

Desserts

PROFITEROL	4
MANHATTAN CHOCOLATE COOKIE	3.5
MUFFIN	3.2
BELGIAN CHOCOLATE BROWNIE	3
CHOCOLATE ECLAIR	3.5
APPLE-CINNAMON TARTLET	4.5
CANDIED CHOCOLATE & PEANUT TART	4.5
LEMON TARTLET	4.5
FRESH FRUIT TARTELETTE	4.5
GRANOLA BAR	2.5
MATCHA SOFT COOKIE	2.35
BELGIAN WAFFLE	4.5
SLICED	
VANILLA, CHOCOLATE OR LEMON CAKE	1.7 1.8 2
<i>(whole)</i>	9 10 12
CHEESECAKE RED FRUITS	5 18.9
CHOCOLATE BOMB	5 18.9
APPLE-CHERRY CRUMBLE	5 18.9
AMANDINE TART	3 18.9
CHOCOLATE TART	5 19.5

Our Stories

Le Pain Quotidien means the daily bread. And to us, that means everything. It's much more than mere sustenance; it's a way of life.

"My idea was simple, having a place where I can feel home... away from home."

Alain Coumont

V · VEGAN

Cold Drinks

ORANGE JUICE 300ml	3
DETOX COLD PRESSED JUICE 250ml	5
· green apple, lemon & ginger	
· carrot, beetroot, apple, orange, celery, ginger & turmeric	
· orange, carrot, mint, lemon & ginger	
· pineapple, spinach, mint & basil	
HOMEMADE LEMONADE 300ml	3
HOMEMADE ICED TEA 250ml	2.7
· rooibos & apple	
STILL WATER 500ml	0.5
SPARKLING WATER 250ml	2
THREE CENTS SODA 250ml	3.5
· ginger beer	
· pink grapefruit	
· mandarin & bergamot	
· cherry	
KOMBUCHA 330ml	5
· strawberry & basil	
· lemon	
· lemongrass, mint & ginger	
· cucumber & mint	
· ginger	



Where to find us?

☎ : 210 7258533

visit our website to find your nearest bakery.

www.lepainquotidien.com

Price includes VAT, Municipal Tax and all legal charges.

Please inform us for any allergies or intolerances you may have.

Our products are likely to contain traces of allergenic substances.

Market Controller: Eleni Arvaniti



TAKE AWAY

Quality

Simplicity

Conviviality

Authenticity

Quality

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

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

HAM OR TURKEY & CHEESE CROISSANT	4.5
butter croissant with farmed ham or turkey & Gouda cheese (served warm)	

BREAKFAST BOWL 8.5

quinoa, mesclun, organic baked eggs, cherry tomatoes, guacamole, parsley, lemon & superseeds, served with black Scandinavian bread

SUNNY SIDE EGG (1 OR 2) 4.5 | 5.5

served with organic bread, organic butter & salad

PLAIN OMELETTE 6.5

served with organic bread, organic butter & salad

SCRAMBLED EGGS 7.5

served with organic bread & organic butter

GREEK KAGIANAS 7.5

served with organic bread, organic butter & olives extra sides

• with smoked salmon +2.5

• with side of your choice: +1.5
roasted vegetables, ham, turkey, cheese, mushrooms, avocado, bacon

PAIN PERDU 7.5

prepared with our brioche, served with berries, banana & chocolate sauce

MINI PANCAKES 8

served with banana, berries, fresh mint, sour cream & strawberry jam

Cereals, Fresh Fruits & Yoghurt

GRANOLA PARFAIT 6.7

organic granola, fresh fruit & fresh mint choice between organic plain yoghurt or plant based yoghurt

CHIA RASPBERRY PUDDING 8.9

made with almond milk, raspberry puree, raspberries, blueberries & organic dark chocolate, choice between organic plain yoghurt, or plant based yoghurt

FRESH FRUIT SALAD V 5

seasonal fruits

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Tartines

HAM & CHEESE 7.5

smoked ham, mozzarella di bufala, pesto rosso, cherry tomato & basil oil

CAESAR TARTINE 8

free-range chicken, Caesar dressing, hard boiled organic egg, arugula, avocado & parmesan flakes

SMOKED SALMON 9.4

sourdough wheat bread with smoked salmon, cucumber, radish, herb sauce, dill & chives

AVOCADO TOAST V 7

toasted organic sourdough wheat bread with guacamole, cucumber, radish, superseeds & citrus-cumin salt

• with organic scrambled eggs or greek kagiana 8.5

• with smoked salmon 9.5

CHICKEN & SMOKED MOZZARELLA TOAST 8

toasted organic sourdough wheat bread with free-range chicken, smoked mozzarella, grilled zucchini, basil oil & parsley

CROQUE MONSIEUR 9

toasted organic sourdough double wheat bread, with farmed ham, Gouda cheese served with tomato salsa & mixed salad

GREEN SCRAMBLE TARTINE 10

hemp cannabis bread with guacamole & scrambled eggs with cream cheese & tomatoes

Seasonal Specials

SOURDOUGH FLATBREAD WITH FARMED HAM 9

smoked ham, mozzarella di bufala, pesto rosso, cherry tomato & basil oil

SOURDOUGH FLATBREAD WITH VEGGIE 9.5

mushroom's cream, roasted vegetables & mozzarella

SOURDOUGH FLATBREAD WITH BAKED EGG 8.5

organic Greek yoghurt, organic baked egg & cherry tomatoes

CHICKEN SANDO 8

brioche with chicken, homemade egg mayo salad, smoked mozzarella, tomato & bacon

Salads

CAESAR 9.5

free-range chicken, grilled bacon, parmesan chips, homemade organic croutons, organic hard boiled egg, Romaine salad and Caesar dressing

WARM GOAT CHEESE 12.5

fresh goat cheese, toasted organic hazelnut raisin flute, mesclun, organic granola, cherry tomatoes, cucumber, grapes, chives & blueberry dressing

SMOKED SALMON & QUINOA 11.5

nordic rye bread, mesclun, quinoa tabouleh, guacamole, ricotta with fresh herbs, dill, lemon & herb dressing

PANZANELLA V 8

roasted vegetables, mesclun, homemade baguette croutons, basil oil, dried cranberries, lemon & vegan vinaigrette

BELUGA LENTILS SALAD V 7

orange fillet, pomegranate, leek, cherry tomatoes, pistachio, arugula & orange dressing

COMBOS

DAILY BAKER'S LUNCH 8

a big bowl of soup of the day, 1/2 tartine of the day & mixed salad

Sandwiches

CHICKEN CAESAR BUN 5.9

MORTADELA WITH EGGPLANT 5.7

TURKEY & CREAM CHEESE BAGUETTE 5.5

SOURDOUGH OMEGA 3 WITH SALMON 5.5

BEETROOT CAVIAR DARK BAGUETTE 5

BREAKFAST TARTINE 5

FETA & ZUCCHINI TARTINE 5

CIABATTA WITH VEGGIES 5.8

Hot Dishes

QUICHE 5.5

portion served with mixed salad
• lorraine or feta & spinach

SOUP OF THE DAY V 3 | 4

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