
- poached egg and red onions pickles

BUBBLES

- Prosecco
- Mimosa passion
- Spritz
- Bellini

Food Allergies: All of our dishes are prepared in a gluten rich environment. While we take steps to minimize risk and safely handle foods that contain potential allergens (including: gluten, milk, egg, nuts, soy, celery, mustard, sulfites) we advise that cross contamination may occur. A list of allergens is available and our teams are at your disposal to answer all your questions. We work with fresh ingredients, so the composition of the dishes may vary.



Tartines

Served on our organic sourdough wheat bread or gluten-free bread (+2€).

✓ HUMMUS & POMEGRANATE ^Y	10.95
with cucumber, pickled red onion, parsley and homemade slightly spicy oil	
• with mixed salad	+2.5
✓ AVOCADO TOAST ^Y	13.5
toasted organic sourdough wheat bread with avocado mash, cucumber, radish, superseeds, citrus-cumin salt and lemon	
• with mixed salad	+2.5
• with poached egg	+2.5
• with grilled bacon	+3.5
• with smoked salmon*	+5.5
TUNA	14.5
with hummus, celery, chives, radish, cucumber and lemon	
• with mixed salad	+2.5
ITALIAN	14.95
Speck I.G.P., mozzarella di bufala D.O.P., pesto rosso, cherry tomatoes and basil oil	
• with mixed salad	+2.5
CHICKEN & AVOCADO	14.95
free-range chicken, avocado mash, cucumber, spring onions and lemon	
• with mixed salad	+2.5
CHICKEN & SMOKED PROVOLA TOAST	16.5
toasted organic sourdough wheat bread with free-range chicken, smoked provola, grilled zucchini, basil oil and parsley	
✓ GARDENER'S CROQUE ^Y	17.5
toasted organic sourdough wheat bread with hummus, grilled zucchini, pesto rosso, served with a mixed salad, avocado with superseeds, vegan vinaigrette	
GRATINATED CROQUE MONSIEUR	18.95
Label Rouge cooked ham, Comté, Grana Padano and bechamel served with mixed salad	

Sides

MIXED SALAD ^Y	3.95
AVOCADO MASH ^Y	5.95
HUMMUS ^Y	5.95
YOGHURT WITH FRESH HERBS	5.95
QUINOA TABBOULEH ^Y	5.95
LABEL ROUGE COOKED HAM & COMTÉ	6.95
SMOKED SALMON*	8.95

Origin of our meats: all our meats are from France.
Our Speck ham comes from Italy.
*Farmed in Scotland or Faroe Islands
Country of final preparation: France.

OUR FAVOURITES

✓ TARTINE LUNCH	15.5
tartine ham & Comté, tuna or avocado ^Y , plain lemonade, still or sparkling water	
• pastel de nata	+3
DAILY BAKER'S LUNCH	18.95
a small bowl of soup of the day, a quiche of the day and a mixed salad	

Salads

Served with organic sourdough wheat bread and organic baguette.

CAESAR	17.5
free-range chicken, grilled bacon, Grana Padano, homemade organic croutons, hard boiled egg, Romaine salad and Caesar dressing	
WARM GOAT CHEESE	16.95
goat cheese, mixed salad, granola, blueberry-balsamic dressing, cherry tomatoes, black grapes, grapes and hazelnut flute, cucumber and chives	
✓ SMOKED SALMON* & QUINOA	19.5
mixed salad, quinoa tabbouleh, sprouted cress, avocado mash, yoghurt with fresh herbs, dill, lemon and herb sauce	

Quality at heart

At Le Pain Quotidien, we are committed to guaranteeing you fresh and quality products: our breads are **organically grown**. Our eggs come from free-range chickens. Our chicken is free-range from Loué and our ham is Label Rouge. **All our meats** are coming from our producer Olivier Brosset.

IGP: Indication Géographique Protégée
D.O.P.: Denominazione di Origine Protetta

Hot Dishes

Served with organic sourdough wheat bread and organic baguette.

QUICHE LORRAINE OR OF THE MOMENT	15.95
quiche served with a mixed salad	
✓ SOUP OF THE DAY ^Y	6.95 8.95
served with our homemade croutons	

Seasonal Specials

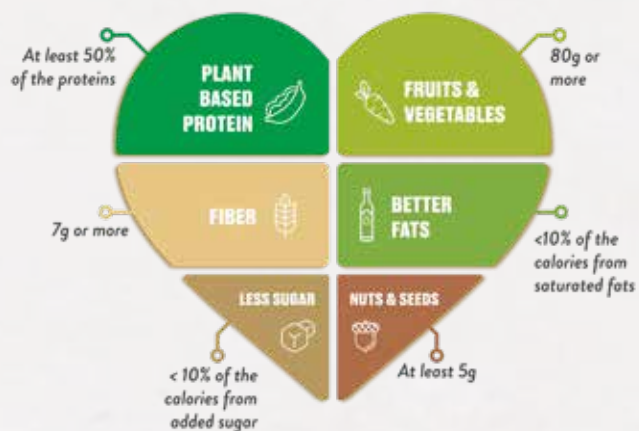
✓ QUINOA BREAKFAST BOWL	10.95
with yoghurt, dried cranberries, banana, blueberries, grapes, nuts & fresh mint	
SOURDOUGH FLATBREAD WITH TWO BAKED EGGS	13.95
topped with a citrus-cumin-spiced yoghurt roasted cherry tomatoes, parsley and homemade slightly spicy oil	
✓ SOURDOUGH FLATBREAD WITH WHITE BEANS SPREAD & MIX GREENS	17.95
with feta cheese, sprouted cress and homemade slightly spicy oil	
• with Speck IGP	+3.5
SOURDOUGH FLATBREAD WITH MOZZARELLA DI BUFALA D.O.P. & ROASTED VEGETABLES	17.95
with mushroom spread, roasted butternut, broccoli and portobello, pickled red onion, parsley and homemade slightly spicy oil	
• with Speck IGP	+3.5
✓ CHUNA TARTINE ^Y	13.95
with chuna, pickled red onion and cucumber, sprouted cress and lemon, served on superseeds bread	
✓ SEAWEED SALAD ^Y	12.95
with grated carrot, Romaine salad, cherry tomatoes, radish, coriander, furikake and soy sauce	
• with sardines in olive oil	+4.5
DAILY SPECIAL	
Ask your waiter	



Enjoy the taste of living better

Discover our "Better Choices" from all around the world.

Our new menu is here to treat you to nutritious and delicious meals. It is inspired by the wholesome diets and lifestyles of happy, healthy communities around the world. After seeing how they live, we crafted tasty, balanced dishes for you to savour with the people closest to you. Join us in enjoying the taste of living better.



Did you know that dishes with the "Better Choices" symbol adhere to at least 5 out of the 6 criteria? Full of flavors and good for your health.



Scan the QR code: find out more about our "Better Choices" and the nutritional information for each dish.



Desserts

CHOCOLATE HAZELNUT CONNOLI (2)	2.95
PASTEL DE NATA	3.95
CHOCOLATE COOKIE	3.95
SLICE OF CAKE OF YOUR CHOICE:	4.95
plain cake, lemon cake or chocolate cake	
BELGIUM CHOCOLATE BROWNIE	5.95
LEMON MERINGUE TARTLET	6.95
CHOCOLATE MOELLEUX - à la part	6.95
SPECULOOS CHEESECAKE	6.95
CHOCOLATE MI-CUIT ^V	7.95
FIG TATIN TARTLET	7.95
APPLE & CINNAMON TARTLET	7.95
CAFÉ DOUCEUR	7.95
sweets served with an organic espresso	

GOÛTER GOURMAND	9.95
<i>From Monday to Friday, from 3pm to 6pm, except bank holidays</i>	
a dessert up to 6,95€ with a simple classic hot drink of your choice	
• with a double classic hot drink	+1
• with a speciality hot drink	+2

BELGIAN WAFFLE	6.5
• served with banana or chocolate sauce	7.5
• served with banana and chocolate sauce	7.95
• served with organic spread	7.5
• served with whipped cream	+1

Hot Drinks

Some of our drinks are also available in iced versions. Ask our hosts !

All of our hot drinks are available with milk of your choice
free of charges: whole milk or oat speciality

CLASSICS	simple double
ESPRESSO	2.55 3.55
AMERICANO	2.95 3.95
ESPRESSO MACCHIATO	3.55 4.55
CAPPUCCINO	4.95 5.95
LATTE MACCHIATO	5.95 6.95
MOCACCINO	5.95 6.95
FLAT WHITE - double espresso latte	5.95 6.95
TEA	5.5
English Breakfast, Earl Grey, Chunmee, Jasmine, Rooibos, Chamomile, Masala Chai	
TEA WITH FRESH MINT	5.95
SPECIALITY	
HOT CHOCOLATE	6.95
CHAÏ LATTE	6.95
MATCHA LATTE	6.95
GOLDEN LATTE	6.95
CARAMEL LATTE MACCHIATO	6.95
GINGER ELIXIR	5.95
herbal tea with ginger, lemon, fresh mint and agave syrup	
OUR FRAPPÉS	
SEA SALT CARAMEL FRAPPÉ	6.95
CHOCOLATE COOKIE FRAPPÉ	6.95
WITH ESPRESSO SHOT	+1

Organic Beer & Cider

BIÈRE PRESSION PIETRA 25cl 50cl 5,5%	6.5 9.95
BULLE BLONDE bouteille 33cl 5%	7.95
BULLE BLANCHE bouteille 33cl 4.2%	7.95
AIX PALE ALE bouteille 33cl 6%	8.95
BULLE TRIPPLE bouteille 33cl 8%	8.95
CIDRE LA CHOUETTE bouteille 33cl 4%	7.95

Cold Drinks

ARTISANAL JUICE 25cl	5.95
of your choice : apple, pear, peach, apricot, tomato	
SQUEEZED ORANGE JUICE 25cl	6.5
DETOX COLD PRESSED JUICE 25cl	6.95
• apple, carrot, lemon	
• apple, mango, ginger	
• apple, active charcoal and green lime	
ORGANIC KOMBUCHA 25cl	6.5
with fresh mint	
LEMONADE 25cl	6.5
HOMEMADE GREEN ICED TEA 25cl	6.5

HOMEMADE PEACH ICED TEA 25cl	6.95
HOMEMADE PASSION FRUIT ICED TEA 25cl	6.95

STILL WATER - SPARKLING WATER 50cl	4.95
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Organic Wines & Bubbles

The selection of the moment allows you to discover a wine from our region, selected with the greatest care.

RED - TERRE PROMISE	12CL 75CL
• IGP MÉDITERRANÉE	6.5 28.5
WHITE - DOMAINE DES MASQUES	
• IGP MÉDITERRANÉE	6.5 28.5
WHITE - LES BEATINES	
• IGP COTEAUX D'AIX EN PROVENCE	6.5 28.5
ROSÉ - DOMAINE DES MASQUES	
• IGP MÉDITERRANÉE	6.5 28.5

PÉTILLANT

PROSECCO	6.95
SPRITZ - with or without alcohol	7.95
MIMOSA PASSION - with or without alcohol	7.95
BLOODY MARY	9.95
vodka, tomato juice, tabasco, Worcester sauce, celery salt, pepper	