DESSERT PLATTERS

No matter the occasion, it's always better with desserts!
All our other cakes are available for catering.
Ask our host for more information.

MINI TARTLETS *(12 pieces - 6 pers)*
lemon (3) - raspberry (3) - chocolate (3) - caramel (3) 42.00

COOKIES AND MUFFINS *(20 pieces - 10 pers)*
chocolate chia muffins (5) - carrot cake muffins (5) -
honey and raisin cookies (5) - chocolate cookies (5) 53.00

GOURMANDISES *(40 pieces - 10 pers)*
organic waffles - lemon cake - mini brownies -
financiers - speculoos 58.00

VERRINES *(10 pieces - 10 pers)*
chocolate mousse (4) - tiramisu (3) - Swiss cream & red fruits (3) 53.00

PASTÉIS DE NATA *(15 pieces)*
Portuguese tartlet with egg cream 40.00

MADELEINES *(20 pieces)*
soft butter-flavoured cake 42.00

BELGIAN CHOCOLATE BROWNIES *(8 pieces - 8 pers)* 40.00

NEW YORK CHEESECAKE *(10 pieces - 10 pers)* 45.00

FRESH FRUIT BASKET *(5 pers)*
apple - banana - grapes 30.00

COLD DRINKS

ORANGE JUICE 25cl / 1L 5.00 / 15.75

ORGANIC APPLE JUICE 25cl / 1L 5.00 / 15.75

DETOX COLD PRESSED JUICES 25cl / 1L 6.00 / 18.95
- apple, charcoal and lime
- organic carrot, ginger and curcuma
- organic pear, spinach and mint
- chia, orange, mango and passion fruit

HOMEMADE LEMONADE lemon or raspberries 16.75

SPARKLING BOTANICAL LEMONADE 2.95
organic jasmine green tea with fresh lime juice & ginger

MATÉ ENERGY DRINK 2.95
sparkling drink with organic yerba maté - contains caffeine

HOMEMADE GREEN ICED TEA 16.75

STILL WATER - SPA REINE 50cl 3.50

SPARKLING WATER - BRU 50cl 3.50

ORGANIC OÉ WINES & BUBBLES

Contact us for more information on our wine card.

WHITE: AOC LANGUEDOC 26.95

ROSÉ: IGP MÉDITERRANÉE 26.95

RED: AOC LANGUEDOC 26.95

CRÉMANT D'ALSACE 32.50

Discover more
about our catering services
via this QR code
lepainquotidien.com/catering

EN

le Pain QUOTIDIEN

CATERING

CATERING@LEPAINQUOTIDIEN.BE +32 (0)2 348 49 46

Quality | Simplicity | Conviviality | Authenticity



Prices (€ and VAT incl.) and dishes may be changed without prior notice. Organic ingredients: inspected and certified by Certisys BE-BIO-01.

BREAKFAST PLATTERS

Start the day with fresh and wholesome ingredients and enjoy the simple pleasures of life.

MINI VIENNOISERIES *(20 pieces - 10 pers)*
10 mini butter croissants and 10 mini pains au chocolat 47.00

CLASSIC VIENNOISERIES *(10 pieces - 5 pers)*
5 butter croissants and 5 pains au chocolat 34.95

MIX OF VIENNOISERIES *(10 pieces - 5 pers)*
choice between vegan or classic
5 x 2 different flavours of viennoiseries 34.95

MINI SAVOURY CROISSANTS *(16 pieces / 4 of each - 8 pers)*
assortment of mini savoury croissants filled with:
Gouda cheese - Atlantic smoked salmon and herb sauce - homemade avocado mash - Belgian farmers ham 58.00

GRANOLA PARFAIT, CHIA PASSION FRUIT DELICE, YOGURTS & FRUIT SALAD *(10 pieces - 10 pers)* 53.00
Choose 2 different flavors or 10 similar flavors.
Choose between organic plain yogurt or organic soy yogurt.

- 5 mini granola parfaits: organic granola with fresh fruit
- 5 mini fresh fruit salads
- 5 mini chia passion fruit delices
- 5 mini yogurts with fresh fruits
- 5 mini yogurts with banana & organic agave syrup
- 5 mini yogurts with organic apricot jam
- 5 mini yogurts with organic strawberry jam

HEALTHY STARTER *(5 pers)*
5 collagen shots - 5 mini chia passion fruit delice - 10 mini avocado ciabattas 67.50

LUNCH

All our salads are prepared on the spot. We try to use as many organic and/or locally sourced products as possible.

PLATTER SALADS *(5 medium individual portions - 5 pers)* 47.00
Select 1 taste per platter

- Norway : Atlantic smoked salmon - Romaine salad - cucumber - cherry tomatoes
- Goddess green V : avocado - roasted broccoli - cucumber - grilled zucchini - Romaine salad
- Omega 3 : tuna - Romaine salad - cucumber - hard-boiled egg - tomato - parsley
- Veggie : quinoa tabbouleh - roasted butternut - pomegranate - feta
- Caesar : free-range chicken - crispy bacon - Romaine salad - Parmesan - homemade organic croutons - Caesar dressing
- Lebanon V : hummus - grilled zucchini - pomegranate - Romaine salad - roasted broccoli - homemade slightly spicy oil
- Panzanella V : roasted broccoli - roasted butternut - Romaine salad - cherry tomatoes - homemade organic croutons - basil oil - mustard dressing
- Hawaiian : free-range chicken - pineapple - pickled red onions - Romaine salad - cucumber - mustard dressing

READY TO HEAT

PLATTER OF QUICHES *(12 pieces - 6 pers)* 47.50
Lorraine - caramelized onion - pumpkin & goat cheese

SOUP OF THE DAY V *(10 pieces - 10 pers)* 55.00
organic soup of the day - organic baguette - organic sourdough wheat bread - organic homemade croutons - organic butter

MINI FOCACCIA *(20 pieces - 10 pers)* 69.00
dried ham - organic pesto rosso - tomato - scamorza - basil oil

We also have a veggie or vegan offer available.
For more details, please ask our host or visit our website.

V · VEGAN

PLATTERS TO SHARE

TARTINES *(25 pieces - 5 pers)* 69.00

LOW IN GLUTEN BREAD TARTINES *(20 pieces - 5 pers)* 69.00

BAGUETTES *(10 pieces - 5 pers)* 58.00

CIABATTA *(10 pieces - 5 pers)* 69.00

MINI BREADS *(15 pieces - 5 pers)* 69.00
Choice between wheat breads, multigrain breads or a mix of both.

GARNISHED WITH THE FOLLOWING:
Chose between option A, option B, veggie or vegan offer.

Option A

- Atlantic smoked salmon - organic skyr with fresh herbs - avocado
- Belgian farmers ham - Gouda cheese - organic gherkins - mayonnaise
- dried ham - cream of mozzarella di bufala D.O.P.- basil oil
- goat cheese - agave - superseeds
- tuna - hummus - chives - radish

Option B

- mushroom tapenade - sprouted cress V
- free-range chicken curry - sprouted cress
- hummus - pomegranate - pickled red onion - mint V
- salad with Belgian farmers ham – gherkins – yogurt dressing – lemon – parsley
- avocado mash - pickled cucumber - superseeds V

SNACKING FOCACCIA *(20 pieces - 10 pers)* 58.00

- hummus - grilled zucchini - organic pesto rosso V
- dried ham - tomatoes - mesclun - basil oil

MINI TARTINES *(32 pieces - 15 pers)* 75.00

- free-range chicken curry - sprouted cress
- tuna - hummus
- Belgian farmers ham - Gouda cheese - mayonnaise
- guacamole - radish - superseeds V

SURPRISE MINI BREADS
(15 pieces - 5 pers) 74.00
A large organic sourdough bread filled with mini sourdough breads.
Choice between option A, option B, veggie or vegan offer.

SURPRISE SANDWICHES
(10 pieces or 20 half pieces - 5 pers) 74.00
A large organic sourdough bread filled with sandwiches.
Choice between option A, option B, veggie or vegan offer.

COMBO'S

Easy to share for small and big occasions, at home and at the office.

INDIVIDUAL BREAKFAST *(minimum 5 pers)*
butter croissant or pain au chocolat - orange juice or organic apple juice - fruit salad 13.50

LUNCH FOR 10 PERSONS *(4 platters)*
1 platter of 10 mini salads - 2 platters to share - 1 dessert platter 210.00

INDIVIDUAL LUNCH *(minimum 5 pers)*
tartine to choose from our assortment - mini salad - brownie 21.00

APERO PLATTERS

VEGETABLES AND DIPS V *(10 pers)*
carrot - cucumber - cauliflower - radish - cherry tomatoes - hummus - guacamole 58.00

CROSTINIS AND DIPS *(5 pers)*
crostinis of our organic baguette - goat cheese with organic agave syrup - salmon rillettes - slightly spicy hummus V - guacamole V 53.00