EN

MENU

Quality, Simplicity, Conviviality, Authenticity,

BREAKFAST

Served with our organic butter, jams & spreads.

LE PAIN QUOTIDIEN BREAKFAST *902/989Kcal*

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 13.95
- with scrambled eggs *981/1038Kcal* +2

BREAKFAST BOWL N *539Kcal*
bulgur tabouleh, mixed salad, organic scrambled eggs, cherry tomatoes, guacamole, parsley, cider vinegar, lemon, sunflower and pumpkin seeds, served with organic pumpkin bread 12.95

PROTEIN PANCAKES *648Kcal*
banana, blueberries, fresh mint, skyr and strawberry jam 12.45

BAKED HAM & CHEESE CROISSANT *365Kcal*
ham and Emmental cheese 8.45

ENGLISH BREAKFAST *933Kcal*
organic baked eggs, tomato beans, roasted portobello mushrooms and tomato, grilled bacon and sausages served with organic sourdough wheat bread 17.95

MINI DUTCH PANCAKES *549Kcal*
seasonal fresh fruit, fresh mint and strawberry jam 12.45

PAIN PERDU *771Kcal*
brioche, seasonal fresh fruit, fresh mint and organic strawberry jam 11.95

YOGURT & FRUITS

BIRCHER MUESLI WITH FRESH FRUIT V *428Kcal*
overnight oats made with soy yoghurt, served with seasonal fruit, chia seeds and fresh mint 8.95

GRANOLA PARFAIT N *562Kcal*
with skyr, seasonal fruit and mint 8.95

PORRIDGE N *599Kcal*
topped with seasonal fruit and organic granola 7.95

FRESH FRUIT SALAD V|GF *109Kcal* 6.95

CHIA PASSION FRUIT DELICE GF|N *403/562Kcal*
made with organic almond milk and passion fruit puree, blueberries, grapes, pomegranate and organic dark chocolate - choice between: organic skyr or organic soy yoghurt 8.95

SIDE BREAKFAST

Add any of the below to your dishes or order as a side.

ROASTED TOMATOES GF *11Kcal* +2.5
EMMENTAL CHEESE *101Kcal* +3
HALF AVOCADO GF *159Kcal* +3.5
SAUSAGE *189Kcal* +2.5
HAM *66Kcal* +4
GRILLED BACON *146Kcal* +4.5
SEVERN & WYE COLD SMOKED SALMON *85Kcal* +4.5
FETA *218Kcal* +2.5

ORGANIC EGGS

All our eggs are organic & come from free-range chicken.

SCRAMBLED EGGS *484Kcal*
served with toasted bread 12.45
- with half avocado *643Kcal* +1
- with ham *548Kcal* +2
- with Severn & Wye cold smoked salmon *569Kcal* +2

★ **SCRAMBLED EGGS TOAST** *569Kcal*
toasted organic sourdough wheat bread, organic scrambled eggs, avocado, cherry tomatoes, coriander, chives and pesto rosso 13.45

SOFT-BOILED EGGS (1 OR 2) *300/450Kcal*
served with toasted bread 3.75/5.45

BRUNCH

Our brunch is served every day with a selection of our organic breads, a simple classic organic hot drink of your choice, served with organic jams & organic spreads 18.45

COMPOSE YOUR BRUNCH
choose 1 in each category

COLD DRINKS & BUBBLES
- organic apple juice *99Kcal*
- orange juice *90Kcal*
- mimosa *73Kcal*
- bellini *93Kcal*

VIENNOISERIE
- butter croissant *259Kcal*
- hibiscus croissant V *244Kcal*
- pain au chocolat *322Kcal*
- small brioche *239Kcal*

HALF TARTINE
- avocado toast V *261Kcal*
- Severn & Wye cold smoked salmon *262Kcal*
- parma ham & mozzarella *285Kcal*
- chicken, feta & avocado *297Kcal*

PROTEIN
- organic soft-boiled egg *44Kcal*
- organic scrambled eggs *79Kcal*
- organic baked egg *46Kcal*
- bulgur tabbouleh V *175Kcal*

DESSERT
- mini granola parfait with yogurt of your choice *148/133Kcal*
- mini fresh fruit salad V *42Kcal*
- mini chia passion fruit delice *72Kcal*

BREAD & BAKERY

Served with our organic jams & organic spreads.

BAKER'S BASKET N small/large *521/1119Kcal*
selection of organic breads served with our organic butter, organic jams and organic spreads 7.5 / 9.95

ORGANIC HAZELNUT & RAISIN FLUTE N *252Kcal* 3.95
BUTTER CROISSANT *259Kcal* 3.5
HIBISCUS CROISSANT V *244Kcal* 3.5
ALMOND CROISSANT N *365Kcal* 4.5
PAIN AU CHOCOLAT *322Kcal* 3.95
ORGANIC PAIN AUX RAISINS *317Kcal* 4.5
ORGANIC CINNAMON SWIRL V|N *277Kcal* 4.5
PISTACHIO SWIRL N *481Kcal* 4.95

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

Food Allergens: We can't guarantee that any of our food is 100% free from traces of allergens as we handle all types of allergens in our kitchens. Always tell a member of our team about any allergies or intolerances you have before you order. We add an optional service charge of 12.5% to all orders. If you do not wish to pay this service charge, please ask a member of the team and we will remove it. At Le Pain Quotidien we have a seating time limit. The table is yours for 2 hours however this can be reviewed for special occasions.

V - VEGAN | GF - GLUTEN FREE | N - CONTAINS NUTS

TARTINES

Served on our organic sourdough wheat bread.

OUR SIGNATURE TARTINES

CHICKEN, FETA & AVOCADO *594Kcal*
with cherry tomatoes, superseeds, rocket and homemade slightly spicy oil 14.95

SALMON & AVOCADO *452Kcal*
Severn & Wye cold smoked salmon, skyr with fresh herbs, chives, lemon & sprouted cress 13.95

PARMA HAM & MOZZARELLA [N] *569Kcal*
with red pesto, cherry tomatoes, parsley and watercress pesto 13.95
- on a flatbread *820Kcal* +2.55

CROQUE MONSIEUR *966Kcal*
with ham and cheese served with a mixed green salad 15.95

★ **SMOKED CHICKEN & MOZZARELLA** *643Kcal*
with roasted courgette, parsley and watercress pesto 14.95

CROQUE CLUB CHICKEN *808Kcal*
double slice of organic sourdough wheat bread with free-range chicken, grilled bacon, organic hard-boiled egg, tomato, romaine lettuce, mayonnaise, lemon & mix of sprouted cress 16.95

GARDENER'S CROQUE [N,V] *911Kcal*
toasted organic sourdough wheat bread with hummus, grilled courgette, pesto rosso, served with a mixed salad, avocado with sunflower and pumpkin seeds, cider vinegar dressing and tomato salsa 14.45

AVOCADO TOAST *522Kcal*
toasted organic sourdough wheat bread with guacamole, pickled cucumber, radish, sunflower and pumpkin seeds and citrus-cumin salt 12.45
- with an organic poached egg *749Kcal* +2.75
- with Severn & Wye cold smoked salmon *605Kcal* +3.5
- with feta *631Kcal* +2.5

BAKER'S LUNCH
soup of the day, ½ tartine of the day and a mixed green herb salad *621Kcal* 15.95

SIDE DISHES

Add any of the below to your dishes or order as a side.

ORGANIC POACHED EGG [GF] *44Kcal* +2.75
PORTOBELLO MUSHROOM [V,GF] *29Kcal* +2.5
SMASHED AVOCADO [V,GF] *175Kcal* +3.5
MIXED GREEN HERB SALAD [V,GF] *63Kcal* +2.5
SIDE BREAD [V] *160Kcal* +3.75

SALADS

Served with organic bread & organic butter.

WARM GOAT CHEESE [N] *766Kcal*
fresh goat cheese, toasted organic hazelnut raisin flute, mixed green salad, organic granola, dried cranberries, cherry tomatoes, cucumber, chives and blueberry dressing 15.95

CHICKEN CAESAR *679Kcal*
with grilled bacon, Parmesan cheese, homemade organic croutons, organic soft boiled egg, Romaine lettuce and Caesar dressing 16.95

FLATBREADS

All our flatbreads are sourdough based.

PARMA HAM & MOZZARELLA DI BUFALA D.O.P. *820Kcal*
with pesto rosso, cherry tomatoes and watercress pesto 16.5

ROASTED VEGETABLES *754Kcal*
with mushroom spread, roasted butternut, broccoli and portobello, pickled red onion, parsley and homemade slightly spicy oil 16.5
- with mozzarella di bufala D.O.P. **or** parma ham *824/866Kcal* +3
- with mozzarella di bufala D.O.P. **and** parma ham *936Kcal* +6

SOUPS & QUICHES

QUICHE
portion served with a mixed green salad
- Lorraine *914Kcal* 12.95
- seasonal *959Kcal* 13.95

SOUP OF THE DAY [V] *505Kcal*
served with a mix of organic breads and organic butter 13.95

★ 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

Seasonal SPECIALS

EGGS BENEDICT *648Kcal*
brioche, 2 poached eggs, Hollandaise sauce, pickled cucumber, cherry tomatoes, mixed green salad, sprouted cress and vegan vinaigrette 13.95
- with avocado *807Kcal* +3.5
- with Atlantic smoked salmon *732Kcal* +4.5
- with grilled bacon *714Kcal* +4.5

HARVEST BOWL [V] *929Kcal*
roasted butternut, turmeric cauliflower, whole-grain rice, broccoli, avocado, sprouted cress, sautéed mushrooms and a vegan vinaigrette, served with organic pumpkin bread 12.95
- with free-range chicken *1088Kcal* +4.5
- with feta cheese *1088Kcal* +2.5
- with Atlantic smoked salmon *1012Kcal* +4.5

CRISPY CHICKEN BOWL *819Kcal*
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 *866Kcal*
double slice of organic sourdough wheat bread with goat cheese and agave, guacamole, grilled courgette, radish, cherry tomatoes, citrus-cumin salt, superseeds, sprouted cress and a blueberry-balsamic dressing 16.95

V - VEGAN
GF - GLUTEN FREE
N - CONTAINS NUTS

All organic ingredients are certified by Certisys.
Prices include VAT

DESSERTS

PATISSERIE & HOT DRINK
pair any of our cakes, tarts or brownies
with any hot drink 9.95

LEMON TART *359Kcal* 7.5
ÉCLAIR *224Kcal* 7.5
ORGANIC PASTEL DE NATA *166Kcal* 3.95
CHOCOLATE BROWNIE *374Kcal* 5.25
BELGIAN WAFFLE *450Kcal*
served with banana, chocolate sauce and mint 7.95
MINI DUTCH PANCAKES *549Kcal*
seasonal fresh fruit, fresh mint and strawberry jam 11.95
MAPLE PECAN PIE *471Kcal* 7.5
CARROT CAKE V|N *380Kcal* 6.5
COFFEE AND WALNUT CAKE V|N *205Kcal* 7.5
RED FRUIT CHEESECAKE *690Kcal* 7.5
LEMON DRIZZLE CAKE *369Kcal* 6.5
BANANA BREAD N *308Kcal* 5.5
BUTTERMILK SCONE PLAIN *582Kcal*
served with clotted cream and choice of organic jam 7.5
SPELT QUINOA SCONE *474Kcal*
served with clotted cream and choice of organic jam 7.5

ORGANIC HOT DRINKS

COFFEES

ESPRESSO 3.45
MACCHIATO 3.95
LONG BLACK 4.10
★ **FLAT WHITE** 4.45
CAPPUCCINO 4.45
LATTE 4.45
MOCHA 4.45
EXTRA SHOT +1.25
SYRUPS* GF vanilla, caramel, hazelnut +1.25

TEAS & CHOCOLATE

★ **BELGIAN HOT CHOCOLATE*** 4.95
POT OF TEA English Breakfast, Earl Grey, Green Tea, Jasmine Tea, Chamomile, Fresh Mint, Rooibos, Masala 3.95

SPECIALTIES

★ **CHAÏ LATTE*** 4.95
MATCHA LATTE* 4.95

NEW

GINGER ELIXIR* 4.95
with agave syrup, lemon & fresh mint

ICED DRINK

ICED LATTE* 4.95
ICED CHAÏ LATTE* 4.95
ICED MATCHA LATTE* 4.95

COLD DRINKS

FRESH JUICES

ORANGE JUICE 240ml / 340ml 4.6 / 5.25
APPLE JUICE 240ml / 340ml 4.6 / 5.25
GO GLOW 4.6 / 5.25
apple, carrot, orange, lemon, turmeric & ginger
SUN KICK 4.6 / 5.25
apple, pineapple, orange, ginger & turmeric
SUN KICK apple & ginger 2.95

WATERS

LIFE SPRING STILL WATER 330ml / 750ml 3 / 4.6
LIFE SPRING SPARKLING WATER 330ml / 750ml 3 / 4.6

HOMEMADE SPECIALTIES

HOMEMADE GREEN TEA 5.6
• with peach puree +1
• with passion fruit +1

HOMEMADE LEMONADE 5.60

KARMA ORGANIC SOFT DRINKS 4.5
Cola, Lemonade, Gingerella
COCONUT WATER 330ml 4.95

ORGANIC BEERS, WINES & BUBBLES

BOTTLES BEER

FREEDOM LAGER 33cl - 4,8% 5.5
DOLDEN NULL IPA 33cl (low alcohol) - 0,5% 5.5
GASPING GOOSE CIDER 33cl - 5,8% 5.5
RIEDENBURGER WEISSE WHEAT BEER 50cl - 5,2% 6.25

DRAFT

LAGER* half pint / pint - 4%
a sophisticated lager with a slightly fruity taste 4.5 / 6.95
FREEDOM PALE ALE* half pint / pint - 4%
a confident ale with a dry bitterness and hints of lime and tropical fruit 4.5 / 6.95

SPARKLING WINE

PEACH BELLINI 125ml 7.95
GIOL PROSECCO SPUMANTE NV V 125m / 750ml
vibrantly fruity, well balanced with flavours of pear, peach and apple 7.95 / 29.95

WHITE WINE 175ml / 250ml / 750ml 7.95 / 9.95 / 29.95

BOHEM AIREN, SAUVIGNON BLANC V
sprightly and crisp with bright, clean citrus flavours
PICPOUL DE PINET, DOMAINE PETIT ROUBIE V
ripe and vibrant with bundles of Mediterranean charm

ROSÉ WINE 175ml / 250ml / 750ml 7.95 / 9.95 / 29.95

DOMAINE ROUSSET ROSÉ FRUITÉ, HAUTES PROVENCE V
delicate strawberry and cranberry fruit with refreshing acidity

RED WINE 175ml / 250ml / 750ml 7.95 / 9.95 / 29.95

BOHEM TEMPRANILLO, GARNACHA V
soft crushed raspberries with delicate cherry aromas
CÔTES DU RHÔNE, MAISON PLANTEVIN V
full bodied and rich with deep, earthy berried fruit