

# LE PAIN QUOTIDIEN

KILDARE

Le Pain Quotidien means the daily bread. You can count the ingredients in our bread on one hand: organic stone-ground flour, starter, water, salt and time. It's not just our bread we take pride in. From Connolly's eggs to Ardsallagh cheese, we strive to keep our menu local, seasonal and organic wherever possible.

## Soups

Our seasonal soups are organic and made with gluten-free ingredients. Ask your server for the soup of the day.



### Organic Soup

served with bread 6.95

### Seasonal Organic Soup with

1/2 Tartine of your choice 10.95

## Tartines

Our signature open-faced sandwiches are a Belgian tradition, served on our organic sourdough wheat bread. Gluten free options are available.



### Avocado Toast

mashed avocado, super seeds, citrus cumin salt, lemon juice and olive oil 9.75

### Irish Chicken, Feta & Avocado

tomato, pumpkin seeds, harissa oil & coriander 11.20

### Serrano Ham & Macroom Buffalo Mozzarella

sundried tomatoes and basil oil 11.95

### Irish Chicken "Club"

with roasted chorizo crisps, organic Irish egg and smoky aioli 11.45

### Irish Smoked Salmon

with spring onions and dill 11.75

## Toasted Tartines

### Irish Chicken, Macroom Buffalo Mozzarella & Harissa Aioli

served with a mixed leaf salad 13.95

### Roasted Vegetables, Ardsallagh Goats Cheese, Beetroot Hummus & Basil oil

served with a mixed leaf salad 13.75

## Hot Dishes

### Confit Duck

slow cooked duck leg with creamy mashed potatoes, red wine gravy & green beans 17.95

### Chicken & Veal Meatballs

served in creamy mustard sauce with roasted potatoes & green beans 15.95

### Beef & Irish Stout Stew

served with creamy champ 16.95



### Ham & Cheddar Tartlet

or

**Butternut Squash, Red Onion & Cashel Irish Blue Tartlet**  
with a mixed leaf salad 10.50

### Irish Smoked Salmon & Parmesan Frittata

made with organic eggs and served with a seasonal mixed leaf and our organic bread 10.45



### Chilli Sin Carne

vegan bean chilli with fresh guacamole, soya sour cream, diced tomatoes and spring onions 13.75

### Chorizo & Potato Frittata

made with organic eggs and served with a seasonal mixed leaf and our organic bread 9.75

### Chicken & Leek Pie

individual shortcrust pie filled with chicken in a creamy leek sauce served with gravy, roasted potatoes, carrots and green beans 14.50



### Chicken Caesar Brioche Bun

Irish chicken, Parmesan, aioli and home pickled red onion served in an organic brioche bun with a seasonal slaw 13.50

### Croque Monsieur

our twist on a French classic, organic sourdough wheat bread filled with a cheesy béchamel sauce & Irish ham 10.95

**Make it a Croque Madame,**  
add a baked organic egg 2.00

**Make it a Croque Forestier,**  
add mushrooms 2.00

**Make it a Croque au Saumon,**  
swap ham for Irish smoked salmon. 3.45

## Sharing Platters

Sharing Boards – perfect for sharing as a starter and ideal with a glass of our organic wine!  
served with gluten-free soda bread crackers

### Mixte

a selection of continental and Irish charcuterie and cheeses from artisan producers 22.00



### Hummus Menage à Trois

sweet potato, beetroot and chickpea hummus, with vegetable crudités 13.95



Our wine & beer is organic. Better for you, the planet...  
and your head the day after the night before. Ask your server to see the full list.

# Salads

**Irish Chicken Cobb**  
mixed leaves, crispy Serrano ham, organic Irish eggs, Cashel Irish blue, tomatoes and mustard vinaigrette 14.45

**Tuna Niçoise**  
mixed leaves, organic Irish egg, olives, cucumber, radish, basil and mustard vinaigrette 13.95

**Roasted Vegetable & Ardsallagh Goat's Cheese**  
mixed leaves, basil oil 13.95

## Organic Lentil & Avocado

freshly shaved fennel, raw slaw, organic chickpeas and basil vinaigrette 12.45

Add  Avocado 2.50 • Chicken 2.95 • Irish Smoked Salmon 3.45 • Omega-Boosting Seeds 1.00

# Sides

**Rocket & Parmesan Side Salad** 4.95

 **Seasonal Salad Bowl** 4.75

 **Mixed Olives** 3.95

 **Roasted Vegetables** 4.75

**Guacamole** 4.75

 **Avocado** 2.50

**Aged Gruyère** 5.50

 **Mashed Potato** 3.95

  **Roasted Baby Potatoes** 3.95

**Irish Smoked Salmon** 6.95

**Serrano Ham** 6.45

**Irish Ham** 6.95

**Champ** 3.95

**Cabbage & Crispy Prosciutto** 4.75

**Roasted Carrots** 3.95

# Organic Hummus

 **Beetroot Hummus** 4.75

 **Sweet Potato Hummus** 4.75

  **Chickpea Hummus** 4.75



# Desserts

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

**Gluten Free Seeded Scone**  
with organic strawberry rhubarb jam and ricotta 5.95

**Freshly Baked Scone**  
with organic jam and fresh whipped cream 4.50

 **Warm Belgian Waffle**  
served with warm chocolate sauce 5.95

**Cheesecake** 5.95

**Chocolate Bombe Slice** 5.95

**Pavlova** 5.95


**Tarte Tatin** 5.95

**Carrot Cake** 5.75

**Strawberry Tart** 5.95

 **Flourless Chocolate Brownie** 4.95

 **Organic Manhattan Chocolate Chip Cookie** 3.45  
**Lemon Tart** 5.75

 **Ice Cream**  
Vanilla, Strawberry, Chocolate or Salted Caramel  
2 scoops 3.95 / 3 scoops 4.95

Take a peak at our delicious range of cakes and tarts in our display.

# Kids Menu



**Kids "Club" Tartine**  
with smoked chicken, roasted chorizo & organic egg 5.95

**Organic Soft-Boiled Egg**  
served with our organic wholewheat sourdough 3.45

**Organic Soup**  
served with bread 4.95

**Kids Croque Monsieur**  
organic sour dough wheat bread filled with a cheesy béchamel sauce & Irish ham 5.95

**Ice Cream**  
2 scoops 3.95  
3 scoops 4.95  
Add a scoop of ice cream to any dessert – it's on us!

Add a glass of Orange or Apple Juice 2.00

Ask your server to see our breakfast & brunch menu.

Allergen information is available.  
Please ask your server.

Due to the open nature of our kitchen, please advise your server of any special dietary or allergen requirements.



Gluten-free bread options available.  
Please ask your server.

 **100% Botanical/Vegan**

 **Great for kids**

 **Recycled Paper**