

LE PAIN QUOTIDIEN

Our name means “the daily bread.” We bake our organic bread from scratch every day and we support organic and local agriculture whenever possible.

Breakfast & Brunch


Set Breakfast

Our bread has a recipe you can count on one hand: stoneground flour, starter, water and a little salt, and time.

The same simplicity guides us in all we do - from bakery to kitchen.

Baker's Basket

a selection of our favorite breads, to share with friends or indulge in on your own. Served with jams and traditional Belgian spreads 7.45

 gluten-free bread available

Baker's Breakfast

choice of croissant or pain au chocolat with an assortment of our favourite breads, orange juice and a regular hot beverage 7.95

Sweet Treats

Homemade Waffles with Matcha

with mixed berries 5.95

Homemade Waffles with Activated Charcoal

with strawberry & dragon fruit 5.95

Hazelnut Butter & Jam Toast

topped with banana & our organic crunola served on toasted raisin bread 6.95

Please ask one of our servers about our daily specials

Our Promise To You

We serve organic ingredients as much as possible, which means we only use the freshest, highest quality ingredients sourced from local, ethical and trusted suppliers. Better for you, better for the environment.

Since 1990 we've stayed true to this promise. Because for us, words like good, honest, organic quality and fresh will never go out of fashion.

Organic Eggs

All eggs are cooked fresh to order, and are served with our freshly baked bread

Baked Duck Egg, Black Bacon & Homemade Beans

locally produced streaky bacon from Long Crendon Manor with spelt toast and harissa 8.95
add duck egg 2.95
add bacon 3.95

Scrambled Eggs

with grilled mushrooms 7.95
with crispy prosciutto 8.45
with smoked salmon 8.95

Baked Eggs with Chorizo

served with toasted organic sourdough 7.45

Vegan Bowls

Detox Breakfast Bowl

coconut yoghurt topped with nuts, seeds, fresh fruit and a drizzle of agave syrup 5.95

Chia Bowl

chia coconut pudding, roasted pineapple, blueberries, organic gluten free coconut granola and dragon fruit 5.95

Maple Quinoa Porridge

porridge made with oat milk and topped with banana, blueberries, pomegranate, pecans and a drizzle of maple syrup 5.95

Boost your Bowl

with our organic adaptogens + 1.00

- Baobab rich in Vitamin C, gives you a boost of energy and glowing skin
- Moringa rich in nutrients and packed with antioxidants to help combat stress
- Maca one of the world's most natural foods, helps you adapt to stressors and hormone imbalance
- Cacao an anti-inflammatory, can soothe and improve the skin's overall complexion

Avocado Toast

smashed avocado, seeds, citrus cumin salt, lemon juice and olive oil 8.45
why not add feta? 2.95
Or chicken? 3.45

1/2 Avocado Toast & Organic Scrambled Eggs

smashed avocado, seeds, citrus cumin salt, lemon juice and olive oil 9.95
with smoked salmon 10.95

Breakfast Bowl

scrambled eggs, avocado, ancient grains, radish, sprouting purple amaranth 9.45


  Dragon Fruit Coconut Bowl
coconut yoghurt with dragon fruit purée, granola, banana, blueberries 6.45

Organic Pastries

Croissant 2.95

Almond Croissant 3.45

Muffins 3.45

- apple & cinnamon
- chocolate & banana
-  • blueberry

Pain au Chocolat 2.95

Raisin Danish 2.95

Butter Brioche 2.95

Freshly Baked Scones & Swirls

Baked extra-large, for extra goodness!

Traditional Scone

with jam and fresh whipped cream 4.45

Savoury Cheddar and Mustard Scone

served toasted with aged gruyère 4.45

Spelt & Quinoa Scone




packed with superfoods, currants and almonds, and served with strawberry rhubarb jam and fresh ricotta 4.95

Chocolate & Almond Swirl 2.95

✎ Maple & Pecan Swirl ✎ 2.95

✎ Blueberry Swirl ✎ 2.95

A discretionary service charge of 12.5% will be added to the bill.

If you have any special dietary requirements including allergens please speak to your server
lepainquotidien.co.uk  @lepainquotidien  @lepainquotidienuk  @lpquk

 100% Vegan

 Made with gluten-free ingredients