

Enjoy the taste of living better

Our philosophy is simple: good food, an active lifestyle, and joyful moments with friends and family are the keys to a healthy, happy life.

Meet your Better Choices

Discover wholesome, satisfying meals that taste great and fuel your day. Did you know? Better Choices dishes meet at least 5 out of 6 nutritionist-approved criteria.



OUR BETTER CHOICES

- ✓ 50%+ of plant-based proteins
- ✓ 80g+ of fruits & vegetables
- ✓ 7g+ of fiber
- ✓ <10% of calories from added sugar
- ✓ 5g+ of nuts & seeds
- ✓ <10% of calories from saturated fats

Scan the QR code to learn more about

Better Choices and explore the nutrition behind each dish.



Sourdough flatbread with grilled vegetables

Desserts

PATISSERIE & HOT DRINK		9 ⁵⁰
pair any of our cakes, tarts or brownies with any hot drink		
LEMON TART	359Kcal	6 ⁹⁵
MOELLEUX CHOCOLATE TART	408Kcal	6 ⁹⁵
ECLAIR	224Kcal	6 ⁹⁵
CARAMEL TART	305Kcal	6 ⁹⁵
RASPBERRY & WHITE CHOCOLATE TARTLET	303Kcal	6 ⁹⁵
PASTEL DE NATA	166Kcal	3 ⁹⁵
CHOCOLATE BROWNIE	374Kcal	4 ⁹⁵
BELGIAN WAFFLE	450Kcal	7 ⁹⁵
served with strawberries, chocolate sauce and mint		
MINI DUTCH PANCAKES	549Kcal	10 ⁹⁵
served with strawberries, banana, blueberries, raspberries, fresh mint, clotted cream and strawberry jam		
SLICED		
CARROT CAKE	380Kcal	5 ⁹⁵
RED FRUITS CHEESECAKE	690Kcal	6 ⁹⁵
BANANA BREAD	308Kcal	4 ⁹⁵
BUTTERMILK SCONE PLAIN	582Kcal	6 ⁹⁵
served with clotted cream and choice of organic jam		
SPELT QUINOA SCONE	474Kcal	6 ⁹⁵
served with clotted cream and choice of organic jam		
CHAI CAKE	339Kcal	5 ⁹⁵
CHOCOLATE BOMB	673kcal	6 ⁹⁵
Organic Hot Drinks		
Choose organic dairy milk, oat, almond and coconut milk free of charge. Decaf available. Some of our drinks are also available in iced versions. Ask our hosts !		
CLASSICS		
ESPRESSO		2 ⁹⁵
MACCHIATO		3 ⁶⁰
LONG BLACK		4 ¹⁰
FLAT WHITE		4 ⁴⁵
CAPPUCCINO		4 ⁴⁵
LATTE		4 ⁴⁵
MOCHA		4 ⁴⁵
BELGIAN HOT CHOCOLATE		4 ⁹⁵
POT OF TEA		3 ⁹⁵
English Breakfast • Earl Grey • Green Tea • Jasmine Tea		
Chamomile • Fresh Mint • Rooibos • Masala		
CHAI LATTE		4 ⁶⁰
MATCHA LATTE		4 ⁶⁰
EXTRA SHOT		1 ²⁵
SYRUPS	GF	+0 ⁵⁰
• vanilla • caramel • hazelnut		
OUR SUGGESTIONS		
COLD BREW LATTE		4 ⁶⁰
LEMON CREAM ICED MATCHA LATTE		5 ⁹⁵
SEA SALT CARAMEL FRAPPE		5 ⁹⁵
WHITE CHOCOLATE MOCHA FRAPPE		5 ⁹⁵
ICED DRINK		
ICED LATTE		4 ⁶⁰
ICED CHAI LATTE		4 ⁶⁰
ICED MATCHA LATTE		4 ⁶⁰

Organic Cold Drinks

COLD PRESSED JUICES & SMOOTHIES	240ml 340ml
• Orange juice	4 ³⁵ 4 ⁹⁵
• Apple juice	4 ³⁵ 4 ⁹⁵
• Go glow	4 ³⁵ 4 ⁹⁵
apple, carrot, orange, lemon, turmeric and ginger	
• Sun kick	4 ³⁵ 4 ⁹⁵
apple, pineapple, orange, ginger & turmeric	
RASPBERRY YOGHURT SMOOTHIE	198Kcal 5 ⁶⁰
made with skyr topped with granola	
HOUSE MADE SPECIALTIES (carafe 500ml)	
• homemade green tea	5 ⁶⁰
• with peach puree or passion fruit	6 ⁶⁰
• homemade lemonade	5 ⁶⁰
KARMA ORGANIC SOFT DRINKS	
• Cola • Lemonade • Gingerella	4 ⁵⁰
COCONUT WATER 100% 25cl	330ml 750ml 3 ⁹⁵
HARROGATE SPRING STILL WATER	3 ⁰⁰ 4 ⁶⁰
HARROGATE SPRING SPARKLING WATER	3 ⁰⁰ 4 ⁶⁰

ORGANIC BEERS, WINES & BUBBLES

BOTTLED BEER	
FREEDOM LAGER 33CL (4.8%)	5 ⁵⁰
DOLDEN NULL IPA 33CL (low alcohol 0.5%)	5 ⁵⁰
GASPING GOOSE CIDER 33CL (5.8%)	5 ⁵⁰
RIEDENBURGER WEISSE 50CL (5.2%)	6 ²⁵
WHEATBEER	
DRAFT	4 ⁵⁰ 6 ⁹⁵
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	
PEACH BELLINI	125ml 750ml 7 ⁹⁰
GIOL PROSECCO SPUMANTE NV	7 ⁵⁰ 29 ⁹⁵
vibrantly fruity, well balanced with flavours of pear, peach and apple	
WHITE WINE	
BOHEM AIREN, SAUVIGNON BLANC	175ml 250ml 750ml 6 ⁹⁵ 9 ⁹⁵ 29 ⁹⁵
sprightly and crisp with bright, clean citrus flavours	
PICPOUL DE PINET, DOMAINE PETIT ROUBIE	6 ⁹⁵ 9 ⁹⁵ 29 ⁹⁵
ripe and vibrant with bundles of Mediterranean charm	
ROSÉ	
DOMAINE ROUSSET ROSÉ FRUITÉ, HAUTES PROVENCE	6 ⁹⁵ 9 ⁹⁵ 29 ⁹⁵
delicate strawberry and cranberry fruits with refreshing acidity	
RED WINE	
BOHEM TEMPRANILLO, GARNACHA	6 ⁹⁵ 9 ⁹⁵ 29 ⁹⁵
soft crushed raspberries with delicate cherry aromas	
CÔTES DU RHÔNE, MAISON PLANTEVIN	6 ⁹⁵ 9 ⁹⁵ 29 ⁹⁵
full bodied and rich with deep, earthy berried fruits	



M E N U



SEE ALLERGENS

Quality

Simplicity

Conviviality

Authenticity



Conviviality

At Le Pain Quotidien, joy and sharing convivial moments are at the heart of what we do.

That's why we've reimagined our brunch to offer you more freedom and indulgence. Now, you get to create your own brunch, just the way you like it.

Discover these exciting new options in our new menu.

Breakfast & Brunch

LE PAIN QUOTIDIEN BREAKFAST 775Kcal	13⁹⁵
pain au chocolat or butter croissant, bread and baguette, soft boiled egg, juice by choice and a hot drink	
• with scrambled eggs 819Kcal	+2⁰⁰
BAKED HAM & CHEESE CROISSANT 365Kcal	7⁹⁵
ham and Emmental cheese	
PAIN PERDU 579Kcal	11⁵⁰
prepared with our brioche, served with strawberries, blueberries, fresh mint and clotted cream	
SEASONAL FRITTATA ^N 566Kcal	12⁹⁵
with mixed salad, cherry tomato, pickled cucumber, cider vinaigrette and baguette	
MINI DUTCH PANCAKES 549Kcal	10⁹⁵
served with strawberries, banana, blueberries, raspberries, fresh mint, clotted cream and strawberry jam	
 BREAKFAST BOWL ^N 539Kcal	12⁹⁵
bulgur tabouleh, mixed salad, two organic poached eggs, cherry tomatoes, guacamole, parsley, cider vinegar, lemon, sunflower and pumpkin seeds, served with organic protein bread	
ENGLISH BREAKFAST 933Kcal	16⁹⁵
baked eggs, tomato beans, roasted portobello mushrooms and tomato, grilled bacon and sausages served with organic sourdough wheat bread	

BRUNCH	17⁹⁵
Our brunch is served every day with a selection of our organic breads, a simple classic organic hot drink of your choice, served with organic jams & organic spreads.	
COMPOSE YOUR BRUNCH choose 1 in each category:	
COLD DRINKS & BUBBLES	
• organic apple juice 99Kcal	• mimosa 73Kcal
• orange juice 90Kcal	• bellini 93Kcal
VIENNOISERIE	PROTEIN
• butter croissant 259Kcal	• organic soft-boiled egg 44Kcal
• hibiscus croissant ^V 244Kcal	• organic scrambled eggs 79Kcal
• pain au chocolat 322Kcal	• organic baked egg 46Kcal
• small brioche 239Kcal	• bulgur tabbouleh ^V 175Kcal
HALF TARTINE	DESSERT
• avocado toast ^V 261Kcal	• mini granola parfait
• Severn & Wye cold smoked salmon 262Kcal	with yoghurt of your choice
• parma ham & mozzarella 285Kcal	148Kcal / 186Kcal / 133Kcal
• chicken, feta & avocado 297Kcal	• mini fresh fruit salad ^V 42Kcal
	• mini chia delice 72kcal
MAKE IT EVEN MORE DELICIOUS	+9⁵⁰
WITH A GLASS OF PROSECCO & YOUR CHOICE BETWEEN MINI PANCAKES OR WAFFLE	
• pancakes nature 182Kcal	
• pancakes with Severn & Wye cold smoked salmon, skyr & dill 266Kcal	
• pancakes with grilled bacon and agave syrup 284Kcal	
• Belgian waffle, strawberries & chocolate sauce 512Kcal	

Organic Bread

BAKERS BASKET ^N 521Kcal / 1119Kcal	SMALL LARGE
selection of organic breads served with our organic butter, organic jams & organic spreads	7⁵⁰ 9⁹⁵
ORGANIC HAZELNUT & RAISIN FLUTE ^N 252Kcal	3⁵⁰

BREAKFAST COMBO

See our table cards.

Organic Eggs




SOFT BOILED EGGS (1 OR 2) 300Kcal / 450Kcal	3⁵⁰ 4⁹⁵
served with toasted bread	
SCRAMBLED EGGS 484Kcal	11⁹⁵
served with toasted bread	
• with half avocado 643Kcal	12⁹⁵
• with grilled bacon 630Kcal • with ham 548Kcal	13⁹⁵
• with Severn & Wye cold smoked salmon 569Kcal	13⁹⁵
• with feta 701Kcal	12⁹⁵
SCRAMBLED EGGS TOAST 569Kcal	12⁹⁵
toasted organic sourdough wheat bread, organic scrambled eggs, avocado, cherry tomatoes, coriander, chives and pesto rosso	

Side Breakfast

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

ROASTED TOMATOES ^V ^{GF} 11Kcal	2⁵⁰
EMMENTAL CHEESE 110Kcal	3⁰⁰
HALF AVOCADO ^V ^{GF} 159Kcal	3⁰⁰
SAUSAGE 189Kcal	2⁵⁰
HAM 66Kcal	4⁰⁰
GRILLED BACON 146Kcal	4⁰⁰
SEVERN & WYE COLD SMOKED SALMON 85Kcal	4⁹⁰
FETA 218Kcal	2⁵⁰

Cereals, Fresh Fruits & Yoghurt

TROPICAL GRANOLA PARFAIT ^N 562Kcal	8⁵⁰
with skyr, seasonal fruits and mint	
 CHIA RED FRUITS DELICE ^N ^{GF} 403Kcal / 562Kcal	8⁵⁰
made with organic almondmilk, raspberry puree, fresh raspberries, strawberries, blueberries and organic dark chocolate - choice between: skyr or organic soy yoghurt	
 PORRIDGE ^V ^N 699Kcal	7⁵⁰
topped with blueberries, raspberries, strawberries, banana and walnuts	
 BIRCHER MUESLI WITH FRESH FRUITS ^V ^{GF} 428Kcal	8⁵⁰
overnight oats made with organic soy yoghurt, served with blueberries, raspberries, strawberries, banana, chia seeds and fresh mint	
FRESH FRUIT SALAD ^V 109Kcal	6⁵⁰

Viennoiseries

All our viennoiseries are served with our jams and spreads

BUTTER CROISSANT 259Kcal	3³⁰
HIBISCUS CROISSANT ^V 244Kcal	3³⁰
ALMOND CROISSANT ^N 365Kcal	4⁵⁰
PAIN AU CHOCOLAT 322Kcal	3⁷⁵
SMALL BRIOCHE 239Kcal	3³⁰
PAIN AUX RAISINS 317Kcal	3⁹⁵
CINNAMON SWIRL ^V ^N 277Kcal	4⁵⁰
PISTACHIO SWIRL ^N 481Kcal	4⁵⁰
CHOCOLATE CRUFFIN 365Kcal	3⁹⁵

We want to create healthy food that is good for our guests 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.

Tartines


A Belgian classic served on our sourdough bread.

OUR SIGNATURE TARTINES

SEVERN & WYE SMOKED SALMON 524Kcal	14⁵⁰
with butter, pickled cucumber, radish, dill, chives and herb sauce	
PARMA HAM & MOZZARELLA ^N 569Kcal	13⁹⁵
with red pesto, cherry tomatoes, parsley and watercress pesto	
• on a flatbread 820Kcal	16⁵⁰
CHICKEN, FETA & AVOCADO 594Kcal	14⁹⁵
with cherry tomatoes, superseeds, rocket and homemade slightly spicy oil	

Toasted Tartines

Served on our signature toasted sourdough bread.

 AVOCADO TOAST ^V 522Kcal	11⁹⁵
toasted organic sourdough wheat bread with guacamole, pickled cucumber, radish, sunflower and pumpkin seeds and citrus-cumin salt	
• with a poached egg 749Kcal	+2⁵⁰
• with Severn & Wye cold smoked salmon 605Kcal	+2⁵⁰
• with feta 631Kcal	+2⁵⁰
CROQUE MONSIEUR 966Kcal	14⁹⁵
with ham and cheese served with a mixed green salad	
 GARDENER'S CROQUE ^N 911Kcal	13⁹⁵
toasted organic sourdough wheat bread with hummus, grilled courgette, pesto rosso, served with a mixed salad, avocado with sunflower and pumpkin seeds, cider vinegar dressing and organic tomato salsa	

SMOKED CHICKEN & MOZZARELLA 634Kcal	14⁹⁵
with roasted courgette, parsley and watercress pesto	

Side Dishes

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

POACHED EGG ^{GF} 44Kcal	2⁵⁰
PORTOBELLO MUSHROOM ^V ^{GF} 29Kcal	2⁵⁰
SMASHED AVOCADO ^V ^{GF} 175Kcal	3⁰⁰
MIXED GREEN HERB SALAD ^V ^{GF} 63Kcal	2⁵⁰
SIDE BREAD ^V 160Kcal	3⁷⁵
BURRATA DI BUFALA ^{GF} 376Kcal	4²⁵

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

V - VEGAN
GF - GLUTEN FREE
N - CONTAINS NUTS

LUNCH COMBO


See our table cards.

Salads

All salads are served with a side of bread.


CHICKEN CAESAR 679Kcal	16⁹⁵
with grilled bacon, Parmesan cheese, homemade organic croutons, organic soft boiled egg, Romaine lettuce and Caesar dressing	
WARM GOAT CHEESE ^N 766Kcal	15⁹⁵
fresh goat cheese, toasted organic hazelnut raisin flute, mesclun, organic granola, dried cranberries, cherry tomatoes, cucumber, chives and blueberry dressing	
• with grilled bacon 146Kcal	+2⁰⁰
SALMON NICOISE 782Kcal	16⁹⁵
hot smoked salmon, roasted peppers, cherry tomatoes, spring onion, soft boiled egg, mesclun, homemade organic baguette croutons, pesto, dill, parsley, lemon and vegan vinaigrette	

OUR FAVOURITE

 BAKERS DAILY LUNCH 621Kcal	15⁹⁵
soup of the day, ½ tartine of the day and a mixed green herb salad	

Hot Dishes

All hot dishes are served with a side of bread.

 ORGANIC SOUP OF THE DAY ^V 505Kcal	9⁹⁵
served with our organic homemade croutons, organic sourdough wheat bread, organic baguette and organic butter	
QUICHE LORRAINE 914Kcal	12⁹⁵
portion served with a mixed green salad	
SEASONAL QUICHE 874Kcal	13⁹⁵
portion served with a mixed green salad	
GAZPACHO ^V 448Kcal	9⁹⁵
cold soup based on a mix of blended vegetables, served with organic homemade croutons, mix of sprouted cress, organic baguette and organic butter	

Food Allergens: 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.

While we take steps to minimize risk and safely handle the foods that contain potential allergens (amongst 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.


Le Pain Quotidien is a national living wage employer 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

PROTEIN PANCAKES 648Kcal	10⁵⁰
served with banana, blueberries, fresh mint, skyr and strawberry jam	

SOURDOUGH FLATBREAD WITH TWO ORGANIC BAKED EGGS 817Kcal	13⁹⁵
topped with a citrus-cumin-spiced skyr, roasted cherry tomatoes, parsley and homemade slightly spicy oil	

PARMAHAM & MOZZARELLA DI BUFALA D.O.P. SOURDOUGH FLATBREAD 820Kcal	16⁵⁰
with organic pesto rosso, cherry tomatoes and watercress pesto	

 SOURDOUGH FLATBREAD WITH GRILLED VEGETABLES AND MOZZARELLA DI BUFALA D.O.P. 989Kcal	16⁵⁰
hummus, roasted peppers, grilled zucchini, mix of sprouted cress and watercress pesto	
• with parmaham 1059Kcal	+3⁰⁰

GRAVLAX SALMON TARTINE 437Kcal	15⁹⁵
marinated salmon in gravlax style, skyr with herbs, mix of sprouted cress, lemon and cucumber, served on organic protein bread	

BURRATA DI BUFALA & HEIRLOOM TOMATOES 737Kcal	12⁹⁵
mix of heirloom tomatoes, watercress pesto, mix of sprouted cress and multicereal baguette	

RASPBERRY YOGHURT SMOOTHIE 198Kcal	5⁶⁰
made with skyr topped with granola	



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.