

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 organic skyr & fresh fruit +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 12.5

MINI PANCAKES

banana, blueberries, grapes,
pomegranate, fresh mint,
sour cream and strawberry jam 12.5

PAIN PERDU

brioche, roasted apple, blueberries,
fresh mint and sour cream 10.95

HAM & CHEESE CROISSANT

warm butter croissant with label Rouge
cooked ham & Comté 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

YOGHURT & FRUITS



GRANOLA PARFAIT

organic granola, fresh fruit and fresh mint -
choice between: organic skyr

or organic soy yoghurt 9.95

FRESH FRUIT SALAD [✓]

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 choice between: organic skyr
or organic soy yoghurt 9.95

Flour, water, salt and time

Our organic sourdough breads are prepared in respect
of our past traditions.

We use flour from **organic farming**, sourdough and a cold
fermentation process for a better aroma development.

ORGANIC EGGS

All our eggs are organic and come from free-range chickens.

SCRAMBLED EGGS

with organic baguette
and organic sourdough wheat bread 11.95

- with sliced avocado +3
- with grilled bacon +3.5
- with Atlantic smoked salmon* +4

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,
scrambled organic eggs, avocado, cherry tomatoes,
coriander and organic pesto rosso 14.5

BRUNCH

selection of organic breads, a classic organic hot
drink and organic jams & spreads 26.95

COMPOSE YOUR BRUNCH:

Choose 1 in each category:

COLD DRINKS & BUBBLES

- organic apple juice
- orange juice
- mimosa
- bellini

VIENNOISERIE

- butter croissant
- hibiscus croissant [✓]
- pain au chocolat
- butter brioche

HALF TARTINE

- avocado toast [✓]
- Atlantic smoked salmon*
- chicken & avocado
- tuna

PROTEIN

- organic soft-boiled egg
- organic scrambled eggs
- quinoa tabbouleh [✓]

DESSERT

- mini granola parfait
with yoghurt of your choice
- mini fresh fruits salad [✓]
- mini chia passion fruit delice

MAKE IT EVEN MORE DELICIOUS +8

WITH A GLASS OF PROSECCO & YOUR CHOICE BETWEEN MINI PANCAKES OR WAFFLE

- pancakes with Atlantic smoked salmon*, sour cream & dill
- pancakes with grilled bacon & agave syrup
- pancakes with poached egg & red onions pickles
- Belgian waffle, banana & chocolate sauce

BREAD & BAKERY

Served with our organic jams & organic spreads.

SLICES OF BREAD AND BAGUETTE 7.5

PORTION OF ORGANIC BAGUETTE 4

CINNAMON ROLL [✓] 4.45

PAIN AU CHOCOLAT 3.6

BUTTER CROISSANT 3.5

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



BETTER CHOICES: COLLECT 5 EXTRA POINTS WITH TARTINE CLUB

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

TARTINES

Served on our organic sourdough wheat bread or gluten-free bread (+2€).



AVOCADO TOAST [✓]

guacamole, cucumber, radish, superseeds and citrus-cumin-salt 13.5

- with organic poached egg +2.5
- with grilled bacon +3.5
- with Atlantic smoked salmon* +4

CROQUE MONSIEUR GRATINATED

double slice of organic sourdough wheat bread with Label Rouge white ham, Comté cheese, Parmesan cheese and béchamel sauce, served with organic tomato salsa and mixed salad 18.95



GARDENER'S CROQUE [✓]

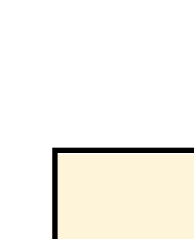
slice of toasted organic sourdough wheat bread with hummus, grilled zucchini, organic pesto rosso, served with mixed salad, avocado with superseeds, vegan vinaigrette and organic tomato salsa 17.5

TUNA

hummus, celery, chives, radish and cucumber 14.5

CHICKEN & AVOCADO

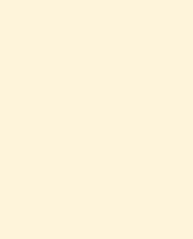
free-range chicken, avocado mash, cucumber, spring onions and lemon 14.95



CHICKEN & SMOKED PROVOLA TOAST

free-range chicken, smoked provola, grilled zucchini, basil oil and parsley 16.5

Seasonal SPECIALS



HARVEST BOWL

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

- with avocado +3
- with feta cheese +3
- with free-range chicken +4

SALMON MISO BOWL

hot-smoked Atlantic salmon*, turmeric cauliflower, whole-grain rice, avocado, Pico de Gallo corn salad, coriander, lemon, radish, sprouted cress and 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 bread with marinated pastrami, organic pesto rosso, sautéed mushrooms, Comté cheese, pickled red onion and Romaine salad 19.95

The Argentinian story

For this seasons' 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.**

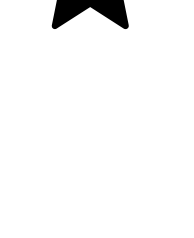
SALADS

Served with organic bread & organic butter.

WARM GOAT CHEESE

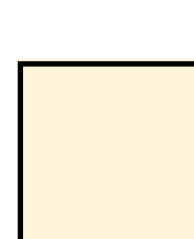
toasted organic hazelnut raisin flute, organic granola, dried cranberries, cherry tomatoes, cucumber, mesclun, chives and blueberry dressing 16.95

- with grilled bacon +3.5



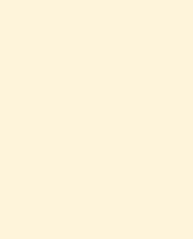
ATLANTIC SMOKED SALMON* & TUNA

Nordic rye bread, Romaine salad, sprouted cress, cherry tomatoes, lemon, cucumber, vegan vinaigrette and fresh herb sauce 18.5



CAESAR

free-range chicken, grilled bacon, Parmesan cheese, homemade croutons, organic hard-boiled egg, Romaine salad and Caesar dressing 17.5



BAKER'S LUNCH

big bowl of organic soup of the day, a half tartine of the day and a mixed salad 17

- with pastel de nata or plain Belgian waffle +3

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 Speck IGP +3

ORGANIC BAKED EGGS FLATBREAD

organic skyr, roasted cherry tomatoes, topped with citrus-cumin-salt, parsley and homemade slightly spicy oil 13.95

- with sliced avocado +3
- with grilled bacon +3.5
- with Atlantic smoked salmon* +4



ITALIAN FLATBREAD

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

SOUPS & QUICHES

QUICHE

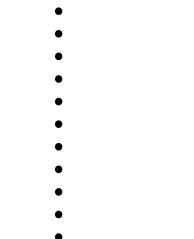
with a mixed salad 15.95

- Lorraine
- feta and spinach



ORGANIC SOUP OF THE DAY [✓]

with organic sourdough wheat bread, organic baguette, organic homemade croutons and organic butter 6.95 / 8.95



ORGANIC POT-AU-FEU 12.95

seasonal vegetable broth with spices

- with quinoa [✓] +1.5
- with free-range chicken +4

★ 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.

✓ VEGAN

V • VEGAN

Prices and payment methods: restaurant checks are accepted, other cheques will not be accepted.

Prices in €, tax and service included. Alcohol abuse is bad for your health, please consume in moderation.

We also have a kids menu available, please ask our host for more details.

DESSERTS

LEMON MERINGUE TARTLET 6.95

APPLE & CINNAMON TARTLET 6.95

★ BELGIAN WAFFLE 6.5

• served with banana or chocolate sauce 6.95

• served with banana and chocolate sauce 7.5

AFTERNOON BREAK 9.95

from Monday to Friday, from 3pm to 6pm, except bank holidays

choose a dessert up to 6.95€ with with a classic organic hot drink of your choice

• with an organic double hot drink +1

MADELEINE 2.65

PASTEL DE NATA 2.95

COOKIES chocolate or honey-grapes 2.95

CHOCOLATE & VANILLA ÉCLAIR 6.45

CHOCOLATE MERVEILLEUX 6.95

APPLE GALETTE 5.45

★ RED FRUITS CHEESECAKE slice 7.45

CHOCOLATE MOELLEUX ♡ 6.95

BELGIAN CHOCOLATE BROWNIE 6.45

SLICE OF CAKE OF YOUR CHOICE 4.95

plain cake, chocolate cake or lemon cake

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 your hosts!

CLASSICS

ESPRESSO 2.95 / 3.95

AMERICANO 3.5 / 4

ESPRESSO MACCHIATO 3.5 / 4

LATTE 4.95 / 5.95

CAPPUCCINO 4.95 / 5.95

FLAT WHITE - double espresso latte 5.95 / 6.95

TEA 5.5

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

TEA WITH FRESH MINT** 5.95

SPECIALITIES

★ BELGIAN HOT CHOCOLATE 6.5

CHAÏ LATTE 6.5

MATCHA LATTE 6.5

CARAMEL LATTE MACCHIATO** 5.95

★ GINGER ELIXIR** 5.95

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

★ LEMONADE 25cl 6.5

ORANGE JUICE 25cl 6.5

ORGANIC APPLE JUICE 25cl 6.5

DETOX COLD PRESSED JUICE 6.95

• apple, active charcoal and lime

• organic carrot, ginger and turmeric

• organic pear, spinach and mint

STILL WATER - SPARKLING WATER 50cl 4.95

CHOCOLATE COOKIE FRAPPÉ OR CARAMEL 6.95

• with espresso shot +1

COLD BREW COFFEE OR LATTE 3.95 / 5.75

SPARKLING BOTANICAL LEMONADE 25cl 4.95

★ HOMEMADE ICED TEA 6.5

• green tea, passion fruit or peach

KOMBUCHA BIO 37.5CL 7.95

seasonal

ORGANIC WINES, BUBBLES & BEERS

RED - OÉ

• IGP VAUCLUSE PRINCIPAUTÉ D'ORANGE 6.5 / 27.5

• AOC LANGUEDOC, LE LANGUEDOC 6.5 / 27.5

WHITE - OÉ

• AOC CÔTE DU RHÔNE, LE CÔTE DU RHÔNE 6.5 / 27.5

• AOC BUGEY, LE BUGEY 6.5 / 27.5

ROSÉ - OÉ

• IGP PROVENCE, LE ROSÉ MEDITERRANÉE 6.5 / 27.5

SPARKLING

• PROSECCO BRUT TENUTE ARNACES 6.95

• MIMOSA OR BELLINI 6.95

BEERS

BAPBAP ORIGINAL BLONDE PALE ALE - 5,8%

draft 25 cl or 50 cl | bottle 33cl 4.95 / 8 / 7.95

BAPBAP GUINGUETTE IPA 5.8% - bottle 33cl 7.95

BAPBAP FAUBOURG BLONDE 4.8% - bottle 33cl 7.95

KID'S MENU

Discover a variety of savory options made just for kids.

Ask our hosts - They'll be happy to advise.

AOC: Appellation d'Origine Contrôlée