



Le Pain  
QUOTIDIEN

M E N U

EN

Quality

Simplicity

Conviviality

Authenticity

# Organic Eggs

All of our eggs are organic

## OMELETTES

served with organic sourdough wheat bread and organic baguette

- with Dutch ham, old farmer’s cheese and spring onion

15.75
- with smoked Atlantic Kvarøy\* salmon and spring onion

15.95
- with soft goat cheese and basil oil

14.95

**SOFT BOILED EGG (1 or 2)**

4.95 | 7.25

served with organic sourdough wheat bread and organic baguette

## SCRAMBLED EGGS

served with organic sourdough wheat bread and organic baguette

- with smoked Atlantic Kvarøy\* salmon and avocado

17.75
- with avocado

14.95
- with smoked Atlantic Kvarøy\* salmon

16.75
- with bacon

15.95

## OUR FAVOURITE

**SOURDOUGH FLATBREAD WITH TWO ORGANIC BAKED EGGS**

14.95

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

- add a 1/2 avocado

+2.95



**BREAKFAST BOWL**

15.25

quinoa tabouleh, two organic baked eggs, avocado mash, cherry tomatoes, pumpkin and sunflower seeds, mesclun, parsley and lemon, served with organic cannabis bread

# Breakfast

**FRENCH TOAST**

10.85

made from our organic sourdough wheat bread with strawberries and organic agave syrup

- add bacon

+3.95

**MINI PANCAKES**

11.75

mini Dutch pancakes with red fruits, banana, organic strawberry jam and organic sour cream

**WARM BELGIAN WAFFLE WITH RED FRUITS**

8.95

- add chocolate sauce

+2.10

**HAM & CHEESE CROISSANT**

7.25

Dutch ham and old farmer’s cheese, served warm

Served with organic butter, organic jams & organic spreads

**LE PAIN QUOTIDIEN BREAKFAST**

16.95

butter croissant or chocolate croissant, organic sourdough wheat bread and organic baguette, fresh orange juice or organic apple juice and a small hot drink

- add Dutch old farmer’s cheese and/or ham

+3.25
- add an organic soft boiled egg

+2.95

**BRUNCH**

27.75

Our brunch is served every day with organic sourdough wheat bread and organic baguette, half an avocado toast and a small hot drink of your choice.

### COMPOSE YOUR BRUNCH

choose 1 in each category:

**VIENNOISERIE**

:

**PROTEIN**

- butter croissant

:

• an organic soft-boiled egg
- chocolate croissant

:

• hummus <sup>v</sup>
- hibiscus croissant <sup>v</sup>

:

**JUICE**

:

**MINI GRANOLA PARFAIT**

- fresh orange juice

:

• with organic yoghurt
- organic apple juice

:

• with organic soy yoghurt <sup>v</sup>

**ELEVATE YOUR BRUNCH**

:

- with two organic scrambled eggs instead of an organic soft-boiled egg

+2.95
- with two organic baked eggs instead of an organic soft-boiled egg

+2.95
- add a glass of Mimosa or Bellini

+7.95
- add a Belgian waffle with red fruits

+8.95

# Cereals, Fresh Fruits & Yoghurt



**PASSIONFRUIT CHIA PUDDING <sup>v</sup>**

11.95

made with organic almond milk and passionfruit puree, served with strawberries, blueberries, grapes, organic dark chocolate and organic soy yoghurt

**GRANOLA PARFAIT**

11.50

organic granola, fresh fruits and fresh mint - choose from organic plain yoghurt or organic soy yoghurt

**YOGHURT WITH FRESH FRUITS**

9.95

choose from organic plain yoghurt or organic soy yoghurt

**FRESH FRUIT SALAD <sup>v</sup>**

6.95 | 8.95

# Bakery

Served with organic butter, organic jams & organic spreads

**CINNAMON ROLL <sup>v</sup>**

5.50

**ALMOND CROISSANT**

5.95

**PISTACHIO SWIRL**

5.45

**HIBISCUS CROISSANT <sup>v</sup>**

4.80

**BUTTER CROISSANT**

4.80

**CHOCOLATE CROISSANT**

4.80

**BRIOCHE**

4.25

**BAKER’S BREAD BASKET <sup>v</sup>**

9.95

a selection of our organic breads and organic baguette

**HAZELNUT-RAISIN FLûTE <sup>v</sup>**

4.95

 **BETTER CHOICES: COLLECT 5 EXTRA POINTS WITH TARTINE CLUB**

\* This salmon from Fish Tales is sustainably farmed in cold, clear, and clean water around Kvarøy, Northern Norway. **Allergens:** Do you have a food allergy? Please let us know. All of our dishes are prepared in a gluten rich environment. If you have any questions please don't hesitate to ask your host. We work with fresh ingredients therefore the composition of a dish may vary.

# Hot Dishes

**QUICHE** 17.25

served with a small salad

- Lorraine
- feta and spinach



**ORGANIC SOUP OF THE DAY** <sup>v</sup> 8.95 | 10.95

served with organic bread



**ORGANIC POT-AU-FEU** <sup>v</sup> 11.50

seasonal vegetable stew served with organic bread

- with quinoa +2.50
- with crispy bacon +3.95
- with grilled chicken +3.50

# Salads

Served with organic sourdough wheat bread and organic baguette.  
Gluten free option available (+2,05)

**CAESAR** 19.50

grilled chicken breast, bacon, Parmesan, organic egg,  
homemade organic croutons, Romaine lettuce  
and Caesar dressing

**GOAT CHEESE** 17.75

soft goat cheese from the oven, toasted organic  
hazelnut-raisin flûte, organic granola, cherry tomatoes,  
grapes, mesclun and a fig-balsamic dressing

## OUR LUNCH FAVOURITE



**BAKER'S LUNCH** <sup>v</sup> 17.95

organic soup of the day,  
half an avocado toast and a small salad

- with smoked Atlantic Kvarøy\* salmon +4.75

# Sides

**AVOCADO MASH** <sup>v</sup> 3.25

**SMOKED ATLANTIC KVARØY\* SALMON** 4.75

**BACON** 3.95

**DUTCH OLD FARMER'S CHEESE** 3.25

**PARMA HAM** 3.50

**DUTCH HAM** 3.25

**SMALL SALAD** <sup>v</sup> 3.75

# Tartines

Gluten free option available (+ 2,05)

**TUNA** 14.25

sustainably pole caught skipjack tuna from  
Fish Tales, hummus, pickled onion and chives  
on organic sourdough wheat bread

**LE PAIN QUOTIDIEN CROQUE** 15.25

pan fried organic sourdough wheat bread with  
Dutch ham and old farmer's cheese served  
with tomato ketchup and a small salad

**SALMON & AVOCADO** 15.50

smoked Atlantic Kvarøy\* salmon from Fish Tales,  
avocado, herb sauce, sprouted cress and lemon  
on organic sourdough wheat bread

**ITALIAN** 14.95

Parma ham, buffalo mozzarella D.O.P.,  
organic pesto rosso, tomato and basil oil  
on organic sourdough wheat bread



**SOURDOUGH FLATBREAD WITH  
GRILLED VEGETABLES & HUMMUS** <sup>v</sup> 16.95

hummus, roasted red peppers, grilled zucchini,  
arugula and basil oil, from the oven



**AVOCADO TOAST** <sup>v</sup> 14.25

toasted organic sourdough wheat bread  
with avocado mash, citrus-cumin salt, pumpkin  
and sunflower seeds, pickled cucumber and radish

- with an organic soft boiled egg +2.95

- with smoked Atlantic Kvarøy\* salmon +4.75



**SOURDOUGH FLATBREAD WITH MUSHROOM  
TAPENADE & ROASTED VEGETABLES** 16.95

sautéed mushrooms, butternut and broccoli,  
pickled red onion, parsley and homemade spicy oil

- with buffalo mozzarella D.O.P. +3.75

- with Parma ham +3.50

**GRILLED CHICKEN & BUFFALO MOZZARELLA** 15.95

grilled chicken breast, buffalo mozzarella D.O.P.,  
grilled zucchini, arugula and basil oil,  
on organic sourdough wheat bread, from the oven

# Seasonal Specials

**PROTEIN PANCAKES** 12.75

with blueberries, banana, organic Skyr  
and organic strawberry jam

**MORTADELLA & PISTACHIO PINSA** 17.50

our folded flatbread with mortadella,  
pistachio pesto, buffalo mozzarella D.O.P.,  
tomato and arugula



**HARVEST BOWL** <sup>v</sup> 17.50

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

- with 1/2 avocado +2.95

- with feta +2.95

- with grilled chicken +3.50

**MISO SALMON BOWL** 19.75

hot-smoked salmon, turmeric cauliflower,  
pico de gallo-style corn salad, avocado,  
whole-grain rice, sprouted cress, lemon,  
radish and a miso dressing.

**PECAN-MAPLE TART** 7.25



Order one of our  
**BETTER CHOICES**

& collect **5 Extra points**

in our loyalty programme

*Tartine Club*

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**V • VEGAN**

# Desserts

RASPBERRY TART WITH MERINGUE	7.15
BELGIAN BROWNIE	5.75
APPLE-FRANGIPANE-CINNAMON TART	7.15
• add whipped cream	+1.10
SLICE OF APPLE & RED FRUIT CRUMBLE PIE <sup>v</sup>	8.15
SLICE OF CHEESECAKE	8.15
SLICE OF CHOCOLATE PIE	7.85
PASTEL DE NATA	3.75
LEMON TART WITH MERINGUE	7.25
BELGIAN ÉCLAIR	6.85

## AFTERNOON SPECIAL

order a dessert of your choice and get  
a small hot drink for just 1.00 (from 4:00 PM)

# Hot Drinks

Our coffee is organic. All of our hot drinks  
are available with organic whole milk, organic  
almond milk (+0.35) or oat milk (+0.35).

## CLASSICS

FLAT WHITE	5.20   6.20
LATTE MACCHIATO	4.50
ESPRESSO	3.65   4.65
COFFEE	3.75   4.75
CAPPUCCINO	4.25   5.25
LATTE	4.25   5.25
MACCHIATO	3.90   4.90
POT OF ORGANIC TEA	4.10
chamomile, jasmine green, earl grey, chunmee green, English breakfast or rooibos	
POT OF FRESH MINT TEA	4.40
POT OF ORGANIC GINGER TEA	4.40

## SPECIALITY

HOT CHOCOLATE	5.30   6.30
ALMOND CHAI LATTE	5.30   6.30
MATCHA LATTE	5.30   6.30
DIRTY CHAI	6.30   7.30
LEMON-GINGER ELIXER	4.40   5.40
CARAMEL LATTE MACCHIATO	5.95

## ICED DRINKS

ICED MATCHA LATTE made with almond milk	5.75
ICED CAPPUCCINO	5.15
ICED LATTE	5.15
ICED CARAMEL LATTE MACCHIATO	5.95
COLD BREW	5.75

24 hour slow-brewed coffee using cold water.  
Made from 100% organic Arabica beans from Nicaragua.

# Cold Drinks

COLD PRESSED JUICES 25cl	6.75
• organic pear, spinach and mint detox juice	
• organic carrot, ginger and turmeric booster	
• apple, lime and active charcoal detox juice	
SPARKLING BOTANICAL LEMONADE	4.00
organic Jasmine green tea with fresh lime juice & ginger	
COCONUT-PINEAPPLE-TURMERIC SMOOTHIE	6.00   7.00
ORGANIC APPLE JUICE	4.35   5.35
FRESH ORANGE JUICE	5.95   6.95
STILL WATER, BRU 25cl   75cl	3.85   6.85
SPARKLING WATER, BRU 25cl   75cl	3.85   6.85
HOMEMADE LEMONADE	4.85
HOMEMADE MINT LEMONADE	4.95
HOMEMADE GREEN JASMINE ICED TEA	4.75
PASSION FRUIT ICED TEA REFRESHER	5.35
PEACH ICED TEA REFRESHER	5.35

# Organic Wines

## SPARKLING WINE

glass | bottle

BELLINI	8.25
peach puree and cava	
MIMOSA	8.25
fresh orange juice and cava	
CAVA BRUT, CAVAS MAREVIA	7.95   39.95
apricot-almond-brioche-minerals	

## WHITE WINE

glass | bottle

PINOT GRIGIO, TREEBORN*	6.50   32.50
dry-fruity-minerally-white apricot	
* For every bottle of this organic Pinot Grigio sold, we plant a tree together with WeForest to combat deforestation	

GARNACHA BLANCA, VINS ALGARS	5.95   29.95
rich-apricot-honey-peach-minerals	

## RED WINE

TEMPRANILLO, VINS ALGARS	5.95   29.95
smooth-blackberries-cherries-taragon	

## ROSÉ WINE

AOC CÔTE DE PROVENCE, LA MADRAGUE	6.95   34.50
elegant-refined-red fruit-citrus	

# Beers

VEDETT EXTRA PILSNER	4.95
33cl, 5,2%   premium pilsner-slightly bitter	
BROUWERIJ 'T IJ IJWIT	5.95
33cl, 6,5%   white beer-herbal-citrus	
BROUWERIJ 'T IJ VRIJWIT	5.75
33 cl, 0,5%   white beer-low alcohol-herby-fresh	