EN

MENU

Quality, Simplicity, Conviviality, Authenticity,

BREAKFAST

Served with our organic butter, jams & spreads.

LE PAIN QUOTIDIEN BREAKFAST

EXPRESS
butter croissant or pain au chocolat
with fresh juice 25cl and a classic
organic hot drink of your choice 10.95

CLASSIC
Express + organic soft-boiled egg with organic
sourdough wheat bread & organic baguette 15.95

GOURMAND
Classic + plate ham & cheese 20.95

PROTEIN PANCAKES
banana, blueberries, fresh mint,
organic skyr and strawberry jam 13.95

MINI PANCAKES
seasonal fresh fruit, fresh mint
and strawberry jam 13.95

PAIN PERDU
brioche, seasonal fresh fruit,
fresh mint and strawberry jam 11.95

HAM & CHEESE CROISSANT
Dutch ham and old farmer's cheese,
served warm 8.95

BREAKFAST BOWL
quinoa tabbouleh, two organic baked eggs,
avocado mash, cherry tomatoes, pumpkin
and sunflower seeds, mesclun, parsley and lemon,
served with organic bread 15.95

MANHATTAN BREAKFAST
Atlantic smoked salmon, organic skyr with fresh herbs,
organic soft-boiled egg, mesclun, selection of
slices of organic bread and organic baguette 15.95

YOGURT & FRUITS

GRANOLA PARFAIT
organic granola, fresh fruit and fresh mint -
choice between: organic plain yogurt,
organic skyr or organic soy yogurt 11.95

FRESH FRUIT SALAD V
seasonal fresh fruit 8.95
• with organic plain yogurt, organic skyr
or organic soy yogurt +2.95

CHIA PASSION FRUIT DELICE
made with organic almond milk and passion fruit puree,
blueberries, grapes, pomegranate and organic
dark chocolate - choice between: organic plain yoghurt,
organic skyr or organic soy yoghurt 11.95

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 grilled bacon +3.95
• with avocado +3.95
• with Atlantic smoked salmon +5.45

EGGS BENEDICT
two poached organic eggs on brioche with hollandaise
sauce 12.95
• with bacon +3.95
• with avocado +3.95
• with Atlantic smoked salmon +5.45

SOFT-BOILED EGGS (1 OR 2)
with organic baguette, organic butter &
organic sourdough wheat bread soldiers 5.45 / 7.95

SCRAMBLED EGGS TOAST
toasted organic sourdough wheat bread,
organic scrambled eggs, avocado, cherry tomatoes,
parsley and organic pesto rosso 16.95

BRUNCH

selection of organic breads, a classic organic
hot drink and organic jams & spreads 27.95

COMPOSE YOUR BRUNCH
choose 1 in each category

COLD DRINKS & BUBBLES
• apple juice
• pear juice
• fresh orange juice
• mimosa or bellini

VIENNOISERIE
• butter croissant
• hibiscus croissant V
• chocolat croissant
• small brioche

HALF TARTINE
• avocado toast V
• salmon & avocado
• tuna & houmus
• ham & cheese

PROTEIN
• organic soft-boiled egg
• organic scrambled eggs
• organic pan-fried 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 6.95
CINNAMON ROLL V 4.75
PAIN AU CHOCOLAT 3.95
BUTTER CROISSANT 3.95
PISTACHIO SWIRL 4.75
SWISS ROLL 4.75
ALMOND CROISSANT 4.75
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.

V - VEGAN

TARTINES

Served on our organic sourdough wheat bread.
Gluten free option available (+2.05).

AVOCADO TOAST V
avocado mash, cucumber, radish,
superseeds and citrus-cumin-salt 14.95
• with organic soft-boiled egg +3.25
• with Atlantic smoked salmon +5.45

SALMON & AVOCADO
Atlantic smoked salmon, organic skyr
with fresh herbs*, chives, lemon & sprouted cress 18.95

CROQUE MONSIEUR
double slice of organic sourdough wheat bread
with Dutch ham & old farmer's cheese,
served with organic tomato ketchup and a small salad 18.95

GARDENER'S CROQUE V
slice of organic sourdough wheat bread with hummus,
grilled zucchini, organic pesto rosso, served with a
small salad, avocado with superseeds, vegan vinaigrette
and organic tomato ketchup 16.95

TUNA
hummus, celery, chives, radish and cucumber 14.95

CHICKEN & SMOKED MOZZARELLA TOAST
free-range chicken, smoked mozzarella,
grilled zucchini, basil oil and parsley 18.95

BAKER'S LUNCH
big bowl of organic soup of the day,
½ tartine of the day and a mixed salad 17.95
• with mini plain pancakes or mini fresh fruit salad V +3.45

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

FLATBREADS

All our flatbreads are sourdough based.

PORTOBELLO & ROASTED VEGETABLES V
mushroom tapenade, roasted butternut, broccoli and
portobello mushrooms, pickled red unions,
parsley and homemade spicy oil 16.95
• with mozzarella di bufala D.O.P. +3.25
• with Serrano ham +2.95

TWO ORGANIC BAKED EGGS
topped with a citrus-cumin spiced Skyr,
roasted cherry tomatoes, parsley and
homemade spicy oil 16.95
• add ½ avocado +3.95

ITALIAN
mozzarella di bufala D.O.P., Serrano ham,
organic pesto rosso, cherry tomatoes
and basil oil 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 18.95
• with bacon +3.95

CAESAR
free-range chicken, bacon, Parmesan,
homemade organic croutons, organic hard-boiled egg,
Romaine salad and Caesar dressing 18.95

SOUPS & QUICHES

QUICHE
with a small salad 16.45
• Lorraine
• feta and spinach

ORGANIC SOUP OF THE DAY V
with organic sourdough wheat bread,
organic baguette, organic homemade croutons,
organic butter and fresh herbs 8.95

Seasonal SPECIALS

HARVEST BOWL
roasted butternut, organic pumpkin bread,
turmeric cauliflower, whole-grain rice,
broccoli, avocado, sprouted cress, mesclun,
sautéed mushrooms and
a vegan herb sauce 14.95
• with free-range chicken +3.95
• with feta cheese +2.95
• with Atlantic smoked salmon +5.45

CRISPY CHICKEN BOWL
crispy chicken, whole-grain rice,
turmeric cauliflower, roasted butternut,
organic pumpkin bread, broccoli,
Sriracha vinaigrette and sprouted cress 16.95

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 17.95

All organic ingredients are certified by Certisys BE-BIO-01
Prices include VAT and service

V - VEGAN

DESSERTS

SLICE OF LIMBURG PIE 5.95
LEMON MERINGUE TARTLET 6.45
RASPBERRY MERINGUE TARTLET 6.45
APPLE-CINNAMON TARTLET 6.45
CARAMEL TARTLET 6.45
★ **BELGIAN WAFFLE** 7.45
banana and chocolate sauce
MADELEINE 2.95
PASTEL DE NATA 2.95
CHOCOLATE ÉCLAIR 5.45
MERVEILLEUX 6.45
CHEESECAKE RED FRUIT sliced 7.45
BELGIAN CHOCOLATE BROWNIE 6.45
PROFITEROLE 7.45
MAPLE PECAN PIE 7.45
NEW YORK CHEESCAKE 6.95
★ **CHOCOLATE MOUSSE** 5.45
CRUMBLE WITH RED FRUIT 5.45
TIRAMISU 5.45
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 or oat milk (+0.50).

COFFEES

CAPPUCCINO 3.85
LONG BLACK 3.25
ESPRESSO 3.25
LATTE 3.85
FLAT WHITE 4.95
LATTE MACCHIATO 3.95
ESPRESSO MACCHIATO 3.55
★ **HOT CHOCOLATE** 4.95
POT OF ORGANIC TEA 4.95
English breakfast, earl grey, chunmee, jasmine, rooibos, chamomile
POT OF FRESH GINGER TEA 4.45
POT OF FRESH MINT TEA 4.45

Het gember elixir verhaal

Herontdek één van onze meest iconische dranken, op ons menu sinds de beginjaren van Le Pain Quotidien. De gember elixir wordt bereid met kruidenthee infusie van vers geperste gember, citroen, agavesiroop en verse munt – een levendige mix die je welzijn ondersteunt en je zintuigen prikkelt.

SPECIALTIES

LEMON-GINGER ELIXIR 4.55
★ **CHAÏ LATTE** 5.95
MATCHA LATTE 6.95
CARAMEL LATTE MACCHIATO 6.95
PUMPKIN SPICED LATTE 6.95

COLD DRINKS

APPLE JUICE 3.55 / 4.55
PEAR JUICE 3.55 / 4.55
FRESH ORANGE JUICE 3.55 / 4.55
DETOX COLD-PRESSED JUICE 5.95
- apple, active charcoal and lime
- organic carrot, ginger and turmeric
- organic pear, spinach and organic mint
★ - chia, apple, mango and passion fruit

STILL OR SPARKLING WATER BRU 25cl | 50cl 3.45 / 5.45
HOMEMADE ICED TEA
- green tea 4.95
- passion fruit or peach 5.95

NEW

COLLAGEN SHOT 4.95
MATÉ ENERGY DRINK 4.95

OUR FAVORITES

★ **HOMEMADE LEMONADE** lemon or raspberry 4.5
SPARKLING BOTANICAL LEMONADE 4.95

WINES, BUBBLES & BEERS

BEERS

BRAND PILSNER 25cl - 5.0% 4.25
AFFLIGEM BLOND 33cl - 6.8% 5.65
AFFLIGEM DARK 33cl - 6.8% 5.65
AFFLIGEM 0.0% 30cl - 0.0% 4.95

ORGANIC WINES & BUBBLES

BLANC LA MANCHA verdejo - sauvignon blanc 6 / 30
LABETIA ROSE grenache 6 / 30
ARVA NATURALIS LA MANCHA
cabernet sauvignon - tempranillo 6 / 30
CAVA MONT MARCAL brut reserve 6 / 30
MIMOSA fresh orange juice and cava 7.95
BELLINI peach puree and cava 7.95