



## Lunch & Dinner

# LE PAIN QUOTIDIEN

*Anytime is the right time to take pleasure in the everyday. When you start with ingredients that are simple and pure - organic sourdough bread, fresh fruits and vegetables, and seasonal produce, it's not hard to make a menu that tastes special. This is the nourishing foundation that feeds every moment.*

### Tartines

*Traditional Belgian open sandwich served on organic sourdough bread.*



#### Avocado Toast

mashed avocado, super seeds, citrus cumin salt, lemon juice & olive oil 9.95  
add feta 1.95  
add chicken 2.95

#### Irish Chicken "Club"

with roasted chorizo crisps, organic egg and smoky aioli 11.95

#### Smoked Salmon, Ricotta & Avocado

courgette, seeds & chives 11.95

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

served with a mixed leaf salad 13.95

### Bakers Lunch

*Seasonal soup and a tartine of your choice*

15.95



#### Kids Menu from 6.95

*free after 6pm*

Ask your server to see our special Kids Menu

## Hot Dishes

#### Chicken & Leek Pie

filled with chicken in a creamy leek sauce served with gravy, roasted potatoes, carrots and green beans 14.45

#### Spiced Lamb Meatballs

with yoghurt & cumin salt served with an organic quinoa pilaf 14.95

#### Chilli Sin Carne

vegan bean chilli with fresh guacamole, soya sour cream, tofu mince, diced tomatoes and spring onions 13.95

#### Chicken Caesar Brioche Bun

Irish chicken, parmesan, aioli and home pickled red onion served in a brioche bun with a seasonal slaw & side of roast baby potatoes 14.45

#### Beef & Irish Stout Stew

served with creamy champ 16.95

#### Steak and Ale Pie

filled with skirt beef and ale sauce served with gravy & seasonal vegetables 14.45



### Salads

#### Lebanese Platter

organic hummus, beetroot hummus, organic falafel, olives served with our organic Lebanese style flatbread 12.95

#### Chicken Cobb Salad

mixed leaves, crispy Serrano ham, organic eggs, Cashel blue, tomatoes and mustard vinaigrette 14.45

#### Tuna Niçoise

mixed leaves, organic egg, olives, cucumber, radish, basil and mustard vinaigrette 13.95

#### Organic Lentil & Avocado

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



### Desserts

Vegan Chocolate Cake 4.95

Vegan Apple Pie 4.95

Redcurrant Tart 5.45

Cheesecake 5.95

Pavlova 5.95

Carrot Cake 5.75

Cocoa & Pear Cake 5.95

Organic Flourless Chocolate Brownie 4.95

Banoffee Tart 5.95

Strawberry Tart 5.95

Lemon Tart 5.95

Warm Belgian Waffle

served with warm chocolate sauce 5.45

add Vanilla, Strawberry, Chocolate or Salted Caramel  
2 scoops 3.95 • 3 scoops 4.95

### Sides

Mixed Olives 3.95

Avocado 2.95

Guacamole 3.95

Seasonal Salad 4.45

Hummus 4.75

Mashed Potato 4.25

Roasted Baby Potatoes 3.95

Side of Bread 3.95

Smoked Salmon 6.95

Serrano Ham 5.95

Allergen information is available. Please advise your server of any special dietary or allergen requirements.

100% Vegan

Gluten-free bread available

Recycled Paper

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A discretionary service charge of 10% will be added to the bill.

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