



MENU

EN

Quality

Simplicity

Conviviality

Authenticity

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 10.95

- with yoghurt & fresh fruits +4.45
- with an organic soft-boiled egg & soldiers +4.45
- with organic sourdough wheat bread & baguette +4.45
- full selection +10

PROTEIN PANCAKES

banana, blueberries, fresh mint, organic skyr and strawberry jam 13.95

MINI PANCAKES

seasonal fresh fruits, fresh mint, sour cream and strawberry jam 13.95

PAIN PERDU

brioche, roasted apple, blueberries, fresh mint and sour cream 11.95

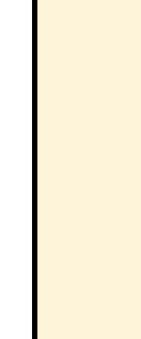
HAM & CHEESE CROISSANT

warm butter croissant with Belgian ham and Gouda cheese 8.95



BREAKFAST BOWL

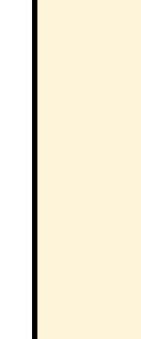
quinoa tabbouleh, organic scrambled eggs, cherry tomatoes, guacamole, parsley, lemon, mesclun & superseeds, served with organic cannabis-hemp bread 15.95



MANHATTAN BREAKFAST

Atlantic smoked salmon, organic skyr with fresh herbs, organic soft-boiled egg, mesclun, selection of slices of organic bread and organic baguette 15.95

YOGHURT & FRUITS



GRANOLA PARFAIT

organic granola, fresh fruits and fresh mint - choice between: organic plain yoghurt, organic skyr or organic soy yoghurt 11.95

FRESH FRUIT SALAD

seasonal fresh fruits 8.95



CHIA PASSION FRUIT DELICE

organic chia pudding made with passion fruit purée and almond milk, blueberries, grapes, pomegranate, dark chocolate and a choice of organic yoghurt, organic skyr or organic soy yoghurt 11.95

ORGANIC EGGS

All our eggs are organic & come from free-range chicken.

SCRAMBLED EGGS

with organic baguette and organic sourdough wheat bread 11.95

- with grilled bacon +4.25
- with avocado +4.25
- with Atlantic smoked salmon +5.45

BAKED EGGS (1 OR 2)

with organic baguette, organic butter & organic sourdough wheat bread 5.45 / 7.95

SOFT-BOILED EGGS (1 OR 2)

with organic baguette, organic butter & organic sourdough wheat bread soldiers 5.45 / 7.95



SCRAMBLED EGGS TOAST

toasted organic sourdough wheat bread, organic scrambled eggs, avocado, cherry tomatoes, coriander and organic pesto rosso 16.95

BRUNCH

selection of organic breads, a classic organic

hot drink and organic jams & spreads 28.95

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

- organic pan-fried egg
- quinoa tabbouleh

HALF TARTINE

- avocado toast
- Atlantic smoked salmon
- tuna

- mini granola parfait with yoghurt of your choice
- mini fresh fruits salad

• ham & cheese

- mini chia passion fruit delice

MAKE IT EVEN MORE DELICIOUS

WITH A GLASS OF CREMANT & YOUR CHOICE

BETWEEN MINI PANCAKES OR WAFFLE +9.95

- pancakes nature
- pancakes with Atlantic smoked salmon, sour cream & dill

- pancakes with grilled bacon & agave syrup

- Belgian waffle, banana & chocolate sauce

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

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. While we take steps to minimize risks and safely handle the foods that contain potential allergens (amongst others: gluten, milk, eggs, sesame, soya, nuts, celery, mustard, sulphites) please be advised that cross-contamination may occur. As we are working with fresh ingredients, the composition may vary according to availability.

V. VEGAN

TARTINES

Served on our organic sourdough wheat bread.
Our tartines are also available on 1/2 organic baguette.

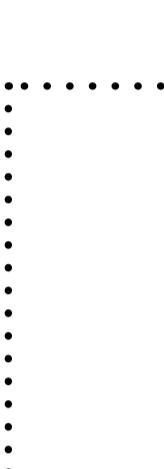


AVOCADO TOAST [✓]

guacamole, cucumber, radish,
superseeds and citrus-cumin-salt 14.95
• with organic scrambled eggs +3.45
• with Atlantic smoked salmon +5.45

CROQUE MONSIEUR

double slice of organic sourdough wheat bread
with Belgian farmers ham & Gouda cheese,
served with organic tomato salsa
and a mixed salad 18.95



GARDENER'S CROQUE [✓]

slice of organic sourdough wheat bread
with hummus, grilled zucchini,
organic pesto rosso, served with a mixed salad,
avocado with superseeds, vegan vinaigrette
and organic tomato salsa 16.95

TUNA

hummus, celery, chives, radish and cucumber 14.95

BELGIAN BEEF TARTARE

organic Belgian beef, Parmesan, basil oil
and organic sundried tomatoes 18.95



★ CHICKEN & SMOKED MOZZARELLA TOAST

free-range chicken, smoked mozzarella,
grilled zucchini, basil oil and parsley 18.95



BAKER'S LUNCH

big bowl of organic soup of the day,
½ tartine of the day and a mixed salad 17.95
• with pastel de nata or plain Belgian waffle +3.45

★ 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

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 18.95

• with grilled bacon +4.25



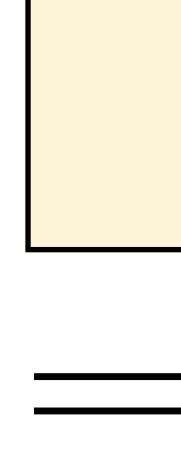
ATLANTIC SMOKED SALMON & TUNA

Nordic rye bread, Romaine salad,

sprouted cress, cherry tomatoes,

lemon, cucumber, vegan vinaigrette

and fresh herb sauce 19.95



CAESAR

free-range chicken, grilled bacon, Parmesan cheese,

homemade organic croutons, organic hard-boiled egg,

Romaine salad and Caesar dressing 18.95

FLATBREADS

All our flatbreads are sourdough based.

PORTOBELLO & ROASTED VEGETABLES

mushroom tapenade, roasted butternut, broccoli

and portobello mushrooms, pickled red onion,

parsley and homemade slightly spicy oil 17.95

• with mozzarella di bufala D.O.P. +3.5

• with Serrano ham +3.5

SALMON MISO BOWL

Atlantic hot-smoked salmon, turmeric

cauliflower, whole-grain rice, avocado,

Pico de Gallo, corn salad, coriander, lemon,

radish, sprouted cress and a miso dressing 19.95

PISTACHIO MORTADELLA PINSA

folded sourdough flatbread

with pistachio pesto, mortadella,

mozzarella di bufala D.O.P.

tomatoes and sprouted cress 18.95

ARGENTINIAN PASTRAMI CROQUE

inspired by our Argentinian chef—

double slice of toasted organic

sourdough wheat bread with marinated

pastrami, organic pesto rosso,

sautéed mushrooms, Comté,

pickled red onion and Romaine salad 20.95

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The Argentinian story

For this season's 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.

✓ VEGAN

All organic ingredients are certified by Certisys BE-BIO-01

Prices include VAT and service

DESSERTS

LEMON MERINGUE TARTLET 6.45

RASPBERRY MERINGUE TARTLET 6.45

APPLE-CINNAMON TARTLET 6.45

CARAMEL TARTLET 6.45

★ **BELGIAN WAFFLE** 6.95

banana and chocolate sauce

AFTERNOON BREAK

slice of tart of the day & a classic organic hot drink 9.95

MADELEINE 2.95

PASTEL DE NATA 2.95

COOKIES chocolate or honey-grapes 2.95

CHOCOLATE ÉCLAIR 5.45

MERVEILLEUX 6.45

MILLEFEUILLE WITH APPLE 7.45

★ **CHEESECAKE RED FRUITS** sliced 7.45

CHOCOLATE DÉLICE V 5.45

BELGIAN CHOCOLATE BROWNIE 6.45

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 our hosts!

CLASSICS

CAPPUCCINO 4.95

AMERICANO 3.95

ESPRESSO 3.95

LONG BLACK 4.95

FLAT WHITE 4.95

LATTE MACCHIATO 5.95

extra espresso shot +1.5

★ **BELGIAN HOT CHOCOLATE** 4.95

TEA 4.95

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

TEA WITH FRESH MINT* 4.95

SPECIALITIES

★ **GINGER ELIXIR*** 4.95

WARM APPLE JUICE 5.75

CHAÏ LATTE 5.95

MATCHA LATTE 6.95

CARAMEL LATTE MACCHIATO 6.95

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

★ **HOMEMADE LEMONADE** lemon or raspberry 5.95

ORANGE JUICE 4.95 / 6.95

ORGANIC APPLE JUICE 4.95 / 6.95

DETOX COLD-PRESSED JUICE 5.95

• apple, active charcoal and lime

• organic carrot, ginger and turmeric

• organic pear, spinach and organic mint

CHOCOLATE COOKIE OR CARAMEL FRAPPE 6.95

COLD BREW COFFEE OR LATTE 3.95 / 5.95

STILL OR SPARKLING WATER BRU 25cl / 50cl 3.45 / 5.45

SPARKLING BOTANICAL LEMONADE 4.95

★ **HOMEMADE ICED TEA**

• green tea 4.95

• passion fruit or peach 5.95

ORGANIC WINES, BUBBLES & BEERS

WINES & BUBBLES

OÉ WHITE - OÉ ROSE - OÉ RED 6.45 / 30

MIMOSA OR BELLINI* 7.45

CRÉMANT D'ALSACE 7.45 / 38

BEERS

CRISTAL 25cl - 6% 3.95

VEDETT EXTRA WHITE 33cl - 4.7% 4.95

VEDETT EXTRA PILSNER 33cl - 5.2% 4.95