

BREAKFAST

Served with our organic butter, jams & spreads.

LE PAIN QUOTIDIEN BREAKFAST

GOURMAND

butter croissant or pain au chocolat, orange juice or organic apple juice 25cl, classic organic hot drink, organic soft-boiled egg with organic sourdough wheat bread & organic baguette, plate of Label Rouge cooked ham & Comté cheese 19.95

CLASSIC

butter croissant or pain au chocolat, orange juice or organic apple juice 25cl, classic organic hot drink, organic soft-boiled egg with organic sourdough wheat bread & organic baguette 14.95

EXPRESS

butter croissant or pain au chocolat, orange juice or organic apple juice 25cl, classic organic hot drink 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 organic skyr 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 ^V

seasonal fresh fruit 7.95



CHIA PASSION FRUIT DELICE

made with organic almond milk and passion fruit puree, served with blueberries, grapes, pomegranate and organic dark chocolate - choice between: organic plain yoghurt, organic skyr or organic soy yoghurt 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, 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 ^V
- pain au chocolat
- small brioche

HALF TARTINE

- avocado toast ^V
- salmon*, skyr & avocado
- chicken & avocado
- tuna & hummus

PROTEIN

- organic soft-boiled egg
- organic scrambled eggs
- organic baked egg
- quinoa tabbouleh ^V

DESSERT

- mini granola parfait with yogurt of your choice
- mini fresh fruit salad ^V
- mini chia passion fruit delice

BREAD & BAKERY

Served with our organic jams & organic spreads.

SELECTION OF ORGANIC BREAD & BAGUETTE 7.5

CINNAMON ROLL ^V 4.45

PAIN AU CHOCOLAT 3.6

BUTTER CROISSANT 3.5

CARRÉ CRÈME 4.75

NOUGATINE PRALINE SWIRL 4.75

APPLE PUFF PASTRY 4.45

TORTILLON 3.95

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 risk 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. Ask our hosts for more information.
Origin of meats: all our meats are of French and Belgium origin. Our Speck ham comes from Italy. Crispy chicken from Belgium
***Salmon raised in Norway, Scotland, Faroe Islands or Iceland.**
Country of final preparation: United Kingdom.

TARTINES

Served on organic sourdough wheat bread.

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



AVOCADO TOAST [✓]

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, SKYR & AVOCADO

Atlantic smoked salmon*, organic skyr with fresh herbs,
avocado, 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 [✓]

slice of toasted organic sourdough wheat bread with
hummus, grilled zucchini, organic pesto rosso,
served with mixed salad, avocado with superseeds,
vegan vinaigrette and organic tomato salsa 17.95

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

TUNA

hummus, celery, chives, radish and cucumber 13.95

CHICKEN & AVOCADO

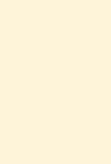
free-range chicken, guacamole mash, cucumber,
spring onions and lemon 15.95



CHICKEN & SMOKED PROVOLA TOAST

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

- with mixed salad [✓] +3.5



BAKER'S LUNCH

big bowl of organic soup of the day,
1/2 tartine of the day and a mixed salad 17

- with mini plain pancakes or mini fresh fruit salad [✓] +3

★ 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.*



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 16.95

- with grilled bacon +3.5



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.



PORTOBELLO & ROASTED VEGETABLES [✓]

mushroom tapenade, roasted butternut,
broccoli and portobello mushrooms,
pickled red onion, parsley and
homemade slightly spicy oil 16.95

- with mozzarella di bufala D.O.P. +3.5
- with Speck IGP +3.5



ITALIAN

mozzarella di bufala D.O.P., Speck IGP,
organic pesto rosso, cherry tomatoes and basil oil 17.95

SOUPS & QUICHES

QUICHE

half quiche with a mixed salad 15.95

- Lorraine
- feta and spinach
- pumpkin and goat cheese
- caramelized onions



SOUP OF THE DAY [✓]

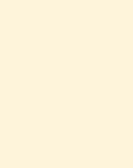
with selection of organic breads and
organic butter 6.95 / 8.95

Seasonal SPECIALS

BAKED EGGS BENEDICT

brioche, 2 baked eggs, Hollandaise sauce,
pickled cucumber, cherry tomatoes, mesclun,
sprouted cress and vegan vinaigrette 15.95

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



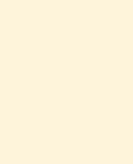
HARVEST BOWL [✓]

roasted butternut, turmeric cauliflower,
whole-grain rice, broccoli, avocado,
sautéed mushrooms and a vegan vinaigrette,
served with organic pumpkin bread 14.95

- with free-range chicken +4
- with feta cheese +3
- with smoked salmon* +4

CRISPY CHICKEN BOWL

free-range crispy chicken, whole-grain rice,
turmeric cauliflower, roasted butternut,
broccoli, Sriracha vinaigrette,
served with organic pumpkin bread 16.95



DOUBLE GOAT CHEESE & AVOCADO TOAST

double slice of organic sourdough wheat bread
with goat cheese and agave, guacamole,
grilled zucchini, radish, cherry tomatoes,
citrus-cumin salt, superseeds, sprouted cress
and a blueberry-balsamico dressing 18.95

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

Prices include VAT and service

V • VEGAN

DESSERTS

LEMON MERINGUE TARTLET 6.95

★ **BELGIAN WAFFLE** 6.95

- served with banana or chocolate sauce +0.5
- served with banana and chocolate sauce +1

AFTERNOON BREAK

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 9.95

- with an organic double hot drink +1

MADELEINE 2.65

PASTEL DE NATA 2.95

COOKIES chocolate or honey-raisins 2.95

MILLEFEUILLE WITH APPLE 7.45

★ **RED FRUITS CHEESECAKE** slice 7.45

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

COFFEES

ESPRESSO 2.95

AMERICANO 3.5

ESPRESSO MACCHIATO 3.5

LATTE 4.95

CAPPUCCINO 4.95

★ **FLAT WHITE** double espresso crème 5.95

LATTE MACCHIATO 5.95

+ with vanilla, caramel or hazelnut syrup* +0.5

MILK OF YOUR CHOICE: whole, almond or oat

TEAS & CHOCOLATE

TEA 5.5

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

TEA WITH FRESH MINT* 5.95

★ **BELGIAN HOT CHOCOLATE** 6.5

NEW

PUMPKIN SPICE LATTE 6.5

latte with flavors of pumpkin, cinnamon,
ginger, nutmeg, and coconut sugar.

SPECIALTIES

MATCHA LATTE 6.5

CHAÏ LATTE 6.5

★ **GINGER ELIXIR*** 5.6

COLD DRINKS

FRESH JUICES

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 organic mint
- chia, orange, mango and passion fruit

WATERS

STILL OR SPARKLING WATER BRU 50CL 4.95

LEMONADES & ICED TEAS

★ **HOMEMADE LEMONADE** 25cl lemon or raspberry 6.5

SPARKLING BOTANICAL LEMONADE 25cl 4.95

ORGANIC KOMBUCHA seasonal 37.5cl 7.95

HOMEMADE ICED TEA 6.5

- green tea
- passion fruit
- peach

NEW

COLLAGEN SHOT 4.45

apple, blueberry, blackcurrant, ginger and marine collagen peptides

MATÉ ENERGY DRINK 4.95

sparkling drink with organic yerba maté - contains caffeine

ORGANIC WINES, BUBBLES & BEERS

RED - OÉ

- **IGP VAUCLUSE PRINCIPAUTÉ D'ORANGE** 6.5 / 75cl 27.5
- **AOC LANGEDOC, LE LANGUEDOC** 6.5 / 75cl 27.5

WHITE - OÉ

- **AOC CÔTE DU RHÔNE, LE CÔTE DU RHÔNE** 6.5 / 75cl 27.5
- **AOC BUGEY, LE BUGEY** 6.5 / 75cl 27.5

ROSÉ - OÉ

- **IGP PROVENCE, LE ROSÉ MEDITERRANÉE** 6.5 / 75cl 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