

DESSERT PLATTERS

No matter the occasion, it's always better with desserts!
All our other cakes are available for catering.
Ask our host for more information.

MINI TARTLETS (12 pieces - 6 to 12 pers) 42.00

lemon (3) - raspberry (3) - chocolate (3) - caramel (3)

COOKIES AND MUFFINS (20 pieces - 10 to 20 pers) 53.00

chocolate chia muffins (10) - honey and raisins cookies (5) -
chocolate cookies (5)

GOURMANDISES (40 pieces - 10 pers) 58.00

organic waffles - lemon cake - mini brownies -
financiers - speculoos

PASTEIS DE NATA (15 pieces - 7 to 15 pers) 42.00

Portuguese tartlet with egg cream

MADELEINES (20 pieces - 10 to 20 pers) 42.00

soft butter-flavoured cake

BELGIAN CHOCOLATE BROWNIES (8 pieces - 8 pers) 40.00

FRESH FRUITS BASKET (5 to 10 pers) 30.00

banana - apple - grapes

COLD DRINKS

ORANGE JUICE 25cl / 1L 5.00 / 15.75

ORGANIC APPLE JUICE 25cl / 1L 5.00 / 15.75

DETOX COLD PRESSED JUICES 25cl / 1L 6.00 / 18.95

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

HOMEMADE LEMONADE lemon or raspberries 16.75

SPARKLING BOTANICAL LEMONADE 2.95

organic jasmine green tea with fresh lime juice & ginger

HOMEMADE GREEN ICED TEA 16.75

STILL WATER - SPA REINE 50cl 3.50

SPARKLING WATER - BRU 50cl 3.50

ORGANIC OÉ WINES & BUBBLES

Contact us for more information on our wine card.

WHITE: AOC LANGUEDOC 26.95

ROSÉ: IGP MÉDITERRANÉE 26.95

RED: AOC LANGUEDOC 26.95

CRÉMANT D'ALSACE 32.25

BOOK OUR Foodtruck

**A BABY SHOWER, A FAMILY EVENT,
A GARDEN PARTY, A TEAMBUILDING,
A WEDDING BRUNCH OR A SEMINAR?**

Our foodtruck travels across
Belgium to offer you our signature
Le Pain Quotidien selection.

For any questions or requests,
please contact us:

BY PHONE: +32 (0)2 348 49 46
BY EMAIL: CATERING@LEPAINQUOTIDIEN.BE



Discover more
about our catering services
via this QR code



lepainquotidien.com/catering



CATERING

CATERING@LEPAINQUOTIDIEN.BE +32 (0)2 348 49 46

Quality

Simplicity

Conviviality

Authenticity



At home or
at the office

The same authentic food
you enjoy at our communal table
can be savoured with friends and
colleagues at home or at the office.

Prices (€ and VAT incl.) and dishes may be changed without prior notice. Organic ingredients: inspected and certified by Certisys BE-BIO-01.

BREAKFAST PLATTERS

Start the day with fresh and wholesome ingredients and enjoy the simple pleasures of life.

MINI VIENNOISERIES (20 pieces - 10 pers)

10 mini butter croissants and 10 mini pains au chocolat 47.00

CLASSIC VIENNOISERIES (10 pieces - 5 to 10 pers)

5 butter croissants and 5 pains au chocolat 42.00

MIX OF VIENNOISERIES (10 pieces - 5 to 10 pers)

choice between vegan or classic

5 x 2 different flavours of viennoiseries 42.00

MINI SAVOURY CROISSANTS (16 pieces / 4 of each - 8 pers)

assortment of mini savoury croissants filled with:

Gouda cheese - Atlantic smoked salmon and herb sauce -

homemade avocado mash - Belgian farmers ham 58.00

GRANOLA PARFAIT, CHIA PASSION FRUIT DELICE

& FRUIT SALAD (10 pieces - 10 pers) 53.00

choose 2 different flavours or 10 similar:

- 5 mini granola parfaits: organic granola with fresh fruits,
choice between: organic plain yoghurt or organic soy yoghurt
- 5 mini fresh fruits salads
- 5 mini chia passion fruit delices

LUNCH

All our salads are prepared on the spot. We try to use as many organic and/or locally sourced products as possible.

PLATTER SALADS (5 medium individual portions - 5 pers) 47.00

Select 1 taste per platter

- Caesar : free-range chicken - crispy bacon - Romaine salad -
Parmesan - homemade organic croutons - Caesar dressing
- Atlantic smoked salmon & quinoa: mesclun -
quinoa tabbouleh - organic skyr with fresh herbs - cherry tomatoes -
sprouted cress - dill - vegan vinaigrette - herb sauce

- Quinoa ^V: mesclun - quinoa tabbouleh -
cherry tomatoes - sprouted cress - pickled cucumber -
homemade organic croutons - vegan vinaigrette
- Tuna : mesclun - tuna salad - cherry tomatoes - homemade
organic croutons - lemon - dill - vegan vinaigrette
- Caprese : Romaine salad - mozzarella di bufala D.O.P. -
homemade organic croutons - cherry tomatoes -
vegan vinaigrette - basil oil

PLATTER OF QUICHES (12 pieces - 6 pers) 53.00

assortment of quiches

PLATTERS TO SHARE

PLATTER OF TARTINES (25 pieces - 5 to 10 pers) 69.00

PLATTER OF BAGUETTES (10 pieces - 5 to 10 pers) 58.00

PLATTER OF MINI BREADS (15 pieces - 5 to 10 pers) 69.00

GARNISHED WITH THE FOLLOWING:

- Atlantic smoked salmon - organic skyr with
fresh herbs - cucumber
- Belgian farmers ham - Gouda cheese -
organic butter - organic gherkins
- hummus - pomegranate - cucumber - pickled red onion -
parsley - homemade spiced oil ^V
- tuna - hummus - chives - radish - cucumber
- dried ham - mozzarella di bufala D.O.P.- organic pesto rosso -
cherry tomatoes - basil oil

PLATTER OF WRAPS (8 of each - 4 to 8 pers) 69.00

- Atlantic smoked salmon: organic skyr with fresh herbs -
cucumber - Romaine salad
- Pico de Gallo ^V: guacamole - Pico de Gallo corn salad -
sprouted cress

SURPRISE BREAD (10 pers) 112.00

*A large organic sourdough bread filled with double
closed tartines, topped with the following selection:*

- Atlantic smoked salmon - organic skyr with fresh herbs - cucumber
- free-range chicken - Parmesan - Caesar dressing - Romaine salad
- guacamole - Pico de Gallo corn salad - sprouted cress ^V
- tuna - hummus - radish - cucumber - chives
- dried ham - mozzarella di bufala D.O.P.- organic pesto rosso -
cherry tomatoes - basil oil

SURPRISE MINI BREADS (15 pieces - 5 to 10 pers) 74.00

*A large organic sourdough bread filled with
mini sourdough breads, filled with the above selection.*

COMBO'S

Easy to share for small and big occasions, at home and at the office.

INDIVIDUAL BREAKFAST (minimum 5 pers)

butter croissant or pain au chocolat -

orange juice or organic apple juice - fruit salad 13.50

LUNCH FOR 10 PERSONS (4 platter)

1 platter of 10 mini salads - 2 platters to share -

1 dessert platter 210.00

PREMIUM LUNCH FOR 10 PERSONS (5 platter) 257.50

1 platter of 10 mini salads - 2 platters to share - 1 platter of

quiches or organic soup of the day ^V - 1 platter of desserts

INDIVIDUAL LUNCH (minimum 5 pers) 21.00

tartine to choose from our assortment - mini salad - brownie

APERIO PLATTERS

VEGETABLES AND DIPS ^V (10 pers)

carrot - cucumber - cauliflower - radish - cherry tomatoes -
hummus - mushroom tapenade 58.00

CROSTINIS AND DIPS (5 to 10 pers)

crostinis of our organic baguette - mushroom tapenade -
organic skyr with radish and chives -
salmon rillettes - houmous ^V - guacamole ^V 53.00

*We also have a veggie or vegan offer available.
For more details, please ask our host or visit our website.*

V • VEGAN

