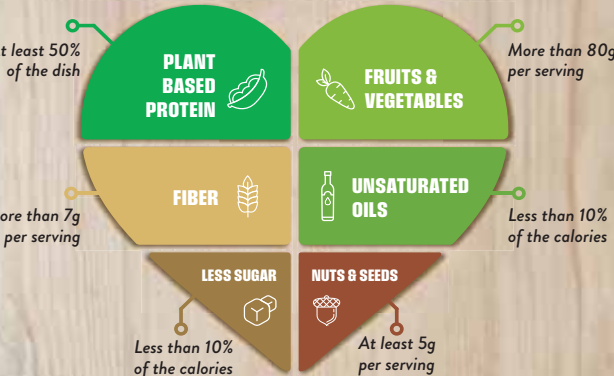


Enjoy the taste of living better

Every choice you make with us is a conscious choice for a tasty and nutritious meal and we don't say this lightly. Your wellbeing is our priority. Our nutritionist has set 6 criteria for our menu and we measure everything we do against those guidelines so that you can enjoy your meal carefree.



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



DESSERT

BELGIAN CHOCOLATE MOUSSE	612
ORGANIC SUGAR PUDDING	457
RICE FLOUR CREAM PUFF	426
BAKED CHEESECAKE	612
LEMON TART	592
CARROT CAKE	561
CHOCOLATE ORANGE BROWNIE	561
PISTACHIO TART	602
BELGIAN WAFFLE	850
CARAMEL TART	621
CINNAMON APPLE CAKE	621
RASPBERRY TART	712
ICE CREAM vanilla or chocolate	550

Beer

PERONI NASTRO AZZURRO	750
VEDETT EXTRA WHITE	1000
LEFFE BLONDE	1100

Organic Wines & Bubbles

SPARKLING		
EMILIANA ORGANIC SPARKLING	900	4950
MIMOSA		900
PEACH BELLINI		900
WHITE		
VILLA CATLEYA SAUVIGNON BLANC	650	3300
VINUS ORGANIC CHARDONNAY	750	3850
VERDICCHIO DEI CASTELLI DI JESI		4400
ROSÉ		
CUMA ORGANIC MALBEC ROSÉ		2500
RED		
VILLA CATLEYA CABERNET SAUVIGNON	650	3300
VINUS ORGANIC PINOT NOIR	750	3850
FANTINI MONTEPULCIANO D'ABRUZZO BIO		4400

Hot Drinks

Customise your drink:
• Decaf / Organic milk / Soy milk Free of charge.
• Organic almond milk / Organic oat milk + ¥110.

CLASSICS		Small	Large
ESPRESSO	500	600	
POT OF COFFEE		670	
CAFÉ AU LAIT	700	820	
LATTE	700	820	
CAPPUCCINO	700	820	
POT OF TEA		670	
Brussels Breakfast, Earl Grey, Rooibos, Chamomile, Masala Chai			
SPECIALITY		Small	Large
BELGIAN HOT CHOCOLATE	700	820	
MATCHA LATTE	770	870	
MOCHACCINO	770	870	

Cold Drinks

ICED COFFEE	670
ICED CAFÉ AU LAIT	700
ICED LATTE	700
ICED MOCHACCINO	770
ORGANIC ICED TEA	
LEMONADE ICED TEA	770
ORGANIC ICED LEMONADE	
ORGANIC ICED MINT LEMONADE	800
ORGANIC ICED RASPBERRY LEMONADE	800
ORGANIC APPLE JUICE	670
ORGANIC ORANGE JUICE	670
DETOX JUICE	770
AÇAI JUICE	820
MINERAL WATER	
SPARKLING OR NATURAL 500ml	400



MENU



DISCOVER OUR STORIES ONLINE

Quality

Simplicity

Conviviality

Authenticity

Conviviality

Our hosts

Warm, generous and helpful are the words that describe your hosts, our Le Pain Quotidien family. They reflect the conviviality which is dear to us and motivates us every day. Do not hesitate to share your suggestions and questions with them. They are delighted to make you live the Le Pain Quotidien experience as we understand it, convivial around our communal table. Your home away from home.



Organic Bread

Served with butter, jams & spreads

BAKER'S BREAD BASKET ^Y	Small	Large
a selection of our organic sourdough breads and organic baguette	850	1200
ORGANIC BREAD SELECTION ^Y		500
baguette, wheat, rye, hemp, sprouted, nordic, walnuts		

Breakfast

Served until 11am

Served with butter, jams and spreads

LE PAIN QUOTIDIEN BREAKFAST	1180
pain au chocolat or croissant, organic bread and organic baguette, regular orange juice or regular apple juice and a regular organic hot drink	
• add a soft boiled egg	+250
HOMEMADE ALMOND MILK PAIN PERDU	1200
brioche, strawberry, blueberry, fresh mint, soy milk cream	
FLAT BREAD BREAKFAST	1500
2 fried eggs, yogurt, homemade chili sauce	
• add smoked salmon	+500
MINI PANCAKE	1500
mini Dutch pancakes, strawberries, bananas, blueberries, grapes, fresh mint, soy milk cream, berry jam	
BREAKFAST BOWL	1500
quinoa salad, mesclun salad, fried egg, guacamole, hemp bread, superseed	
MANHATTAN BREAKFAST	1700
smoked salmon, ricotta cheese with fresh herbs, coriander, mesclun salad, soft-boiled egg, organic bread	
BELGIAN WAFFLE	850
with fresh berries and chocolate sauce	
HAM & CHEESE CROISSANT	530

Cereals, Fresh Fruits & Yoghurt

Served until 11am

GRANOLA PARFAIT	1000
with fresh fruits, plain yoghurt and seasonal fruit compote	
CHIA SEED PUDDING ^Y	1300
soy milk yogurt, organic almond milk, raspberry puree, strawberry, raspberry, blueberry, dark chocolate	
QUINOA BREAKFAST BOWL	1200
warm quinoa with a hint of cinnamon, yogurt, berries, banana, walnuts	

Eggs

Served until 11am

EGG BENEDICT	1180
served with either ham or smoked salmon, mesclun & avocado	
SCRAMBLED EGGS	880
with organic bread	
• add boiled ham	+500
• add avocado	+250
• add smoked salmon	+500
OMELETTE	
with mesclun, organic bread and organic baguette	
• with mushroom	1200
• with ham & cheese	1200

BRUNCH

Served until 3pm

BRUNCH	2450
croissant or pain au chocolat, granola berry yoghurt, soft-boiled egg, organic breads, organic coffee or tea and orange juice	
FARMER'S BRUNCH	
served with boiled ham, salami and gouda	
ANGLER BRUNCH	
served with smoked salmon, dry-cured ham, brie, ricotta	
• substitute orange juice for a glass of sparkling wine, mimosa or peach bellini	+350

Viennoiseries

CLASSIC	
CROISSANT	296
PAIN AU CHOCOLAT	306
SWISS CHOCOLATE	296
SPECIALITY	
ALMOND CROISSANT	357
CHAUSSON AU POMMES	388
CHOCOLAT D'AMANDES	378
BLUEBERRY MUFFIN	407
BANANA CARAMEL MUFFIN	407
VANILLA COOKIE	407
OAT MEAL COOKIE	426
CHOCOLATE CHIP COOKIE	347
MADELEINE	429
CHOCOLATE ORANGE BROWNIE	561

TARTINES

A Belgian classic served on our organic bread.



BROCCOLI AND HUMMUS ^Y	1800
with sprouts, homemade spicy oil	
TUNA SALAD AND HUMMUS	1700
with celery, chopped green onions, radishes, cucumbers	
EGG MIMOSA	1700
with hemp bread, sprouts	
AVOCADO TOAST ^Y	1400
with raddish, citrus cumin salt, super seed mix	
• add smoked salmon	+500
BELGIAN CROQUE MONSIEUR	1500
with boiled ham, gouda cheese, organic tomato paste, mesclun salad, tomato salsa	
CHICKEN & SMOKED MOZZARELLA	1900
with chicken, smoked mozzarella, grilled zucchini, basil oil	
CHICKPEA AND HEMP BREAD	1500
chickpea tartare on hemp bread with sprouts, red onion, cucumber	

Salads

CAESAR CLUB	1850
crispy bacon, grana padano, boiled egg, caesar dressing, croutons	
BRIE CHEESE	1800
brie cheese, mesclun, cucumber, cherry tomato, organic hazelnut raisin flute, granola, grapes, blueberry dressing	
SMOKED SALMON AND QUINOA	1900
nordic bread, mesclun, quinoa tabouli, guacamole, ricotta with fresh herbs, lemon, herb sauce	
CHICKEN COBB	1850
avocado, bacon, blue cheese, egg and lapsang souchong dressing	

Hot Dishes

VEGETABLE LASAGNE	1850
spinach, slow cooked vegetables, cheese, tomato sauce with mesclun salad and organic bread	
CHICKEN TAJINE	2100
with buckwheat grains, couscous, mesclun salad and organic bread	
QUICHE LORRAINE	1750
served with mesclun salad and organic bread	
SEASONAL VEGETABLES QUICHE	1650
served with mesclun salad and organic bread	
SOUP OF THE DAY	550
served with organic bread	

Sides

HUMMUS ^Y	550
MIXED SALAD ^Y	550
SMOKED SALMON	1000
GOUDA AND BRIE	700
BOILED HAM	800
BOILED HAM AND CHEESE	1400
AVOCADO ^Y	450

Specialties



FLAT BREAD MUHAMMARA ^Y	1800
sprouts, edamame, roasted paprika spread	
• add mozzarella	+450
• add jamon serrano	+550
• add jamon serrano and mozzarella	+900

FLAT BREAD MOZZARELLA AND GRILLED VEGETABLES	2000
mushroom spread, grilled vegetables, mozzarella	



BETTER CHOICE SALAD	2300
quinoa salad, cherry tomatoes, edamame, sardines preserved in oil, melon, avocado, superseed, sprouts, sprouted bread	

Food Allergens: All our dishes are prepared in an environment where gluten is present. If you have any questions, do not hesitate to ask us and we'll help in any way we can. We work with fresh ingredients and the composition of our dishes can vary.

V - VEGAN

TAX INCLUDED.

BETTER CHOICES