

MENU

SPRING-SUMMER



EE ALLERGENS

Quality

Simplicity

Conviviality

Authenticity



Breakfast & Brunch

LE PAIN QUOTIDIEN BREAKFAST 775Kcal pain au chocolat or croissant, bread and baguette, soft boiled egg, orange juice or apple juice and a hot drink

· WITH SCRAMBLED EGGS 819Kcal **BAKED HAM & CHEESE CROISSANT 365Kcal**

ham and Emmental cheese

PAIN PERDU 579Kcal

prepared with our brioche, served with strawberries, blueberries, fresh mint and sour cream

BUTTERNUT SQUASH, CARAMELISED 1295 ONION & GOATS CHEESE FRITTATA N 566Kcal

with mesclun, cherry tomato, pickled cucumber, cider vinaigrette, baguette and wheat bread

MINI PANCAKES 549Kcal mini Dutch pancakes served with strawberries, banana, blueberries, grapes, fresh mint,

sour cream and strawberry jam **BREAKFAST BOWL** 539Kcal

> bulgur tabbouleh, mesclun, two organic poached eggs, cherry tomatoes, guacamole, parsley, cider vinegar, lemon and superseeds, served with organic cannabis-hemp bread

BRUNCH COMBO N

pain au chocolat or croissant, mini granola parfait, bread and baguette, soft boiled egg, a hot drink and choose either an apple juice, orange juice or peach Bellini

choose either:

FARMER 1093 / 1180Kcal 16⁹⁵ ham and Emmental cheese 16⁹⁵ ANGLER 963 / 1050Kcal Severn & Wye cold smoked salmon **VEGETARIAN** 939Kcal 15⁹⁵

roast tomatoes & roast mushrooms

+200 • WITH SCRAMBLED EGGS 183Kcal

Organic Bread

BAKERS BASKET N 521Kcal / 1119Kcal

selection of organic breads served with our organic butter, organic jams & organic spreads

We want to create healthy food that is good for our quests and the planet. We are Food Made Good members of the Sustainable Restaurant Association.

Our meat is all from free range British farms and our fish is approved by the Marine Stewardship Council. Our eggs are organic and sourced from British farms.

Organic Eggs

served with toasted bread SCRAMBLED EGGS 484Kcal 11⁹⁵ served with toasted bread · with half avocado 642Kcal · with bacon 630Kcal · with ham 548Kcal 13⁹⁵ 13⁹⁵ • with Severn & Wye cold smoked salmon 569Kcal SCRAMBLED EGGS TOAST 569Kcal toasted organic sourdough wheat bread, organic scrambled eggs, avocado, cherry tomatoes,

Side Breakfast

coriander, chives and pesto rosso

ROASTED TOMATOES VI GF 11Kcal 250 **EMMENTAL CHEESE 110Kcal** HALF AVOCADO VI GF 159Kcal HAM 66Kcal BACON 146Kcal SEVERN & WYE COLD SMOKED SALMON 85Kcal

Cereals, Fresh Fruits & Joghurt

GRANOLA PARFAIT N 447Kcal with Greek yoghurt, seasonal fruits and mint

CHIA RED FRUITS DELICE VINIGF 403Kcal | 562Kcal made with organic almond milk, raspberry puree, fresh raspberries, strawberries, blueberries and dark chocolate. With your choice between organic Greek yoghurt

or organic soy yoghurt PORRIDGE VIN 699Kcal topped with blueberries, raspberries,

strawberries, banana and walnuts BIRCHER MUESLI WITH FRESH FRUITS V 428 Kcal overnight oats made with organic soy yoghurt,

served with blueberries, raspberries, strawberries, banana, chia seeds and fresh mint

FRESH FRUIT SALAD V 109Kcal

liennoiseries

All our viennoiseries are served with our jams and spreads

CROISSANT 223Kcal	3 ³⁰
VEGAN CROISSANT V 230Kcal	330
ALMOND CROISSANT N 365Kcal	4 ⁵⁰
PAIN AU CHOCOLAT 311Kcal	3 ⁷⁵
PAIN AUX RAISIN 317Kcal	350
CINNAMON SWIRL VIN 277Kcal	4 ⁵⁰
PISTACHIO SWIRL ^N 481Kcal	4 ⁵⁰

We can't guarantee that any of our food is 100% free from traces of allergens as we handle all types of allergens in our kitchens. Always tell a member of our team about any allergies or intolerances you have before you order. We add an optional service charge of 12.5% to all orders. If you do not wish to pay this service charge, please ask a member of the team and we will remove it. At Le Pain Quotidien we have a seating time limit. The table is yours for 2 hours however this can be reviewed for special occasions.

Tartines

A Belgian classic served on our sourdough bread

OUR SIGNATURE TARTINES

SEVERN & WYE SMOKED SALMON 524Kcal 1450 with butter, pickled cucumber, radish, chives and dill dressing PARMA HAM & MOZZARELLA N 569Kcal 13⁹⁵ with red pesto, cherry tomatoes, parsley and watercress pesto

HUMMUS, BROCCOLINI 483Kcal & SPROUTED CRESS with a mix of green sprouted cress and

homemade slightly spicy oil

ORGANIC EGG & MUSTARD SPROUTED CRESS 656Kcal

served on cannabis - hemp bread with egg mimosa, sprouted cress and lemon

• with smoked salmon 739Kcal

Toasted Tartines

Served on our signature toasted sourdough bread

AVOCADO TOAST V 522Kcal 11⁹⁵ toasted organic sourdough wheat bread with guacamole, cucumber, radish, superseeds and citrus-cumin salt

+250 • with a poached egg 749Kcal · with smoked salmon 605Kcal +250 14⁹⁵ **CROQUE MONSIEUR** 966Kcal

with ham and cheese served with a mixed green salad GARDENER'S CROQUE V 911Kcal

toasted organic sourdough wheat bread with hummus, grilled courgette, pesto rosso, served with a mixed salad, avocado, superseeds, cider vinegar dressing and organic tomato salsa

SMOKED CHICKEN & MOZZARELLA 634Kcal with roasted courgette, parsley and watercress pesto

We're continually striving towards an even more sustainable offering that is good for the planet and our customers and we're proud to reveal a menu with an emphasis on seasonal and plant-based dishes. We're encouraging our customers towards plant-based options and proving that this choice doesn't come at the expense of quality and taste.

All our vegan pastries and dishes are marked with a "V". All our dishes served with, or on our organic breads are also available with gluten free bread. **#LPQSmallSteps**

GF · GLUTEN FREE N . CONTAINS NUTS

All salads are served with a side of bread

CHICKEN CAESAR 679Kcal with grilled bacon, parmesan chips, homemade organic croutons, organic soft boiled egg, romaine salad and Caesar dressing

PANZANELLA V 705Kcal mix of green peas, edamame and roasted fennel, broccolini, mesclun, homemade organic baguette croutons, watercress pesto, dill, parsley, lemon and cider vinegar dressing · with mozzarella 907Kcal

WARM GOAT CHEESE N 766Kcal

fresh goat cheese, crostini, mesclun, organic granola, cherry tomatoes, cucumber, grapes, chives, blueberry dressing and cider vinegar

SALMON NICOISE 883Kcal

hot smoked salmon with a mix of green peas, edamame and roasted fennel, broccolini, soft boiled egg, mesclun, homemade organic baguette croutons, watercress pesto, dill, parsley, lemon and cider vinegar dressing

15⁹⁵

OUR FAVOURITE

a mixed green herb salad

BAKERS DAILY LUNCH 621Kcal soup of the day, ½ tartine of the day and

Hot Dishes

All hot dishes are served with a side of bread.

ORGANIC SOUP OF THE DAY V 505Kcal served with our homemade croutons

QUICHE LORRAINE 914Kcal portion served with a mixed green salad

Side Dishes

Add any of the below to your dishes or order as a side

POACHED EGG GF 44Kcal PORTOBELLO MUSHROOM VI GF 29Kcal SMASHED AVOCADO VIGF 175Kca MIXED GREEN HERB SALAD VIGF 63Kcal 375 SIDE BREAD V 160Kcal

Le Pain Quotidien is a national living wage employer, with all roles being paid more than the statutory inimum and all of the service charge that is collected goes straight to our teams.

All organic ingredients are certified by Certisys. Price include VAT

Seasonal Specials

SUISSE MUESLI 281Kcal viennoiserie with raisins, muesli and agave

FRESH STRAWBERRY BOWL 54Kcal with fresh mint

SOURDOUGH FLATBREAD WITH TWO ORGANIC BAKED EGGS 817Kcal

topped with a citrus-cumin-spiced Greek yoghurt, roasted cherry tomatoes, parsley and homemade spicy oil

BETTER CHOICE SALAD 847Kcal bulgur tabbouleh, roasted fennel, green peas and edamame, sardine, Charentais melon, cherrytomatoes, avocado, superseeds and a mix of sprouted cress, served with

FISHERMAN LUNCH 480Kcal germinated grains bread served with sardines

our sprouted grains bread, olive oil and parsley

SOURDOUGH FLATBREAD, MUHAMMARA & ROASTED VEGETABLES 585Kcal

with a mix of green sprouts, peas and edamame, roasted fennel, parsley and homemade slightly spicy oill

• with mozzarella 748Kcal or Parma Ham 655Kcal • with mozzarella and Parma Ham 818Kcal

QUICHE ASPARAGUS & BRIE 874Kcal portion served with a mixed salad

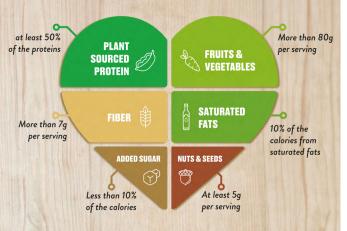
RASPBERRY YOGHURT SMOOTHIE 198Kcal 560 made with organic greek yoghurt, topped with granola

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While we take steps to minimize risk and safely handle the foods that contain potential allergens nongst others: gluten, milk, eggs, sesame, soya, nuts, celery, mustard, sulphites) please be advised that cross contamination may occur. As we are working with fresh ingredients, the composition may vary according to availability.

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.



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

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





Desserts

I FMON TART 250Kagl

PATISSERIE & HOT DRINK
pair any of our cakes, tarts or brownies
with any hot drink

495

2⁹⁵

LEMON IART 359Kcal	0
FRESH FRUIT TART 559Kcal	695
CHOCOLATE GANACHE TART 559Kcal	7 50
BAKEWELL TART N 490Kcal	7 ⁵⁰
CHOCOLATE BROWNIE GF 374Kcal	4 ⁹⁵
BELGIAN WAFFLE 450 <i>Kcal</i> served with strawberries and chocolate sauce	7 95
MINI PANCAKES 549Kcal mini Dutch pancakes served with strawberries, banana, blueberries, grapes, fresh mint, sour cream and strawberry jam	995

SLICED

CARROT CAKE VIN 380Kcal	5 ⁹⁵
RED FRUITS CHEESECAKE 690Kcal	6 ⁹⁵
BANANA BREAD N 308Kcal	4 ⁹⁵
BUTTERMILK SCONE PLAIN 582Kcal	6 ⁵⁰
CHOCOLATE BOMB 618kcal	6 ^{9 5}

Organic Hot Drinks

Choose organic dairy milk, oat, almond and coconut milk free of charge. Decaf available.

CLASSICS ESPRESSO

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MACCHIATO	360
LONG BLACK	4 ¹⁰
FLAT WHITE	4 ³⁵
CAPPUCCINO	4 ³⁵
LATTE	4 ³⁵
MOCHA	4 ⁹⁵
BELGIAN HOT CHOCOLATE	4 ⁹⁵
POT OF TEA	3 ⁷⁰
English Breakfast • Earl Grey • Green Tea • Jasmine Tea	
Chamomile • Fresh Mint • Rooibos • Masala	
<u>SPECIALITY</u>	
CHAI LATTE	4 ⁶⁰
MATCHA LATTE	4 ⁶⁰
EXTRA SHOT	100
SYRUPS GF	0 ⁵⁰
· vanilla · caramel · hazelnut ^N	
ICED DRINK	
ICED LATTE	4 ⁶⁰
ICED CHAI LATTE	4 ⁶⁰

Organic Cold Drinks

COLD PRESSED JUICES & SMOOTHIES	<u>240ml 340m</u>
· orange juice	425 495
apple juice	425 495
· carrot & ginger juice	425 495
HOUSE MADE SPECIALTIES (carafe 500ml)	
 homemade green tea 	5 ⁶⁰
· with peach puree	+100
· homemade lemonade	5 ⁶⁰
KARMA ORGANIC SOFT DRINKS	3 ⁹⁵
· Cola · Lemonade · Gingerella	330ml 750ml
HARROGATE SPRING STILL WATER	300 460
HARROGATE SPRING SPARKLING WATER	300 460

ORGANIC BEERS, WINES & BUBBLES

BOTTLED BEER

FREEDOM LAGER 33CL (4.8%)	4 ⁹⁵
DOLDEN NULL IPA 33CL (low alcohol 0.5%)	4 ⁹⁵
GASPING GOOSE CIDER GF 33CL (5.8%)	4 ⁹⁵
RIEDENBURGER WEISSE 50CL (5.2%)	5 ⁹⁵
WHEATBEER	

DRAFT 4¹⁰ | 6⁶⁵

LAGER ½ pint | pint (4%)

a sophisticated lager with a slightly fruity taste

FREEDOM PALE ALE ½ pint | pint (4.1%)

a confident ale with a dry bitterness and hints of lime and tropical fruits

SPARKLING WINE	125ml 750ml
PEACH BELLINI	7 ⁹⁰
GIOL PROSECCO SPUMANTE NV $^{\vee}$	7 ⁵⁰ 29 ⁹⁵
vibrantly fruity, well balanced with flavours	
of pear, peach and apple	

WHITE WINE 175ml | 250ml | 750ml

BOHEM AIREN, SAUVIGNON BLANC 695 | 995 | 2995 sprightly and crisp with bright, clean citrus flavours

PICPOUL DE PINET, $6^{95} \mid 9^{95} \mid 29^{95}$ DOMAINE PETIT ROUBIE $^{\vee}$

ripe and vibrant with bundles of Mediterranean charm

ROSÉ

DOMAINE ROUSSET ROSÉ FRUITÉ, 6°5 | 9°5 | 29°5 **HAUTES PROVENCE** Y delicate strawberry and cranberry fruits with refreshing acidity

RED WINE

BOHEM TEMPRANILLO, GARNACHA ^v 6⁹⁵ | 9⁹⁵ | 29⁹⁵ soft crushed raspberries with delicate cherry aromas

CÔTES DU RHÔNE, 695 | 995 | 2995 MAISON PLANTEVIN V

full bodied and rich with deep, earthy berried fruits

ICED MATCHA LATTE