

BREAKFAST

Served with our organic butter, jams & spreads.

LE PAIN QUOTIDIEN BREAKFAST

freshly baked croissant or pain au chocolat
with orange juice or organic apple juice and
a classic organic hot drink of your choice 9.95

- with yoghurt & fresh fruits +3.95
- with an organic soft-boiled egg & soldiers +3.95
- with organic sourdough wheat bread and baguette +3.95
- full selection +9

PROTEIN PANCAKES

banana, blueberries, fresh mint,
organic skyr and strawberry jam 10.95

MINI PANCAKES

seasonal fresh fruits, fresh mint,
sour cream and strawberry jam 10.95

PAIN PERDU

brioche, roasted apple,
blueberries, fresh mint and sour cream 9.95

HAM & CHEESE CROISSANT

warm butter croissant with Belgian ham
and Gouda cheese 7.95



BREAKFAST BOWL

quinoa tabbouleh, organic scrambled eggs,
cherry tomatoes, guacamole, parsley,
lemon, mesclun and superseeds,
served with organic cannabis-hemp bread 14.95



MANHATTAN BREAKFAST

Atlantic smoked salmon, organic skyr with fresh herbs,
organic soft-boiled egg, mesclun, selection of
slices of organic bread and organic baguette 14.95

YOGHURT & FRUITS



GRANOLA PARFAIT

organic granola, fresh fruits and fresh mint -
choice between: organic plain yoghurt,
organic skyr or organic soy yoghurt 9.95

FRESH FRUIT SALAD ^v

seasonal fresh fruits 7.95



CHIA PASSION FRUIT DELICE

organic chia pudding made with passion fruit purée
and almond milk, blueberries, grapes, pomegranate,
dark chocolate and a choice of organic yoghurt,
organic skyr, or organic soy yoghurt 9.95

ORGANIC EGGS

All our eggs are organic & come from free-range chicken.

SCRAMBLED EGGS

with organic baguette and
organic sourdough wheat bread 10.95

- with grilled bacon +3.75
- with avocado +3.75
- with Atlantic smoked salmon +4.75

BAKED EGGS (1 OR 2)

with organic baguette and
organic sourdough wheat bread 4.65 / 6.95

SOFT-BOILED EGGS (1 OR 2)

with organic baguette and
organic sourdough wheat bread soldiers 4.65 / 6.95



SCRAMBLED EGGS TOAST

toasted organic sourdough wheat bread,
organic scrambled eggs, avocado, cherry tomatoes,
coriander and organic pesto rosso 15.95

BRUNCH

selection of organic breads,
a classic hot drink and organic jams & spreads 24.95

COMPOSE YOUR BRUNCH

choose 1 in each category

COLD DRINKS & BUBBLES

- organic apple juice
- orange juice
- mimosa
- bellini

VIENNOISERIE

- butter croissant
- hibiscus croissant ^v
- pain au chocolat
- small brioche

HALF TARTINE

- avocado toast ^v
- Atlantic smoked salmon
- tuna
- ham & cheese

PROTEIN

- organic soft-boiled egg
- organic scrambled eggs
- organic pan-fried egg
- quinoa tabbouleh ^v

DESSERT

- mini granola parfait
with yogurt of your choice
- mini fresh fruits salad ^v
- mini chia passion fruit delice

MAKE IT EVEN MORE DELICIOUS

WITH A GLASS OF CRÉMANT & YOUR CHOICE
BETWEEN MINI PANCAKES OR WAFFLE +9.95

- pancakes nature
- pancakes with Atlantic smoked salmon, sour cream & dill
- pancakes with grilled bacon & agave syrup
- Belgian waffle, banana & chocolate sauce

BREAD & BAKERY

Served with our organic jams & organic spreads.

SELECTION OF ORGANIC BREAD & BAGUETTE 6.95

PORTION OF ORGANIC BAGUETTE 3.95

CINNAMON ROLL ^v 4.75

PAIN AU CHOCOLAT 3.95

BUTTER CROISSANT 3.95

Have a look at our counter to select other bakery delights.

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. 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.

V • VEGAN

TARTINES

Served on our organic sourdough wheat bread.
Our tartines are also available on 1/2 organic baguette.



AVOCADO TOAST ^V

guacamole, cucumber, radish,
superseeds and citrus-cumin-salt 13.95

- with organic scrambled eggs +2.75
- with Atlantic smoked salmon +4.75

CROQUE MONSIEUR

double slice of organic sourdough wheat bread
with Belgian farmers ham & Gouda cheese,
served with organic tomato salsa
and a mixed salad 17.95



GARDENER'S CROQUE ^V

slice of organic sourdough wheat bread
with hummus, grilled zucchini,
organic pesto rosso, served with a mixed salad,
avocado with superseeds, vegan vinaigrette
and organic tomato salsa 15.95

TUNA

hummus, celery, chives, radish and cucumber 13.95

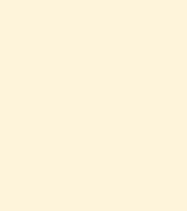
BELGIAN BEEF TARTARE

organic Belgian beef, Parmesan, basil oil
and organic sundried tomatoes 16.95



CHICKEN & SMOKED MOZZARELLA TOAST

free-range chicken, smoked mozzarella,
grilled zucchini, basil oil and parsley 17.95



BAKER'S LUNCH

big bowl of organic soup of the day,
½ tartine of the day and a mixed salad 16.95

- with pastel de nata or plain Belgian waffle +2.95

★ Guest's Favorites.

Simple. Natural. Authentic.

For over 35 years, we've been committed to serving food
that's simple, natural, and full of flavor—crafted from
fresh ingredients of the highest quality.
Over time, some dishes have become beloved,
chosen again and again by our guests.
These dishes have grown into favorites of our guests,
reflecting the heart of our food philosophy.



Discover the dishes that became our Guest's Favorites.



*Our better choices, healthy and balanced
to give you energy for the entire day.*

V VEGAN

SALADS

Served with organic bread & organic butter.

WARM GOAT CHEESE

toasted organic hazelnut raisin flute,
organic granola, dried cranberries,
cherry tomatoes, cucumber, mesclun,
chives and blueberry dressing 17.95

- with grilled bacon +3.75



ATLANTIC SMOKED SALMON & TUNA

Nordic rye bread, Romaine salad,
sprouted cress, cherry tomatoes,
lemon, cucumber, vegan vinaigrette
and fresh herb sauce 18.95



CAESAR

free-range chicken, grilled bacon, Parmesan cheese,
homemade croutons, organic hard-boiled egg,
Romaine salad and Caesar dressing 17.95

FLATBREADS

All our flatbreads are sourdough based.



PORTOBELLO & ROASTED VEGETABLES FLATBREAD

mushroom tapenade, roasted butternut, broccoli
and portobello mushrooms, pickled red onion,
parsley and homemade slightly spicy oil 16.95

- with mozzarella di bufala D.O.P. +3

- with Serrano ham +3

TWO ORGANIC BAKED EGGS FLATBREAD

organic skyr, roasted cherry tomatoes,
topped with citrus-cumin-salt,
parsley and homemade slightly spicy oil 14.95



ITALIAN FLATBREAD

mozzarella di bufala D.O.P., Serrano ham,
organic pesto rosso, cherry tomatoes
and basil oil 17.95

SOUPS & QUICHES

QUICHE

with a mixed salad

- Lorraine 15.95
- feta and spinach 15.95



ORGANIC SOUP OF THE DAY ^V

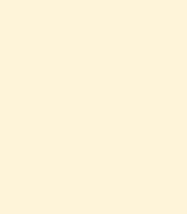
with organic sourdough wheat bread, organic baguette, or-
ganic homemade croutons and organic butter 5.45 / 8.45



ORGANIC POT-AU-FEU 14.95

- with quinoa +1
- with free-range chicken +3.75

Seasonal SPECIALS



HARVEST BOWL

roasted butternut, turmeric cauliflower,
whole-grain rice, sautéed mushrooms,
cashew nuts, mesclun, sprouted cress
and vegan herb sauce 14.95

- with avocado +3.75
- with feta cheese +3
- with free-range chicken +3.75

SALMON MISO BOWL

Atlantic hot-smoked salmon, turmeric
cauliflower, whole-grain rice, avocado,
Pico de Gallo corn salad, coriander, lemon,
radish, sprouted cress and a miso dressing 17.95

PISTACHIO MORTADELLA PINSA

folded sourdough flatbread
with pistachio pesto, mortadella,
mozzarella di bufala D.O.P.,
tomatoes and sprouted cress 16.95

ARGENTINIAN PASTRAMI CROQUE

inspired by our Argentinian chef –
double slice of toasted organic
sourdough wheat bread with marinated
pastrami, organic pesto rosso,
sautéed mushrooms, Comté,
pickled red onion and Romaine salad 19.95

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The Argentinian story

For this season's specials we collaborated
with the Argentinian chef, Charlee, and developed
the perfect mix between our classic croque monsieur
and their favorite croque steak. Born from a culinary
fusion between Belgium and Argentina, the Argentinian
pastrami croque brings together the best of both worlds.

Tip: **Sprinkle the lemon over the croque,
just as per Argentinian tradition.**

All organic ingredients are certified by Certisys BE-BIO-01

Prices include VAT and service

V • VEGAN

DESSERTS

LEMON MERINGUE TARTLET 6.45

RASPBERRY MERINGUE TARTLET 6.45

APPLE-CINNAMON TARTLET 6.45

CARAMEL TARTLET 6.45

★ **BELGIAN WAFFLE** 6.85
banana and chocolate sauce

AFTERNOON BREAK

slice of tart of the day & a classic organic hot drink 8.95

MADELEINE 2.95

PASTEL DE NATA 2.95

COOKIES chocolate or honey-grapes 2.95

CHOCOLATE ÉCLAIR 5.45

MERVEILLEUX 6.45

MILLEFEUILLE WITH APPLE 7.45

★ **CHEESECAKE RED FRUITS** sliced 7.45

CHOCOLATE DÉLICE ^v 5.45

BELGIAN CHOCOLATE BROWNIE 6.25

Have a look at our counter to select other desserts.

ORGANIC HOT DRINKS

*All of our hot drinks are available with
organic milk of your choice: whole, almond or oat.
Some of our drinks are also available in iced versions. Ask our hosts!*

CLASSICS

CAPPUCCINO 4.75

AMERICANO 3.95

ESPRESSO 3.75

LONG BLACK 4.75

FLAT WHITE 4.95

extra espresso shot +1

★ **BELGIAN HOT CHOCOLATE** 4.95

TEA 4.75

English breakfast, earl grey, chunmee,
jasmine, rooibos, chamomile, masala chai

TEA WITH FRESH MINT* 4.95

SPECIALITIES

★ **GINGER ELIXIR*** 4.95

CHAÏ LATTE 5.75

MATCHA LATTE 6.95

CARAMEL LATTE MACCHIATO 6.75

The story of Ginger Elixir

Rediscover one of our most iconic drinks, cherished
on our menu since the earliest days of Le Pain Quotidien.
The Ginger Elixir is crafted with organic herbal tea,
freshly crushed ginger, lemon*, agave syrup, and
fresh mint*—a vibrant blend designed to support
your well-being and awaken your senses.

COLD DRINKS

★ **HOMEMADE LEMONADE** lemon or raspberry 5.95

ORANGE JUICE 4.95 / 6.95

ORGANIC APPLE JUICE 4.95 / 6.95

DETOX COLD-PRESSED JUICE 5.95

- apple, active charcoal and lime
- organic carrot, ginger and turmeric
- organic pear, spinach and organic mint

CHOCOLATE COOKIE OR CARAMEL FRAPPÉ 6.45

COLD BREW COFFEE OR LATTE 3.95 / 5.75

STILL OR SPARKLING WATER BRU 25cl | 50cl 3.25 / 4.95

SPARKLING BOTANICAL LEMONADE 4.95

★ **HOMEMADE ICED TEA**

- green tea 4.95
- passion fruit or peach 5.75

ORGANIC WINES, BUBBLES & BEERS

WINES & BUBBLES

OÉ WHITE - OÉ ROSÉ - OÉ RED 6.45 / 30

MIMOSA OR BELLINI* 7.45

CRÉMANT D'ALSACE 7.45 / 38

BEERS

CRISTAL 25cl - 0% 3.95

VEDETT EXTRA WHITE 33cl - 4.7% 4.95

VEDETT EXTRA PILSNER 33cl - 5.2% 4.95