



# MENU



DISCOVER OUR  
STORIES ONLINE

EN

Quality

Simplicity

Conviviality

Authenticity



## Quality

Since the beginning, sourdough has been at the heart of Le Pain Quotidien. Day in, day out we deliver bread full of flavour and rich in vitamins and minerals.

We proudly introduce our newest variant: the sourdough flatbread. A new shape, yet bearing the same trusted promise of unparalleled quality and taste.

Discover our exceptional seasonal specials with the new flatbread. Let yourself be surprised and savour a true sensory delight.

## Bread

served with our organic butter, organic jams & organic spreads

**BAKER'S BREAD BASKET** for 1 or 2 persons 5.9 | 11.8

selection of different slices of organic bread & organic baguette

**MINI BRIOCHE** 2.7

**HAZELNUT & RAISIN FLUTE** 3.2

## Breakfast

served with our organic butter, organic jams & organic spreads

**LE PAIN QUOTIDIEN BREAKFAST** 12

pain au chocolat or butter croissant, organic sourdough wheat bread and organic baguette, orange juice and a classic organic hot drink

• with 1 or 2 organic soft or hard boiled eggs +2 | +3

• with organic scrambled eggs +3

**HAM OR TURKEY & CHEESE CROISSANT** 5.5

butter croissant with farmers ham and Gouda cheese, served warm

**PAIN PERDU** 9

prepared with our brioche, served with berries, banana & chocolate

## SPECIALS

**MINI PANCAKES** 9.5

served with banana, berries, fresh mint, sour cream & strawberry jam

**BREAKFAST BOWL** 10.5

quinoa, mesclun, two organic baked eggs, cherry tomatoes, guacamole, parsley, lemon, superseeds, served with Scandinavian bread

## Cereals, Fresh Fruits & Yoghurt

**GRANOLA PARFAIT** 8.9

organic granola, fresh fruit and fresh mint choice between organic plain yoghurt or plant based yoghurt & fruit compote

**CHIA RASPBERRY PUDDING** 10.9

made with almondmilk, raspberry puree, raspberries, blueberries and organic dark chocolate, choice between organic plain yoghurt, or plant based yoghurt

**FRESH FRUIT SALAD** 5.5

seasonal fruits

## Organic Eggs

**SOFT OR HARD BOILED EGGS (1 OR 2)** 3.5 | 5.5

served with organic bread & organic butter

**SUNNY SIDE EGGS (1 OR 2)** 6 | 7

served with organic bread, organic butter & salad

**SCRAMBLED EGGS** 8

served with organic bread & organic butter

**PLAIN OMELLETE** 9

served with organic bread, organic butter & salad

**PROTEIN OMELLETE** 10

made with egg whites, Greek whey cheese (Anthotyro), zucchini, red peppers

served with organic bread, organic butter & salad

**GREEK KAGIANAS** 9

served with organic bread, organic butter & olives

**EXTRAS**

• with smoked salmon +3

• with side of your choice: +2

roasted vegetables, ham, turkey, cheese, mushrooms, avocado, bacon, Greek whey cheese (Anthotyro)

## BRUNCH

pain au chocolat or butter croissant, organic sourdough wheat bread & organic baguette, mini granola parfait (organic plain yoghurt or plant based yoghurt), organic soft boiled egg, classic organic hot or cold drinks & fresh orange juice

Choice between:

**THE FARMER** 16.5

served with ham or turkey & a selection of cheeses

**THE ANGLER** 17.5

served with smoked salmon

**THE BOTANIST** 15.5

vegan croissant or babka, organic bread and baguette, mini vegan granola parfait, organic hot or cold drink and orange juice served with quinoa tabbouleh salad, hummus & homemade avocado mash

## Sides

**FARMERS HAM & CHEESE** 4

**SMOKED SALMON** 5

## Viennoiseries

served with our organic butter, organic jams & organic spreads

**BUTTER CROISSANT** 2.3

**PAIN AU CHOCOLAT** 2.7

**BABKA** 3.8

**CHOCOLATE TWIST** 3.8

**CINNAMON ROLL** 3.8

**SWISS ROUND** 3.8

**HIBISCUS CROISSANT** 3

**ALMOND CROISSANT** 4

**SWIRL PISTACHIO** 3.8

**VANILLA DROP WITH FRESH FRUITS** 4.7

## Tartines

served on our organic sourdough wheat bread

**HAM & CHEESE** 9

smoked ham, mozzarella di bufala, pesto rosso, cherry tomato & basil oil

**SMOKED SALMON** 10.9

smoked salmon, creamy Greek cheese (tsalafouti) & avocado

**CAESAR TARTINE** 9.5

free-range chicken, Caesar dressing, hard boiled organic egg, arugula, avocado & parmesan flakes

**AVOCADO TOAST** 8.5

toasted sourdough wheat bread with guacamole, cucumber, radish, superseeds & citrus-cumin salt

• with organic hard or soft boiled egg, scrambled or baked egg +3

• with smoked salmon +4

**CROQUE MADAME** 12.5

toasted organic sourdough double wheat bread, ham, bacon, smoked mozzarella, parmesan cheese, bechamel served with a sunny egg & mixed salad

**CHICKEN & SMOKED MOZZARELLA TOAST** 9.5

toasted sourdough wheat bread with free-range chicken, smoked mozzarella, grilled zucchini, basil oil & parsley

**MUSHROOMS & BACON TOAST** 10.5

toasted organic rye bread with mushrooms, bacon, spinach, cream cheese, truffle mayonnaise & mixed salad

**AVOCADO & ANTHOTYRO TOAST** 9.5

toasted organic rye bread with avocado, cucumber, Greek whey cheese (Anthotyro) & basil mayonnaise

**GREEK KAGIANAS & FETA CHEESE TARTINE** 10

toasted organic rye bread with mushrooms, bacon, spinach, cream cheese, truffle mayonnaise & mixed salad

## SEASONAL SPECIALS

**SOURDOUGH FLATBREAD WITH FARMED HAM** 10.5

topped with pesto rosso, goouda cheese & basil oil

**SOURDOUGH FLATBREAD WITH VEGGIE** 11

mushroom's cream, roasted vegetables & mozzarella

**SOURDOUGH FLATBREAD WITH BAKED EGG** 10

organic Greek yoghurt, baked egg & cherry tomatoes

**CHICKEN SANDO** 9.5

brioche with chicken, homemade egg mayo salad, smoked mozzarella, tomato & bacon

## Salads

served with organic sourdough bread & organic butter

**CAESAR** 12.5

free-range chicken, grilled bacon, parmesan chips, homemade croutons, hard boiled egg, romaine salad & Caesar dressing

**SMOKED SALMON & QUINOA** 13.5

Nordic rye bread, mesclun quinoa tabouleh, smoked salmon, arugula, pistachio, orange fillet pieces & citrus dressing

**SPINACH, ANTHOTYRO & PROSCIUTTO** 9.5

spinach, Greek whey cheese (Anthotyro), prosciutto, dried fruits & balsamico dressing

**PANZANELLA** 9.5

mix of green peas, edamame, roasted fennel, broccolini, mesclun, homemade organic baguette croutons, basil oil, dill, parsley, lemon & vegan vinaigrette

## Hot Dishes

**QUICHE**

portion served with mixed salad

• lorraine

• feta and spinach

**SOUP OF THE DAY** (small or large) 4 | 6

served with sourdough wheat bread, homemade croutons, baguette & organic butter

**GREEK PIE OF THE DAY**

ask the host

## Vegan Sides

**MIXED SALAD** 3

**AVOCADO** 2

# Desserts

PROFITEROL	4.5	SUGAR FREE BANANA BREAD MUFFIN	3.5
BANOFFEE	3.8	SUGAR FREE ENERGY BAR	2.9
CHEESECAKE SPECULOOS	5.2	MATCHA SOFT COOKIES	2.8
MANHATTAN CHOCOLATE COOKIE	3.9	SUGAR FREE MILLEFEUILLE WITH APPLE COMPOTE	4.5
CARROT MUFFIN	3.5		
RED VELVET MUFFIN	3.7	<b>BELGIAN WAFFLE</b>	5.5
BELGIAN CHOCOLATE BROWNIE	3.5	served with banana, berries & chocolate sauce	
CHOCOLATE ÉCLAIR	4		
SPECULOOS ÉCLAIR	5		
APPLE-CINNAMON TARTELETTE	5	<b>SLICED</b>	
LEMON TARTELETTE	5	VANILLA, CHOCOLATE OR LEMON CAKE	1.7   1.8   2
FRESH FRUITS TARTELETTE	5	CHOCOLATE BOMB	5.8
AMANDINE TARTELETTE	3.7	CHEESECAKE RED FRUITS	6
CHOCO-CARAMEL TARTELETTE	5	APPLE-CHERRY CRUMBLE	5.5
ORANGE PIE	3.9	TART AMANDINE	3.7
		BROWNIE TART	5.5
		SAINT HONORÉ	5

# Hot Drinks

all of our hot drinks are available with milk of your choice:  
almond, oat, coconut or soy

## CLASSICS

ESPRESSO	2.9
DOUBLE ESPRESSO	3.8
ESPRESSO MACCHIATO	3.4
AMERICANO	3.8
AMERICANO DOUBLE	4.2
FILTRED COFFEE	3.9
CAPPUCCINO	4.7
CAPPUCCINO DOUBLE	5.3
FLAT WHITE	5
MOCHA	5.3
LATTE	5
NESCAFÉ	3.9
GREEK COFFEE	2.8
DOUBLE GREEK COFFEE	3.6
EXTRA ESPRESSO SHOT	+0.5
BELGIAN HOT CHOCOLATE	5.6
TEA	3.9
English Breakfast, Earl Grey, Chunmee, Jasmine, Rooibos, Chamomile	
TEA WITH FRESH MINT	3.9

## SPECIALITY

SPICED CHAÏ LATTE	5.6
MATCHA LATTE	5.6

# Beers

BEER LOW ALCOHOL 330ml	5
BEER LAGER 330ml	5
BEER PILSNER 330ml	5

# Cold Drinks

ESPRESSO FREDDO	4.6
CAPPUCCINO FREDDO	5.1
NESCAFÉ FRAPPE	3.9
ICED LATTE	5.1
ICED SPICE CHAÏ LATTE	5.6
ICED CHOCOLATE	5.6
ICED MATCHA LATTE	5.6
ORANGE JUICE 300ml	5
DETOX COLD PRESSED JUICE 250ml	6
ask for the flavours	
HOMEMADE LEMONADE 300ml	5
THREE CENTS SODA 200ml	4
ask for the flavours	
KOMBUCHA 330ml	6
ask for the flavours	
PUNCHY EVERYDAY HYDRATION 330ml	4.5
ask for the flavours	
STILL WATER 1L	3.5
SPARKLING WATER 250ml   750ml	3   4

# Wines & Bubbles

<b>WINES</b>	150ML   750ML
WHITE / RED / ROSÉ	6.5   29
<b>SPARKLING</b>	125ML   750ML
PROSECCO	7   32
<b>APERITIVO</b>	
APEROL SPRITZ	10
with soda or pink grapefruit	