

TARTINES

Served on our organic sourdough wheat bread.

Our tartines are also available on 1/2 organic baguette.



AVOCADO TOAST ^V

guacamole, cucumber, radish, superseeds and citrus-cumin-salt 13.95

• with organic scrambled eggs +2.95

• with Atlantic smoked salmon +4.95

SALMON & AVOCADO

Atlantic smoked salmon, organic skyr with fresh herbs, chives, lemon & sprouts 17.95

CROQUE MONSIEUR

double slice of organic sourdough wheat bread with Belgian farmers ham & Gouda cheese, served with organic tomato salsa and a mixed salad 17.95



GARDENER'S CROQUE ^V

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 15.95

TUNA

hummus, celery, chives, radish and cucumber 13.95

BELGIAN BEEF TARTARE

organic Belgian beef, Parmesan, basil oil and organic sundried tomatoes 17.95



CHICKEN & SMOKED MOZZARELLA TOAST

free-range chicken, smoked mozzarella, grilled zucchini, basil oil and parsley 17.95

• with mixed salad ^V+3.65



BAKER'S LUNCH

big bowl of organic soup of the day,

½ tartine of the day and a mixed salad 16.95

• with mini plain pancakes or mini fresh fruit salad ^V+2.95

TARTINE LUNCH

classic avocado toast ^V or ham & cheese tartine,

homemade iced tea or sparkling infused water 15.95

• with mini plain pancakes or mini fresh fruit salad ^V+2.95

★ Guest's Favorites.

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.

V 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 17.95

• with grilled bacon +3.95

MEDITERRANEAN SALAD

Charentais melon, mozzarella di bufala D.O.P., grilled zucchini, toasted flatbread, mesclun,

vegan vinaigrette, pickled red onion,

cherry tomatoes, sprouts & basil oil 17.95

• with Serrano ham +2.95



★ CAESAR

free-range chicken, grilled bacon, Parmesan cheese, homemade organic croutons, organic hard-boiled egg, Romaine salad and Caesar dressing 17.95

FLATBREADS

All our flatbreads are sourdough based.



GRILLED VEGETABLES ^V

houmous, roasted peppers, grilled zucchini, sprouted cress and basil oil 16.95

• with mozzarella di bufala D.O.P. +2.95

• with Serrano ham +2.95

TWO ORGANIC BAKED EGGS

organic skyr, roasted cherry tomatoes, topped with citrus-cumin-salt,

parsley and homemade slightly spicy oil 15.95



★ ITALIAN

mozzarella di bufala D.O.P., Serrano ham, organic pesto rosso, cherry tomatoes

and basil oil 17.95

SOUPS & QUICHES

QUICHE

with a mixed salad

• Lorraine 15.95

• feta and spinach 15.95



ORGANIC SOUP OF THE DAY ^V

with organic sourdough wheat bread,

organic baguette, organic homemade croutons,

fresh herbs and organic butter 6.45 / 8.95

Seasonal SPECIALS

GOURMET BREAKFAST

butter croissant with organic scrambled eggs served warm, Atlantic smoked salmon,

avocado, mesclun, vegan vinaigrette,

cucumber, cherry tomatoes, organic wheat sourdough bread & organic baguette 16.95



SEASONAL VEGETABLES BOWL ^V

roasted peppers, avocado, quinoa tabbouleh, hummus, cucumber,

mesclun, vegan vinaigrette,

sprouts & homemade organic croutons 14.95

• with feta cheese +2.95

• with free-range chicken +3.95

SALMON & QUINOA BOWL

Atlantic smoked salmon, quinoa tabbouleh, pickled vegetables, romaine lettuce,

vegan vinaigrette, cucumber, cherry tomatoes, sprouts, lemon & fresh herb dressing 18.95

• with avocado +3.95

MEDITERRANEAN SALAD

Charentais melon, mozzarella di bufala D.O.P., grilled zucchini, toasted flatbread,

mesclun, vegan vinaigrette, pickled red onion, cherry tomatoes,

sprouts & basil oil 17.95

• with Serrano ham +2.95

CROQUE CLUB CHICKEN

double slice of organic sourdough wheat bread with free-range chicken,

grilled bacon, organic hard-boiled egg, tomato, romaine lettuce,

mayonnaise & lemon 18.95

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

Prices include VAT and service

V • VEGAN

DESSERTS

LEMON MERINGUE TARTLET 6.45

RASPBERRY MERINGUE TARTLET 6.45

APPLE-CINNAMON TARTLET 6.45

CARAMEL TARTLET 6.45

PAVLOVA WITH STRAWBERRIES ^Y 5.45

★ BELGIAN WAFFLE 6.95

banana or strawberries with 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 RED FRUITS & RHUBARB 7.45

★ CHEESECAKE RED FRUITS sliced 7.45

CHOCOLATE DÉLICE ^Y 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

★ 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 an herbal tea with freshly crushed ginger, lemon*, agave syrup, and fresh mint*—a vibrant blend designed to support your well-being and awaken your senses.

COLD DRINKS

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

HOMEMADE ICED TEA

- green tea 4.95
- passion fruit or peach 5.95

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

OUR FAVORITES

★ HOMEMADE LEMONADE lemon or raspberry 5.95

CHOCOLATE COOKIE OR CARAMEL FRAPPÉ 6.95

BOTANICAL ESPRESSO TONIC 5.95

★ SPARKLING BOTANICAL LEMONADE 4.95

INFUSED SPARKLING WATER 5.95

- strawberries, lemon & mint
- cucumber, lemon & mint
- raspberries, blueberries & mint

ORGANIC WINES, BUBBLES & BEERS

WINES & BUBBLES

OÉ WHITE - OÉ ROSÉ - OÉ RED 6.45 / 30

MIMOSA OR BELLINI* 7.45

CRÉMANT D'ALSACE 7.45 / 38

BEERS

CRISTAL 25cl - 0% 3.95

VEDETT EXTRA WHITE 33cl - 4.7% 4.95

VEDETT EXTRA PILSNER 33cl - 5.2% 4.95