



Quality

Simplicity

Conviviality

Authenticity

## BREAKFAST

### LE PAIN QUOTIDIEN BREAKFAST

selection of organic bread, organic jams, organic spread viennoiserie of your choice (*croissant, pain au chocolat*), juice of your choice (*apple, pear, apricot, peach*) & simple hot drink of your choice (*espresso, americano, cappuccino, hot chocolate, organic tea*) 11.5

- with skyr or soy yoghurt & fresh fruits +4
- with an soft boiled egg & wheat bread soldiers +3.7
- with an scrambled egg +4.7
- with label Rouge cooked ham & Comté cheese +7

### PROTEIN PANCAKES

banana, seasonal fresh fruits, fresh mint, skyr and strawberry jam 13.1

### PAIN PERDU

brioche, seasonal fresh fruit, fresh mint and strawberry jam 11

### HAM & CHEESE CROISSANT

warm butter croissant with Label Rouge cooked ham & Comté cheese 8



### BREAKFAST BOWL

quinoa tabbouleh, scrambled eggs, cherry tomatoes, guacamole, parsley, lemon, mesclun, vegan vinaigrette & superseeds, served with organic bread 15.1



### MANHATTAN BREAKFAST

Atlantic smoked salmon\*, skyr with fresh herbs, soft-boiled egg, mesclun, selection of slices of organic bread and baguette 15.9

## YOGURT & FRUITS



### GRANOLA PARFAIT

organic granola, fresh fruit and fresh mint - choice between: skyr or organic soy yogurt 10

### FRESH FRUIT SALAD <sup>v</sup>

seasonal fresh fruit 8



### CHIA RED FRUITS DELICE

made with organic oat milk, raspberry puree, fresh raspberries, strawberries, blueberries and dark chocolate - choice between skyr or organic soy yogurt 10

## EGGS

All our eggs come from free-range chicken.

### SCRAMBLED EGGS

with baguette & organic sourdough wheat bread 11.9

- with sliced avocado +3.6
- with grilled bacon +3.6
- with Atlantic smoked salmon\* +5.6

### BAKED EGGS (1 OR 2)

with baguette & organic sourdough wheat bread 5 / 7

### SOFT-BOILED EGGS (1 OR 2)

with organic sourdough wheat bread soldiers 5 / 7



### SCRAMBLED EGGS TOAST

toasted organic sourdough wheat bread, scrambled eggs, avocado, cherry tomatoes, coriander and pesto rosso 15.1

## BRUNCH

our brunch is served all day with a selection of organic breads, organic jams, organic spreads and butter 29.9

### COMPOSE YOUR BRUNCH:

Choose 1 in each category:

#### VIENNOISERIE

- butter croissant
- pain au chocolat
- butter brioche
- pain aux raisins
- apple puff pastry

#### FRUIT JUICES

- apple
- squeezed orange
- Williams pear
- vine peach
- apricot

#### HOT DRINK

- coffee
- organic tea
- cappuccino
- hot chocolate

#### HALF TARTINE

- avocado toast <sup>v</sup>
- Atlantic smoked salmon\*
- chicken & avocado
- tuna

#### PROTEIN

- soft-boiled egg
- scrambled eggs
- baked egg
- quinoa tabbouleh <sup>v</sup>

#### DESSERT

- mini granola parfait with skyr or soy yogurt
- mini fresh fruits salad <sup>v</sup>

### MAKE IT EVEN MORE DELICIOUS +9

#### WITH A GLASS OF PROSECCO & YOUR CHOICE BETWEEN PANCAKES

- pancakes with Atlantic smoked salmon\*, sour cream & dill
- pancakes with grilled bacon & agave syrup
- pancakes with poached egg & red onions pickles

## BREAD & BAKERY

### MIXED PLATTER OF ORGANIC BREADS 4

with butter and organic spreads or organic jams

### PAIN AUX RAISINS 3.1

### APPLE PUFF PASTRY 3

### PAIN AU CHOCOLAT 2.6

### BUTTER CROISSANT 2.3

### BUTTER BRIOCHE 3.1



**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.

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# TARTINES

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



## AVOCADO TOAST <sup>v</sup>

guacamole, cucumber, radish, superseeds and citrus-cumin-salt 13.9

- with poached egg +2.6
- with grilled bacon +3.6
- with Atlantic smoked salmon\* +5.6

## SALMON & AVOCADO

Atlantic smoked salmon\*, skyr with fresh herbs, chives, lemon & sprouted cress 19

## CROQUE MONSIEUR GRATINATED

double slice of organic sourdough wheat bread with Label Rouge cooked ham, Comté cheese and béchamel sauce, served with mixed salad 19.3



## GARDENER'S CROQUE <sup>v</sup>

slice of organic sourdough wheat bread with hummus, grilled zucchini, pesto rosso, served with a mixed salad, avocado with superseeds, vegan vinaigrette 18

## TUNA

hummus, celery, chives, radish and cucumber 14.9

## CHICKEN & AVOCADO

free-range chicken, avocado mash, cucumber, spring onions and lemon 15.9



## CHICKEN & SMOKED PROVOLA TOAST

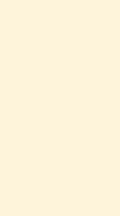
free-range chicken, smoked provola, grilled zucchini, basil oil and parsley 16.9

- with mixed salad <sup>v</sup>+3.5

# Seasonal SPECIALS

## GOURMET BREAKFAST

butter croissant with scrambled eggs served warm, Atlantic smoked salmon\*, avocado, mesclun, vegan vinaigrette, cucumber, cherry tomatoes, organic wheat sourdough bread & baguette 17.5



## SEASONAL VEGETABLES BOWL <sup>v</sup>

roasted peppers, avocado, quinoa tabbouleh, hummus, cucumber, mesclun, vegan vinaigrette, sprouted cress & homemade organic croutons 15

- with feta cheese +3.1
- with free-range chicken +4.1

## SALMON & QUINOA BOWL

Atlantic smoked salmon\*, quinoa tabbouleh, pickled vegetables, romaine lettuce, vegan vinaigrette, cucumber, cherry tomatoes, sprouted cress, lemon & fresh herb dressings 19.9

- with avocado +3.6

## CROQUE CLUB CHICKEN

double slice of organic sourdough wheat bread with free-range chicken, grilled bacon, hard-boiled egg, tomato, romaine lettuce, mayonnaise & lemon 19



## BAKER'S LUNCH

big bowl of soup of the day, ½ ham & cheese tartine and a mixed salad 17

- with mini fresh fruit salad <sup>v</sup>+3.5

## TARTINE LUNCH

classic avocado toast <sup>v</sup> or ham & cheese tartine, homemade iced tea or sparkling infused water 15

- with mini fresh fruit salad <sup>v</sup>+3.5

## ★ 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.*

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# SALADS

Served with organic bread & butter.

## WARM GOAT CHEESE

crottin of mature goat cheese, mixed salad, organic granola, blueberry dressing, dried cranberries, cherry tomatoes, cucumber and chives 17.2

- with grilled bacon +3.6

## MEDITERRANEAN SALAD

melon, mozzarella di bufala D.O.P., grilled zucchini, toasted flatbread, mesclun, vegan vinaigrette, pickled red onion, cherry tomatoes, sprouted cress & basil oil 17

- avec Speck IGP +3.6



## ★ CAESAR

free-range chicken, grilled bacon, Grana Padano cheese, homemade organic croutons, hard-boiled egg, Romaine salad and Caesar dressing 18

# FLATBREADS

All our flatbreads are sourdough based.



## GRILLED VEGETABLES <sup>v</sup>

houmous, roasted peppers, grilled zucchini, sprouted cress and basil oil 17

- with mozzarella di bufala D.O.P. +3.6
- with Speck IGP +3.6

## TWO BAKED EGGS

skyr, roasted cherry tomatoes, topped with citrus-cumin-salt, parsley and homemade slightly spicy oil 15

- with sliced avocado +3.6
- with grilled bacon +3.6
- with Atlantic smoked salmon\* +5.6



## ★ ITALIAN

mozzarella di bufala D.O.P., Speck IGP, pesto rosso, cherry tomatoes and basil oil 18

# SOUPS & QUICHES

## QUICHE

with a mixed salad

- Lorraine 16.9
- feta and spinach 16.9



## SOUP OF THE DAY <sup>v</sup>

with organic sourdough wheat bread, baguette, organic homemade croutons, fresh herbs and butter 7/9

**Food Allergens:** All of our dishes are prepared in a gluten rich environment. While we take steps to minimize risk and safely handle foods that contain potential allergens (including: *gluten, milk, egg, nuts, soy, celery, mustard, sulfites,...*) we advise that cross contamination may occur. A list of allergens is available and our hosts are at your disposal to answer all your questions. We work with fresh ingredients, so the composition of the dishes may vary. Ask our hosts for more information.

**Origin of our meats:** all our meats are from **France**. Our Speck ham comes from Italy.

**\*Farmed in Norway, Scotland, Faroe Islands or Iceland** Country of final preparation: FR.

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**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 7

APPLE & CINNAMON TARTLET 7.5

PAVLOVA WITH STRAWBERRIES <sup>V</sup> 7.5

FRUIT TARTLET OF THE DAY 7.5

## AFTERNOON BREAK 10

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

choose a dessert with a classic hot drink of your choice

• with an organic double hot drink +1

• with a speciality hot drink +2

PASTEL DE NATA 3.5

CHOCOLATE COOKIE 3.5

CARAMEL TARTLET 7.5

CHOCOLATE & VANILLA ÉCLAIR 7

★ SPECULOOS CHEESECAKE 7.5

with a coulis of raspberries

HALF COOKED CHOCOLATE CAKE <sup>V</sup> 7.5

LOW GLUTEN CHOCOLATE BROWNIE 6.5

SLICE OF CAKE OF THE DAY 5

*Have a look at our counter to select other desserts.*

# HOT DRINKS

*All of our hot drinks are available with milk of your choice:*

*semi-skimmed or oat. Some of our drinks are*

*also available in iced versions. Ask your hosts!*

## CLASSICS

ESPRESSO 2.6 / 3.6

AMERICANO 3 / 4

ESPRESSO MACCHIATO 3.5 / 4.5

CAPPUCCINO 5 / 6

LATTE MACCHIATO 6

TEA 5.5

English breakfast, chunmee, earl grey,

jasmine, rooibos, chamomile

TEA WITH FRESH MINT 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 ginger, lemon, agave syrup

and fresh mint – a vibrant blend designed to support

your well-being and awaken your senses.

## SPECIALITIES

★ TRADITIONAL HOT CHOCOLATE 6.9

CHAÏ LATTE 6.9

MATCHA LATTE 6.9

CARAMEL LATTE MACCHIATO 6.9

★ GINGER ELIXIR 5.9

# COLD DRINKS

SQUEEZED ORANGE JUICE 25cl 6.5

ARTISANAL FRUIT JUICE 25cl 5.9

• apple or Williams pear or

vine peach or apricot

DETOX COLD PRESSED JUICE 6.9

• apple, red fruits and lemon

• apple, mango and ginger

• apple, lime and active charcoal

STILL WATER - SPARKLING WATER 50cl 4.9

★ ICED TEA 6.5

• green tea or peach

ORGANIC KOMBUCHA WITH FRESH MINT 25cl 6.5

## OUR FAVORITES

★ HOMEMADE LEMONADE 25cl 6.5

HOMEMADE RASPBERRY LEMONADE 25cl 7

VANILLA AND SEA SALT CARAMEL FRAPPÉ 7

CHOCOLATE COOKIE FRAPPÉ 7

COFFEE AND VANILLA FRAPPÉ 7

• with espresso shot +1

BOTANICAL ESPRESSO TONIC 6

★ SPARKLING BOTANICAL LEMONADE 5

INFUSED SPARKLING WATER 6

• strawberries, lemon & mint

• cucumber, lemon & mint

• raspberries, blueberries & mint

# WINES, BUBBLES & BEERS

## WINES & BUBBLES

• ORGANIC DOMAINE DE FONTENILLE AOP LUBERON

(RED, ROSÉ, WHITE) 12cl / 75cl 6.5 / 28.5

• MIMOSA OR BELLINI 7.5

• SPRITZ - with alcohol or non-alcohol 8.5

## ORGANIC BEERS & CIDER

DRAFT BEER PIETRA 5,5% - 25cl / 50cl 6.5 / 9.9

BULLE BLONDE 5% - bottle 33cl 7.9

BULLE BLANCHE 4.2% - bottle 33cl 7.9

AIX PALE ALE 6% - bottle 33cl 8.9

BULLE TRIPPLE 8% - bottle 33cl 8.9

CIDRE LA CHOUETTE 4% - bottle 33cl 7.9

CORONA CERO\*\* 0.0% - bottle 33cl 6.9

## 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