

LE PAIN QUOTIDIEN

breakfast

Vegan Detox Bowl

coconut yoghurt, organic buckwheat crunola, organic almonds, banana, red berries, pomegranate, Omega boosting seeds & organic agave 6.45

lunch

Bánh mì Bun

Organic multi-cereal bun with smoked chicken, crispy prosciutto, pickled vegetables & a spicy cashew sauce, served with a seasonal side salad 10.45

Super Seed Avocado Salad

Red cabbage, carrot, cucumber, orange, rocket & miso tahini vinaigrette 10.45

Why not take it home?

Seasonal, organic multi-cereal bun available in our bakery

hot dish

Organic Vegan Pot au Feu

served with organic quinoa, harissa & our seasonal organic bread 10.45

Curried Chicken Pot au Feu

served with harissa & our seasonal organic bread 12.95

Vegan Ragu

with organic spelt pasta & fresh basil 14.95

turmeric time

 *we have created three seasonal drinks using this wonderful spice* 

Organic Turmeric Chai Latte

A warming blend of turmeric, cinnamon & coconut – make it vegan with almond milk 3.95 / 4.10

Turmeric Tonic

Turmeric & pineapple blended with sparkling water 4.75

Turmeric Shot

If you're feeling brave 2.95

desserts

All of our desserts are made fresh daily by our team of dedicated pastry chefs, using the finest organic ingredients wherever possible.

Raspberry Clafoutis

A rich baked egg custard served cold with cream 4.95

Chocolate Brioche

Traditional buttery sweet bread with chocolate chips 3.25

Seasonal Crumble

ask your server about this season's special 4.95



Vegan/Botanical

A discretionary service charge of 12.5% will be added to the bill. If you would like to remove this, please let your server know.

We would love to hear your feedback.

Please email us on info@lepainquotidien.co.uk

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