

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

Specials

Flower Power Bowl

coconut yoghurt, sweet cashew cream, organic flowerola, watermelon, pineapple, blueberries and fresh mint 6.95

Crunola® Parfait

coconut yoghurt and organic Crunola® topped with fruit salad 5.45

Strawberry Toast Forever

toasted gluten-free* bread with organic superseeds, sweet cashew cream, strawberries, mint and organic poppy seeds 7.45

Organic Eggs

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

Two Boiled Eggs 5.95

Scrambled Eggs

with grilled mushroom 8.45
with crispy Serrano ham 8.95
with smoked salmon 9.45

Scrambled Egg Toast

organic scrambled eggs, avocado, cherry tomatoes, organic pesto rosso, chives, coriander and a wedge of lemon served with a harissa oil 9.45

Baked Organic Omelettes

Served with a seasonal salad

Super Greens and Ricotta 9.95

Wiltshire Ham and Cheddar 10.95

Avocado Toast

homemade guacamole, organic superseeds, citrus cumin salt, lemon juice and olive oil 8.45

add feta 2.95

add chicken 3.45

1/2 Avocado Toast & Organic Scrambled Eggs 9.95

with smoked salmon 10.95

LPQ English Breakfast

homemade beans, organic baked egg and smoked dry cured bacon with spelt toast & harissa 10.95

Our Promise to you

From organic fields straight to your plate, we are committed to offering you as many plant-inspired, organic options as possible. Our organic bread and viennoiseries are made to our exclusive recipes.

We believe that what's good for you and good for the planet is simply good.

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

*Food allergy? Let us know. All our dishes are prepared in a gluten-rich environment.

If you have any special dietary requirements including allergens please speak to your server
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Bowls

Organic Gluten-Free* Porridge 4.95

choose from
honey & banana
stewed fruit
organic superseeds
vegan option available

Granola Parfait

organic gluten-free* granola and organic yoghurt, topped with fresh fruit 5.45

Fruit Salad

freshly cut mango, pineapple, melon and berries 4.95

Chia Seed Pudding & Flowerola

puffed brown rice, lavender, beet flakes, dark chocolate, strawberries and blueberries 6.95

Breakfast Bowl

organic scrambled eggs, avocado, organic ancient grains, cucumber, radish, grilled portobello mushrooms & salad 9.45

Breakfast Sides

Side of our Organic Bread 2.95

Avocado 3.45

Mushrooms 4.45

Homemade Guacamole 4.45

Wiltshire Ham 4.95

Organic Gouda 4.95

Feta Cheese 4.45

Smoked Salmon 5.45

Organic Bakery

Warm Belgian Waffle

served with warm hot chocolate sauce 4.95

Toasted Organic Croissant with Ham & Cheese

freshly baked, served with a mixed leaf salad 5.45

Baker's Breakfast

choice of organic croissant or organic pain au chocolat with an assortment of our favourite organic breads, orange juice and an organic regular hot beverage 8.45

Gluten-free* bread available

Pastries

Vegan Hibiscus Croissant 2.95

Lemon Poppy Seeds Twist 2.95

Organic Croissant 2.95

Organic Pain au Chocolat 2.95

Organic Raisin Danish 2.95

Organic Almond Croissant 3.45

Organic Manhattan Chocolate Chip Cookie 3.45

Organic Muffins 3.45

apple & cinnamon

chocolate & banana

blueberry

Scones and Brioche

Baked extra-large for extra goodness

Savoury Cheddar & Mustard Scone

served toasted with organic Gouda 4.45

Traditional Baked Scone

with organic jam and fresh whipped cream 4.45

Spelt and Quinoa Scone

with currants and almonds, blueberry jam and ricotta 4.95

Butter Brioche 2.95



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Lunch & Dinner

Specials

Portobello Shroom & Turmeric Hummus Tartine

golden cashew hummus with ginger and turmeric, grilled portobello mushrooms, heritage tomatoes, cucumber, fresh herbs and lemon 8.45

Good Karma Watermelon Feta Salad*

organic quinoa tabouleh, feta cheese, watermelon, avocado, grilled portobello mushrooms, assorted salad greens, fresh mint, lemon and vegan vinaigrette 11.45

For every bowl purchased we will donate 10% to Frazzled Café

Far Out Hemp Pesto Bowl

Mozzarella Di Bufala DOP, heritage tomatoes, grilled courgette, cucumber, hemp pesto, organic croutons, assorted salad greens, parsley and mustard vinaigrette 11.95

Tartines

A traditional open-faced sandwich.
Gluten-free* bread available

Avocado Toast

homemade guacamole, organic superseeds, citrus cumin salt, lemon juice and olive oil
8.45
add feta 2.95
add chicken 3.45

Smoked Salmon, Ricotta and Avocado

with courgette, organic superseeds and chives
10.45

Chicken, Feta & Avocado

with tomatoes, organic superseeds, harissa oil and coriander 10.95

Smoked Chicken “Club”

with roasted chorizo crisps, organic egg and smoky aioli 9.95

Lobster & Prawn Toast

hand picked lobster, king prawns, beetroot hummus, radish aioli dressing 15.95

Sides

- Side of our Organic Bread 2.95
- Avocado 3.45
- Mixed Olives 3.95
- Organic Hummus 4.45
- Beetroot Hummus 4.45
- Seasonal Salad 3.95
- Homemade Guacamole 4.45
- Roasted Baby Potatoes 4.45
- Mashed Potato 4.45

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Hot Dishes

Summer Quiche

smoked aubergine, red pepper & goat's cheese with a seasonal side salad 10.95

Smoked Chicken, Mozzarella di Bufala DOP & Harissa Aioli Tartine

served with a seasonal side salad 11.95

Devon Ham & Cheddar Baked Tart

served with a mixed leaf salad 9.45

Chilli Sin Carne

vegan chilli with homemade guacamole, soya sour cream, cherry tomatoes and spring onions 12.45

Vegan Cauliflower & Butternut Coconut Curry

served with spicy mango chutney and organic ancient grains 12.45

Chicken and Leek Pie

served with roasted baby potatoes, carrots, gravy and French beans 13.45

British Steak and West Country Ale Stew

slow cooked British steak and Devon Stout stew served with creamy mashed potato 14.75

Smoked Chicken Caesar Brioche Bun

smoked chicken, Grana Padano, aioli and pickled red onion in a brioche bun served with roasted baby potatoes 13.45

Belgian Style Croque-Monsieur

toasted organic sourdough whole wheat bread, Wiltshire ham, organic Gouda cheese, mixed leaf salad and organic tomato ketchup 12.45

Vegan Ragu

spelt pasta with vegan Bolognese made with tofu mince, fresh basil and herbs 14.95

Organic Spelt Risotto

creamy risotto with Grana Padano, roasted almonds, basil oil & chives 14.95
add smoked salmon 5.45
add hand picked lobster meat 8.95

Heritage Tomato Pizzette

toasted focaccia base, topped with grilled Mozzarella Di Bufala DOP, freshly cut heritage tomatoes, served with a seasonal side salad 13.45

Seasonal Soups

Daily selection of soups served with fresh breads

Organic Seasonal Gazpacho

served with our organic sourdough bread 6.45

Bowl of Organic Soup 6.45

Baker's Lunch
bowl of organic vegan soup with 1/2 tartine of your choice 10.45
supplement for lobster & prawn toast 4.95

Salads

Organic Lentil & Avocado

freshly shaved fennel, raw slaw, chickpeas and basil vinaigrette 10.95

Smoked Chicken Cobb

mixed leaves, crispy Serrano ham, Stilton, cherry tomatoes and mustard vinaigrette 11.45

Tuna

mixed leaves, organic egg, olives, cucumber, radish, basil & mustard vinaigrette 12.45

Mediterranean Mezze

organic hummus, beetroot hummus, organic falafel and olives served with hemp focaccia bread 12.45

Shared Plates

Perfect for sharing as a starter and ideal with a glass of wine

Vegan Sharing Plate

homemade guacamole, golden cashew hummus and beetroot humus served with hemp focaccia bread 9.95

Mixed

a selection of continental and British meats and cheeses from artisan producers 15.95

Charcuterie

a selection of continental and British meats from artisan producers 15.95

Cheese

a selection of continental and British cheeses from artisan producers 15.95

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