



M E N U

Quality

Simplicity

Conviviality

Authenticity

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 roasted apple, blueberries, fresh mint and clotted cream
- MINI DUTCH PANCAKES** 549Kcal **10⁹⁵**
served with banana, blueberries, pomegranate, and grapes, fresh mint, clotted cream and strawberry jam
- PROTEIN PANCAKES** ^N 648Kcal **10⁹⁵**
served with banana, blueberries, fresh mint, skyr and strawberry jam
-  **BREAKFAST BOWL** ^N 539Kcal **12⁹⁵**
bulgur tabouleh, mixed salad, organic scrambled eggs, cherry tomatoes, guacamole, parsley, cider vinegar, lemon, sunflower and pumpkin seeds, served with organic Hemp bread
- ENGLISH BREAKFAST** 933Kcal **17⁹⁵**
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
- orange juice 90Kcal
- mimosa 73Kcal
- bellini 93Kcal

VIENNOISERIE

- butter croissant 259Kcal
- hibiscus croissant ^V 244Kcal
- pain au chocolat 322Kcal
- small brioche 239Kcal

PROTEIN

- organic soft-boiled egg 44Kcal
- organic scrambled eggs 79Kcal
- organic baked egg 46Kcal
- bulgur tabbouleh ^V 175Kcal

HALF TARTINE

- avocado toast ^V 261Kcal
- Severn & Wye cold smoked salmon 262Kcal
- parma ham & mozzarella 285Kcal
- chicken, feta & avocado 297Kcal

DESSERT

- mini granola parfait with yoghurt of your choice 148Kcal / 133Kcal
- mini fresh fruit salad ^V 42Kcal
- mini chia passionfruit 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, baked apples and blueberry & chocolate sauce 512Kcal

Organic Bread

BAKERS BASKET ^N 521Kcal / 1119Kcal SMALL | LARGE

selection of organic breads served with our **7⁵⁰ | 9⁹⁵** organic butter, organic jams & organic spreads

ORGANIC HAZELNUT & RAISIN FLUTE ^N 252Kcal 3⁹⁵

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 ^{VI}GF 11Kcal 2⁵⁰

EMMENTAL CHEESE 110Kcal 3⁰⁰

HALF AVOCADO ^{VI}GF 159Kcal 3⁰⁰

SAUSAGE 189Kcal 2⁵⁰

HAM 66Kcal 4⁰⁰

GRILLED BACON 146Kcal 4⁵⁰

SEVERN & WYE COLD SMOKED SALMON 85Kcal 4⁵⁰

FETA 218Kcal 2⁵⁰

Cereals, Fresh Fruits & Yoghurt

GRANOLA PARFAIT ^N 562Kcal 8⁹⁵

with skyr, seasonal fruits and mint



CHIA PASSIONFRUIT DELICE ^{NI}GF 403Kcal / 562Kcal 8⁹⁵

made with organic almond milk and passionfruit puree, served with blueberries, grapes, pomegranate and organic dark chocolate - choice between: organic skyr or organic soy yoghurt



PORRIDGE ^{VI}N 699Kcal 7⁹⁵

topped with blueberries, roasted apple, pomegranate, granola and chai spices



BIRCHER MUESLI WITH FRESH FRUITS ^V 428Kcal 8⁹⁵

overnight oats made with organic soy yoghurt, served with blueberries, grape and pomegranate banana, chia seeds and fresh mint

FRESH FRUIT SALAD ^V 109Kcal 6⁹⁵

Viennoiseries

All our viennoiseries are served with our jams and spreads

BUTTER CROISSANT 259Kcal 3⁵⁰

HIBISCUS CROISSANT ^V 244Kcal 3⁵⁰

ALMOND CROISSANT ^N 365Kcal 4⁵⁰

PAIN AU CHOCOLAT 322Kcal 3⁹⁵

SMALL BRIOCHE 239Kcal 3³⁰

PAIN AUX RAISINS 317Kcal 3⁹⁵

CINNAMON SWIRL ^{VI}N 277Kcal 4⁵⁰

PISTACHIO SWIRL ^N 481Kcal 4⁹⁵



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

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, dill, chives and herb sauce
- PARMA HAM & MOZZARELLA** ^N 569Kcal

13⁹⁵

with red pesto, cherry tomatoes, parsley and watercress pesto
- 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** ^{VI} ^{GF} 29Kcal

2⁵⁰
- SMASHED AVOCADO** ^{VI} ^{GF} 175Kcal

3⁵⁰
- MIXED GREEN HERB SALAD** ^{VI} ^{GF} 63Kcal

2⁵⁰
- SIDE BREAD** ^V 160Kcal

3⁷⁵

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

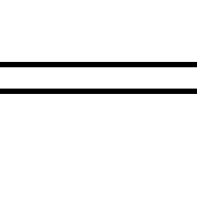
fresh goat cheese, toasted organic hazelnut raisin flute, mesclun, organic granola, dried cranberries, cherry tomatoes, cucumber, chives and blueberry dressing

- SALMON NICOISE** 782Kcal

16⁹⁵

hot smoked salmon, spring onion, roast mushroom, roast butternut squash, roast broccolini, soft boiled egg, mesclun, grapes, pesto, homemade organic baguette croutons, 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

Flatbreads

- 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 ROASTED VEGETABLES** ^V 754Kcal

16⁵⁰

with mushroom spread, roasted butternut, broccoli and portobello, pickled red onion, parsley and homemade slightly spicy oil

- with mozzarella di bufala D.O.P. 70Kcal

+3⁰⁰

- with parmaham 112Kcal

+3⁰⁰

Hot Dishes

All hot dishes are served with a side of bread.



- ORGANIC SOUP OF THE DAY** 505Kcal

9⁹⁵

served with our organic homemade croutons, organic sourdough wheat bread, organic baguette and organic butter

- VEGETABLE CHILI STEW** ^V 889Kcal

12⁹⁵

with guacamole, spring onion, coriander and diced tomatoes, served with our organic sourdough wheat bread, organic baguette

- with free-range chicken 981Kcal

+4⁰⁰

- QUICHE LORRAINE** 914Kcal

12⁹⁵

portion served with a mixed green salad

- SEASONAL QUICHE** 959Kcal

13⁹⁵

portion served with a mixed green salad

- FRENCH ONION SOUP** 525Kcal

12⁹⁵

with crostini, cheddar, parmesan and parsley served with our organic sourdough wheat bread, organic baguette and organic butter

Seasonal Specials

- ARGENTINIAN PASTRAMI TOASTIE** 780Kcal

14⁹⁵

Inspired by our Argentine chef – toasted organic sourdough bread with pesto rosso, marinated Belgian pastrami, romaine lettuce, sautéed mushrooms, sliced Emmenthal, and pickled red onion.

- PISTACHIO MORTADELLA PINSA** 869Kcal

14⁹⁵

Served on our folded sourdough flatbread with mortadella, pistachio pesto, tomatoes, a mix of sprouted cress and mozzarella di bufala D.O.P.

- HARVEST BOWL** ^V 619Kcal

12⁹⁵

roasted butternut, turmeric cauliflower, whole-grain rice, young sprouts, cashewnuts, mesclun, sautéed mushrooms and a vegan herb sauce

- with feta 793Kcal

+2⁵⁰

- with avocado 771Kcal

+3⁵⁰

- with free-range chicken 712Kcal

+4⁰⁰

- SALMON MISO BOWL** 608Kcal

14⁹⁵

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

Desserts

PÂTISSERIE & HOT DRINK

9⁵⁰

pair any of our cakes, tarts or brownies
with any hot drink

LEMON TART 359Kcal 6⁹⁵

PEACH & PEAR TART ^V 369Kcal 6⁹⁵

ECLAIR 224Kcal 6⁹⁵

MAPLE PECAN PIE ^V 394Kcal 6⁹⁵

PASTEL DE NATA 166Kcal 3⁹⁵

CHOCOLATE BROWNIE ^{GF} 374Kcal 4⁹⁵

BELGIAN WAFFLE 450Kcal 7⁹⁵

served with baked apple & blueberries,
chocolate sauce and mint

MINI DUTCH PANCAKES 549Kcal 10⁹⁵

served with banana, blueberries, pomegranate, and
grapes, fresh mint, clotted cream and strawberry jam

SLICED

CARROT CAKE ^{VI} ^N 380Kcal 5⁹⁵

COFFEE AND WALNUT CAKE ^{VI} ^N 205Kcal 6⁹⁵

RED FRUITS CHEESECAKE 690Kcal 6⁹⁵

LEMON DRIZZLE CAKE 369Kcal 5⁹⁵

BANANA BREAD ^N 308Kcal 4⁹⁵

BUTTERMILK SCONE PLAIN 582Kcal 6⁹⁵

served with clotted cream and choice of organic jam

SPELT QUINOA SCONE 474Kcal 6⁹⁵

served with clotted cream and choice of organic jam

Organic Hot Drinks

Choose organic dairy milk, oat, almond, soy and coconut
milk free of charge. Decaf available. Some of our drinks
are also available in iced versions. Ask our hosts !

CLASSICS

ESPRESSO 2⁹⁵

MACCHIATO 3⁶⁰

LONG BLACK 4¹⁰

FLAT WHITE 4⁴⁵

CAPPUCCINO 4⁴⁵

LATTE 4⁴⁵

MOCHA 4⁴⁵

BELGIAN HOT CHOCOLATE 4⁹⁵

POT OF TEA 3⁹⁵

English Breakfast • Earl Grey • Green Tea • Jasmine Tea
Chamomile • Fresh Mint • Rooibos • Masala

CHAI LATTE 4⁷⁰

MATCHA LATTE 4⁷⁰

EXTRA SHOT 1²⁵

SYRUPS ^{GF} +0⁵⁰

• vanilla • caramel • hazelnut ^N

ICED DRINK

ICED LATTE 4⁷⁰

ICED CHAI LATTE 4⁷⁰

ICED MATCHA LATTE 4⁷⁰

Organic Cold Drinks

COLD PRESSED JUICES & SMOOTHIES 240ml | 340ml

• Orange juice 4⁶⁰ | 5²⁵

• Apple juice 4⁶⁰ | 5²⁵

• Go glow 4⁶⁰ | 5²⁵

apple, carrot, orange, lemon, turmeric and ginger

• Sun kick 4⁶⁰ | 5²⁵

apple, pineapple, orange, ginger & turmeric

GINGER SHOT apple and ginger 2⁹⁵

HOUSE MADE SPECIALTIES (carafe 500ml)

• homemade green tea 5⁶⁰

• with peach puree or passion fruit 6⁶⁰

• homemade lemonade 5⁶⁰

KARMA ORGANIC SOFT DRINKS 4⁵⁰

• Cola • Lemonade • Gingerella

COCONUT WATER 100% 33cl 4⁹⁵

330ml | 750ml

LIFE SPRING STILL WATER 3⁰⁰ | 4⁶⁰

LIFE SPRING SPARKLING WATER 3⁰⁰ | 4⁶⁰

ORGANIC BEERS, WINES & BUBBLES

BOTTLED BEER

FREEDOM LAGER 33CL (4.8%) 5⁵⁰

DOLDEN NULL IPA 33CL (low alcohol 0.5%) 5⁵⁰

GASPING GOOSE CIDER ^{GF} 33CL (5.8%) 5⁵⁰

RIEDENBURGER WEISSE 50CL (5.2%) 6²⁵

WHEATBEER

DRAFT 4⁵⁰ | 6⁹⁵

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 7⁹⁵

GIOL PROSECCO SPUMANTE NV ^V 7⁹⁵ | 29⁹⁵

vibrantly fruity, well balanced with flavours

of pear, peach and apple

WHITE WINE

175ml | 250ml | 750ml

BOHEM AIREN, SAUVIGNON BLANC ^V 7⁹⁵ | 9⁹⁵ | 29⁹⁵

sprightly and crisp with bright, clean citrus flavours

PICPOUL DE PINET, 7⁹⁵ | 9⁹⁵ | 29⁹⁵

DOMAINE PETIT ROUBIE ^V

ripe and vibrant with bundles of Mediterranean charm

ROSÉ

DOMAINE ROUSSET ROSÉ FRUITÉ, 7⁹⁵ | 9⁹⁵ | 29⁹⁵

HAUTES PROVENCE ^V

delicate strawberry and cranberry fruits with refreshing acidity

RED WINE

BOHEM TEMPRANILLO, GARNACHA ^V 7⁹⁵ | 9⁹⁵ | 29⁹⁵

soft crushed raspberries with delicate cherry aromas

CÔTES DU RHÔNE, 7⁹⁵ | 9⁹⁵ | 29⁹⁵

MAISON PLANTEVIN ^V

full bodied and rich with deep, earthy berryed fruits