



M E N U



DISCOVER OUR
STORIES ONLINE

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.

Bread

served with our organic butter, organic jams & organic spreads

BAKER'S BREAD BASKET for 1 or 2 persons 5.9 | 11

selection of different slices of organic bread & organic baguette

MINI BRIOCHE 2.7

SOURDOUGH BREAD ROLL-OMEGA3 2.9

HAZELNUT & RAISIN FLUTE V 3.2

Breakfast

served with our organic butter, organic jams & organic spreads

LE PAIN QUOTIDIEN BREAKFAST 12

pain au chocolat or butter croissant, sourdough wheat bread & baguette, regular orange juice & a classic hot drink

• with 1 or 2 organic soft or hard boiled eggs +2 | +3

• with organic scrambled eggs +3

HAM OR TURKEY & CHEESE CROISSANT 5.5

butter croissant with farmed ham or turkey & Gouda cheese (served warm)

PAIN PERDU 9

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

SPECIALS

MINI PANCAKES 9.5

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

BREAKFAST BOWL 10.5

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

Cereals, Fresh Fruits & Yoghurt

GRANOLA PARFAIT 8.9

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

CHIA RASPBERRY PUDDING 10.9

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

FRESH FRUIT SALAD V 5.5

fruit salad with seasonal fruits

Organic Eggs

SOFT OR HARD BOILED EGGS (1 OR 2) 3.5 | 5.5

served with organic bread & organic butter

SUNNY SIDE EGGS (1 OR 2) 6 | 8

served with organic bread, organic butter & salad

SCRAMBLED EGGS 8

served with organic bread & organic butter

GREEK KAGIANAS 9

served with organic bread, organic butter & olives

PLAIN OMELETTE 9

served with organic bread, organic butter & salad

EXTRAS

• with smoked salmon +3

• with side of your choice: +2

roasted vegetables, ham, turkey, cheese, mushrooms, avocado, bacon

BRUNCH

pain au chocolat or butter croissant, organic sourdough wheat bread & organic baguette, mini granola parfait (organic plain yoghurt or plant based yoghurt), organic soft boiled egg, classic organic hot or cold drinks & fresh orange juice

Choice between:

THE FARMER 16.5

served with ham or turkey & a selection of cheeses

THE ANGLER 17.5

served with smoked salmon

THE BOTANIST V 15.5

vegan croissant, organic bread & baguette, mini vegan granola parfait, quinoa tabbouleh salad, hummus & homemade avocado mash

Sides

HAM & CHEESE 4

SMOKED SALMON 5

Viennoiseries

served with our organic butter, organic jams & organic spreads

BUTTER CROISSANT 2.3

PAIN AU CHOCOLAT 2.7

PAIN AUX RAISINS 3.2

TORTILLON V 3.2

CHOCOLATE TWIST 3.8

CINNAMON ROLL V 3.8

SWISS ROUND 3.8

HIBISCUS CROISSANT V 3

ALMOND CROISSANT 4

Tartines

served on our organic sourdough bread

HAM & CHEESE 9

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

SMOKED SALMON 10.9

smoked salmon, cucumber, herb dressing & dill

CAESAR TARTINE 9.5

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

AVOCADO TOAST V 8.5

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

• with organic hard or soft boiled eggs +3

• with organic scrambled eggs +3

• with greek kagiana or baked eggs +3

• with smoked salmon +3

CROQUE MONSIEUR 10.5

toasted sourdough wheat bread (double) with ham, gouda cheese served with tomato salsa & mixed salad

CHICKEN & SMOKED MOZZARELLA TOAST 9.5

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

GREEN SCRAMBLE TARTINE 11

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

SEASONAL SPECIALS

SOURDOUGH FLATBREAD WITH FARMED HAM 10.5

topped with pesto rosso, gouda cheese & basil oil

SOURDOUGH FLATBREAD WITH VEGGIE 11

mushroom's cream, roasted vegetables & mozzarella

SOURDOUGH FLATBREAD WITH BAKED EGG 10

organic Greek yoghurt, baked egg & cherry tomatoes

CHICKEN SANDO 9.5

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

Vegan Sides

MIXED SALAD V 3

AVOCADO V 2

COMBO

DAILY BAKER'S LUNCH 9.5

a big bowl of soup of the day, ½ tartine of the day & a mixed salad

Salads

served with organic sourdough bread & organic butter

CAESAR 12.5

free-range chicken, grilled bacon, parmesan chips, homemade croutons, hard boiled egg, romaine salad & Caesar dressing

WARM GOAT CHEESE 14.5

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

SMOKED SALMON & QUINOA 13.5

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

BELUGA LENTILS SALAD V 8.5

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

PANZANELLA V 9.5

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

Hot Dishes

QUICHE 6.5

portion served with mixed salad

• lorraine

• feta and spinach

SOUP OF THE DAY (small) 3.5

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

SOUP OF THE DAY 5.5

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

GREEK PIE OF THE DAY

ask the host

Desserts

| | |
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| PROFITEROL | 4.5 |
| MANHATTAN CHOCOLATE COOKIE | 3.9 |
| MUFFIN | 3.7 |
| BELGIAN CHOCOLATE BROWNIE | 3.5 |
| CHOCOLATE ÉCLAIR | 4 |
| APPLE-CINNAMON TARTELETTE | 5 |
| CANDIED CHOCOLATE & PEANUT TART | 5 |
| LEMON TART | 5 |
| FRESH FRUITS TARTLET | 5 |
| GRANOLA BAR | 2.9 |
| MATCHA SOFT COOKIE | 2.8 |

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| BELGIAN WAFFLE | 5.5 |
| served with banana, berries & chocolate sauce | |

SLICED

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| VANILLA, CHOCOLATE OR LEMON CAKE | 1.7 1.8 2 |
| CHOCOLATE BOMB | 5.8 |
| CHEESECAKE RED FRUITS | 6 |
| APPLE-CHERRY CRUMBLE | 5.5 |
| AMANDINE TART | 3.7 |
| CHOCOLATE TART | 5.5 |

Hot Drinks

all of our hot drinks are available with milk of your choice:
almond, oat, coconut or soy

CLASSICS

| | |
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| ESPRESSO | 2.9 |
| DOUBLE ESPRESSO | 3.8 |
| ESPRESSO MACCHIATO | 3.4 |
| AMERICANO | 3.8 |
| AMERICANO DOUBLE | 4.2 |
| FILTRED COFFEE | 3.9 |
| CAPPUCCINO | 4.7 |
| CAPPUCCINO DOUBLE | 5.3 |
| FLAT WHITE | 5 |
| MOCHA | 5.3 |
| LATTE | 5 |
| GREEK COFFEE | 2.8 |
| DOUBLE GREEK COFFEE | 3.6 |
| EXTRA ESPRESSO SHOT | +0.5 |
| BELGIAN HOT CHOCOLATE | 5.6 |

TEA

English Breakfast, Earl Grey, Chunmee,
Jasmine, Rooibos, Chamomile, Masala Chai

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| TEA WITH FRESH MINT | 3.9 |
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SPECIALITY

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| GINGER ELIXIR | 5.6 |
| herbal tea with ginger, lemon, fresh mint & agave syrup | |
| CHAI LATTE | 5.6 |
| MATCHA LATTE | 5.6 |

Beers

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| BEER LAGER 330ml | 5 |
| BEER PILSNER 330ml | 5 |

Cold Drinks

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| ESPRESSO FREDDO | 4.6 |
| CAPPUCCINO FREDDO | 5.1 |
| ICED LATTE | 5.1 |
| ICED CHAI LATTE | 5.6 |
| ICED MATCHA LATTE | 5.6 |
| ORANGE JUICE 300ml | 5 |
| DETOX COLD PRESSED JUICE 250ml | 6 |
| • pineapple, spinach, mint & basil | |
| • green apple, lemon & ginger | |
| • carrot, beetroot, apple, orange, celery, ginger & turmeric | |
| • orange, carrot, mint, lemon & ginger | |
| HOMEMADE LEMONADE 300ml | 5 |
| HOMEMADE ICED TEA 250ml | 4.5 |
| rooibos and apple | |
| THREE CENTS SODA 250ml | 4 |
| • ginger beer • mandarin & bergamot | |
| • cherry • pink grapefruit | |

KOMBUCHA 330ml

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| • raspberry | • strawberry & basil |
| • lemon | • lemongrass, mint & ginger |
| • ginger | • cucumber & mint |

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| STILL WATER 1L | 3.5 |
| SPARKLING WATER 25cl 750ml | 3 4 |

Wines & Bubbles

WINES

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| WHITE | 150ML 750ML | 6.5 29 |
| RED | | 6.5 29 |
| ROSÉ | | 6.5 29 |

SPARKLING

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| PROSECCO | 125ML 750ML | 7 32 |
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