



Quality

Simplicity

Conviviality

Authenticity

BREAKFAST

Served with our organic butter, jams & spreads.

LE PAIN QUOTIDIEN BREAKFAST

EXPRESS

butter croissant or pain au chocolat with orange juice or organic apple juice 25cl and a classic organic hot drink of your choice 9.95

CLASSIC

Express + organic soft-boiled egg with organic sourdough wheat bread & organic baguette 14.95

GOURMAND

Classique + label Rouge cooked ham & Comté cheese 19.95

PROTEIN PANCAKES

banana, blueberries, fresh mint, organic skyr and strawberry jam 12.95

MINI PANCAKES

seasonal fresh fruit, fresh mint and strawberry jam 12.95

PAIN PERDU

brioche, seasonal fresh fruit, fresh mint and strawberry jam 10.95

HAM & CHEESE CROISSANT

warm butter croissant with label Rouge cooked ham & Comté cheese 7.95



BREAKFAST BOWL

quinoa tabbouleh, organic scrambled eggs, cherry tomatoes, guacamole, parsley, lemon, mesclun, vegan vinaigrette & superseeds, served with organic cannabis-hemp bread 14.95



MANHATTAN BREAKFAST

Atlantic smoked salmon*, organic skyr with fresh herbs, organic soft-boiled egg, mesclun, selection of slices of organic bread and organic baguette 14.95

YOGURT & FRUITS



GRANOLA PARFAIT

organic granola, fresh fruit and fresh mint - choice between: organic plain yogurt, organic skyr or organic soy yogurt 9.95

FRESH FRUIT SALAD [▼]

seasonal fresh fruit 7.95



CHIA RED FRUITS DELICE

made with organic almond milk, raspberry puree, fresh raspberries, strawberries, blueberries and organic dark chocolate - choice between organic plain yogurt, organic skyr or organic soy yogurt 9.95

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 sliced avocado +3.5
- with grilled bacon +3.5
- with Atlantic smoked salmon* +4

BAKED EGGS (1 OR 2)

with organic baguette, organic butter & organic sourdough wheat bread 4.95 / 6.95

SOFT-BOILED EGGS (1 OR 2)

with organic baguette, organic butter & organic sourdough wheat bread soldiers 4.95 / 6.95



SCRAMBLED EGGS TOAST

toasted organic sourdough wheat bread, organic scrambled eggs, avocado, cherry tomatoes, coriander and organic pesto rosso 14.95

BRUNCH

selection of organic breads, a classic organic hot drink and organic jams & spreads 26.95

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
- butter brioche

HALF TARTINE

- avocado toast [▼]
- salmon* & avocado
- chicken & avocado
- tuna & hummus

PROTEIN

- organic soft-boiled egg
- organic scrambled eggs
- quinoa tabbouleh [▼]

DESSERT

- mini granola parfait with yogurt of your choice
- mini fresh fruit salad [▼]
- mini chia red fruit delice

MAKE IT EVEN MORE DELICIOUS +9

WITH A GLASS OF PROSECCO & YOUR CHOICE BETWEEN MINI PANCAKES OR WAFFLE

- pancakes with Atlantic smoked salmon*, sour cream & dill
- pancakes with grilled bacon & agave syrup
- pancakes with poached egg & red onions pickles
- Belgian waffle, banana & chocolate sauce

BREAD & BAKERY

Served with our organic jams & organic spreads.

SELECTION OF ORGANIC BREAD & BAGUETTE 7.5

PORTION OF ORGANIC BAGUETTE 4

CINNAMON ROLL [▼] 4.45

PAIN AU CHOCOLAT 3.6

BUTTER CROISSANT 3.5

TORTILLON 3.95

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



BETTER CHOICES: COLLECT 5 EXTRA POINTS WITH TARTINE CLUB

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. We work with fresh ingredients and the composition of our dishes can vary.

V • VEGAN

TARTINES

Served on our organic sourdough wheat bread or gluten-free bread (+2€).



AVOCADO TOAST ^V

guacamole, cucumber, radish, superseeds and citrus-cumin-salt 14.95

- with organic poached egg +2.5
- with grilled bacon +3.5
- with Atlantic smoked salmon* +4

SALMON & AVOCADO

Atlantic smoked salmon*, organic skyr with fresh herbs, chives, lemon & sprouted cress 17.95

CROQUE MONSIEUR GRATINATED

double slice of organic sourdough wheat bread with Label Rouge cooked ham, Comté cheese and béchamel sauce, served with organic tomato salsa and mixed salad 18.95



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 17.95

TUNA

hummus, celery, chives, radish and cucumber 13.95

CHICKEN & AVOCADO

free-range chicken, avocado mash, cucumber, spring onions and lemon 15.95



CHICKEN & SMOKED PROVOLA TOAST

free-range chicken, smoked provola, grilled zucchini, basil oil and parsley 16.95

- with mixed salad ^V+3.5

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, sprouted cress & homemade organic croutons 14.95

- with feta cheese +3
- with free-range chicken +4

SALMON & QUINOA BOWL

Atlantic smoked salmon*, quinoa tabbouleh, pickled vegetables, romaine lettuce, vegan vinaigrette, cucumber, cherry tomatoes, sprouted cress, lemon & fresh herb dressing 18.95

- with avocado +3.5

MEDITERRANEAN SALAD

Charentais melon, mozzarella di bufala D.O.P., grilled zucchini, toasted flatbread, mesclun, vegan vinaigrette, pickled red onion, cherry tomatoes, sprouted cress & basil oil 16.95

- with Speck IGP +3.5

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

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 16.95

- with grilled bacon +3.5

MEDITERRANEAN SALAD

Charentais melon, mozzarella di bufala D.O.P., grilled zucchini, toasted flatbread, mesclun, vegan vinaigrette, pickled red onion, cherry tomatoes, sprouted cress & basil oil 16.95

- with Speck IGP +3.5



CAESAR

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



BAKER'S LUNCH

big bowl of organic soup of the day, ½ tartine of the day and a mixed salad 17

- with mini plain pancakes or mini fresh fruit salad ^V+3

TARTINE LUNCH

classic avocado toast ^V or ham & cheese tartine, homemade iced tea or sparkling infused water 14.95

- with mini plain pancakes or mini fresh fruit salad ^V+3

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. +3.5
- with Speck IGP +3.5

TWO ORGANIC BAKED EGGS

organic skyr, roasted cherry tomatoes, topped with citrus-cumin-salt, parsley and homemade slightly spicy oil 14.95

- with sliced avocado +3.5
- with grilled bacon +3.5
- with Atlantic smoked salmon* +4



ITALIAN

mozzarella di bufala D.O.P., Speck IGP, 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 6.95 / 8.95

★ 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

V • VEGAN

Prices and payment methods: restaurant checks are accepted, other cheques will not be accepted.

Prices in €, tax and service included. Alcohol abuse is bad for your health, please consume in moderation.

We also have a kids menu available, please ask our host for more details.

DESSERTS

LEMON MERINGUE TARTLET 6.95

APPLE & CINNAMON TARTLET 6.95

★ BELGIAN WAFFLE 6.95

• served with banana or strawberries or chocolate sauce 7.5

• served with banana or strawberries and chocolate sauce 7.95

AFTERNOON BREAK 9.95

from Monday to Friday, from 3pm to 6pm, except bank holidays

choose a dessert up to 6.95€ with a classic

organic hot drink of your choice

• with an organic double hot drink +1

PAVLOVA WITH STRAWBERRIES ^v 6.95

MADELEINE 2.65

PASTEL DE NATA 2.95

COOKIES chocolate or honey-raisins 2.95

CHOCOLATE & VANILLA ÉCLAIR 6.45

CHOCOLATE MERVEILLEUX 6.95

APPLE GALETTE 5.45

★ RED FRUITS CHEESECAKE slice 7.45

CHOCOLATE MOELLEUX ^v 6.95

BELGIAN CHOCOLATE BROWNIE 6.45

SLICE OF CAKE OF YOUR CHOICE 4.95

plain cake, chocolate cake or lemon cake

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 your hosts!

CLASSICS

ESPRESSO 2.95 / 3.95

AMERICANO 3.5 / 4

ESPRESSO MACCHIATO 3.5 / 4

LATTE 4.95 / 5.95

CAPPUCCINO 4.95 / 5.95

FLAT WHITE - double espresso latte 5.95 / 6.95

LATTE MACCHIATO 5.95

TEA 5.5

English breakfast, chunmee, earl grey,

jasmine, rooibos, chamomile

TEA WITH FRESH MINT** 5.95

SPECIALITIES

★ BELGIAN HOT CHOCOLATE 6.5

CHAÏ LATTE 6.5

MATCHA LATTE 6.5

CARAMEL LATTE MACCHIATO** 6.95

★ GINGER ELIXIR** 5.6

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

ORANGE JUICE 25cl 6.5

ORGANIC APPLE JUICE 25cl 6.5

DETOX COLD PRESSED JUICE 6.95

• apple, active charcoal and lime

• organic carrot, ginger and turmeric

• organic pear, spinach and mint

STILL WATER - SPARKLING WATER 50cl 4.95

★ HOMEMADE ICED TEA 6.5

• green tea, passion fruit or peach

ORGANIC KOMBUCHA seasonal 37.5cl 7.95

OUR FAVORITES

★ HOMEMADE LEMONADE 25cl lemon or raspberry 6.5

CHOCOLATE COOKIE OR CARAMEL FRAPPÉ 6.95

• with expresso shot +1

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

RED - OÉ

• IGP VAUCLUSE PRINCIPAUTÉ D'ORANGE 6.5 / 27.5

• AOC LANGUEDOC, LE LANGUEDOC 6.5 / 27.5

WHITE - OÉ

• AOC CÔTE DU RHÔNE, LE CÔTE DU RHÔNE 6.5 / 27.5

• AOC BUGEY, LE BUGEY 6.5 / 27.5

ROSÉ - OÉ

• IGP PROVENCE, LE ROSÉ MÉDITERRANÉE 6.5 / 27.5

SPARKLING

• PROSECCO BRUT TENUTE ARNACES 6.95 / 32.5

• MIMOSA OR BELLINI 6.95

BEERS

BAPBAP ORIGINAL BLONDE PALE ALE - 5.8%

draft 25 cl or 50 cl | bottle 33cl 4.95 / 8 / 7.95

BAPBAP GUINGUETTE IPA 5.8% - bottle 33cl 7.95

BAPBAP FAUBOURG BLONDE 4.8% - bottle 33cl 7.95

KID'S MENU

Discover a variety of savory options made just for kids.

Ask our hosts - They'll be happy to advise.

AOC: Appellation d'Origine Contrôlée