



BREAKFAST

Detox

gluten-free bread*, soft-boiled organic egg, low fat organic yogurt or organic soy yogurt with fresh fruit, organic tea of your choice, cold pressed juice or detox shot of wheat grass 12.90

Manhattan

soft-boiled organic egg, smoked salmon, ricotta, organic bread and organic baguette 10.60

Le Pain Quotidien

organic croissant or organic petit pain au chocolat, organic wheat bread, slice of organic baguette, fresh orange juice and a hot organic beverage 9.40
+ organic soft-boiled egg 2.50

BRUNCH

Served with a fresh orange juice and an organic hot beverage of your choice.

+ add a glass of organic Crémant d'Alsace 4.00



The angler

soft-boiled organic egg, smoked salmon, mini granola parfait, selection of organic bread and organic viennoiserie of your choice: croissant or petit pain au chocolat 21.00



The farmer

soft-boiled organic egg, traditional Belgian ham and organic Gouda, mini granola parfait, selection of organic bread and organic viennoiserie of your choice: croissant or petit pain au chocolat 18.50



The botanist

organic hummus, lentils, red beetroot and green pea hummus, mini granola parfait, selection of organic bread, organic tomato and olive flute 18.90

LE PAIN QUOTIDIEN

We keep it simple by starting with fresh wholesome ingredients.
All our dishes are made or served with our organic sourdough wheat bread.

Energize your day with a detox shot of wheat grass. 3.50

Summer Suggestions

Crunola parfait

organic soy yogurt, Belgian strawberries, raspberry coulis, organic chocolate, mint and organic turmeric 6.50

Strawberry & ricotta tartine

Belgian strawberries, organic honey, organic dark chocolate and mint 7.50

Avocado toast

seaweed, organic cherry tomato, cilantro and organic superseeds 11.00



Organic Eggs

Served with our organic sourdough bread.

+ organic bacon 3.70

Toast with scrambled eggs

avocado, cilantro and organic harissa 10.90

Soft-boiled egg 4.90

Two soft-boiled eggs 6.90

Scrambled eggs 7.90

Scrambled eggs with salmon 10.40

Scrambled eggs with organic bacon 10.40

À LA CARTE

EN

Organic Bakery

Served with organic products: butter, Belgian spreads, jam and honey.

Viennoiserie

New	Custard croissant (not organic) 3.20	Croissant 3.10
New	Coconut pineapple brioche (not organic) 3.40	Almond croissant 3.80
	Brioche (not organic) 2.70	Tortillon 2.90
	Blueberry muffin 4.80	Pain au chocolat 3.20
	Apple cinnamon muffin 4.80	Couque suisse 3.10
	Chocolate banana muffin 4.80	Chocolate torsadé 3.20
		Couque beurre raisins 3.20

Bread

New	Tomato and olive flute 3.70	Bread board with gluten free bread (not organic)* 3.60
	Hazelnut flute 3.70	Bread board with organic bread: wheat, white, spelt, rye or Lebanese 3.60
	Sourdough roll 2.30	
	Sandwich 2.30	

Guilt-free

Choice of organic full/ low fat yogurt or organic soy yogurt.

	Granola parfait yogurt and fresh fruit 6.70
	Plain yogurt 3.20 with fresh fruit 5.90
	Warm organic oatmeal with rice milk and red fruit 7.00
	Homemade bowl of fresh fruit 5.10

Extra

	Organic soft-boiled egg 2.50 double 4.70
	Smoked salmon 7.60
	Organic goat cheese and organic Gouda cheese 6.00
	Smoked Belgian ham and traditional Belgian ham 5.90
	Assortment of ham and organic cheese 6.00
	Organic bacon 3.70



TARTINES

New **Tuna** organic olive spread, heirloom tomatoes, tonnato sauce and arugula 10.10

New **Mimosa** poached sustainable salmon and mimosa of organic eggs 10.50

Italian organic mozzarella di bufala D.O.P., raw Belgian ham and organic red pesto 10.10

Smoked salmon dill, lemon and herb dressing 11.30

Belgian chicken grilled zucchini, herb dressing and fresh cilantro 9.90

Boeuf basilic with raw organic Belgian beef, basil oil and Parmigiano 10.20

Ham & cheese traditional Belgian ham, organic Gouda cheese and organic gherkins 9.20

Toast avocado seaweed, organic cherry tomatoes, cilantro and organic superseeds 11.00

Toast organic scrambled eggs avocado, cilantro and organic harissa 10.90

WARM DISHES

Croque monsieur traditional Belgian ham and organic Gouda cheese served with tomato salsa, mustard and mixed salad 14.00

Chicken & mozzarella tartine Belgian chicken and smoked mozzarella, grilled zucchini and basil oil 11.90

Organic pot pie fresh vegetables en chickpeas
with organic quinoa 10.30
with Belgian chicken 11.40

Curry pot pie with Belgian chicken and organic vegetables 12.90

LE PAIN QUOTIDIEN

Baker's Daily Lunch

half a tartine of the day, mesclun salad and organic gazpacho or organic soup of the day 14.90

Organic soup of the day with organic bread 5.00 6.90

Summer Suggestions

Organic gazpacho served with organic bread 5.00 / 6.90

Salmon tartine green pea hummus, poached sustainable salmon, pomegranate, mint and dill 10.50

Ménage à trois red beetroot caviar, green pea hummus, organic tahini, organic falafels, organic cucumber and organic cherry tomatoes 12.00

Tacchino tonnato turkey and tonnato sauce with heirloom tomatoes, Parmigiano, arugula, avocado and wild organic capers 15.80

Vegetable spaghetti (raw) tomato salsa, basil oil, organic crunola, heirloom tomatoes, arugula and organic gomasio 14.00

Salmon caesar salad mesclun, arugula, organic croutons, organic cherry tomatoes, Parmigiano, avocado and caesar dressing 16.10

Lebanese mezze organic hummus, organic falafels, green pea hummus, red beetroot caviar, organic black olives, grilled zucchini, pomegranate and organic Lebanese bread 15.60

SALADES

+ add organic superseeds 1.00

Organic quinoa, grilled zucchini, organic hummus, organic tahini, beetroot caviar and lentils 15.40

Goat cheese grilled organic goat cheese with organic apple-pear syrup, organic Belgian apples and organic granola 15.30

Italian organic mozzarella di bufala D.O.P., raw Belgian ham, organic cherry tomatoes, Parmigiano and grilled zucchini 15.60

Avocado dipped in organic superseeds with seaweed, vegetable spaghetti, arugula, organic cherry tomatoes and organic cucumber 15.70

Caesar Belgian chicken, arugula, mesclun, organic croutons, organic cherry tomatoes, Parmigiano and caesar dressing 16.10

Tuna beetroot caviar, organic black olive spread, organic croutons and wild organic capers 14.90

Tuscan assiette ricotta, organic black olive spread, organic olive oil, organic sundried tomatoes, Parmigiano, raw Belgian ham and melon 14.90

QUICHES

Portion of quiche with salad and organic bread.

New **Ricotta** organic zucchini and tomatoes 14.40

Mixed vegetables fennel, sweet pepper, carrot, spinach and broccoli 14.40

Lorraine bacon and emmental cheese 14.30

Feta & spinach fresh and sundried tomatoes 14.40

Sides

Parmigiano 3.70

Organic artichoke spread 3.70

Organic mozzarella di bufala D.O.P. 3.70

Beetroot caviar 3.50

New **Organic falafels** 6.50

New **Vegetable spaghetti** (raw) 3.50

Mixed salad 3.70

Lentils 3.20

Organic bacon 3.70

Organic quinoa 3.20

Organic hummus 3.80

Guacamole 3.70

