
EGGS & SAVOURY

Organic Soft Boiled Eggs (1 or 2)	3,95 / 6,35
served with a selection of organic breads	
Organic Scrambled Eggs	7,35
served with a selection of organic breads	
+ organic bacon	10,95
+ smoked salmon	11,95
Breakfast Bowl	12,35
organic scrambled eggs, seasonal vegetables ancient grains, organic quinoa, avocado, coriander, super seeds and harissa	
Avocado Toast	9,95
avocado, cherry tomatoes, coriander and super seeds	
+ seaweed caviar	10,95
+ organic chicken	12,35
+ smoked salmon	12,95
Ham and Cheese Plate	6,35
ham, smoked ham and Comté Cheese	
Smoked Salmon Plate	7,65

CEREALS, FRUITS & YOGHURT

Granola Parfait	7,35
yoghurt (plain, low fat or soy (VG)), granola and fresh fruits	
Porridge with Fresh Fruits	4,95
steel-cut-oats, fresh fruits and super seeds	
Fresh Fruit Salad	5,35

ORGANIC CORNER FOR CHILDREN

Made exclusively with organic ingredients
and reserved for children under the age of 12

The Petit Brunch	7,65
pain au chocolat or croissant, soft boiled organic egg, mini granola parfait, orange or apple juice and Belgian hot chocolate	
Kids Lunch	8,65
½ Croque Monsieur, vegetable sticks, tomato salsa and Belgian chocolate brownie	

BREAKFAST COMBOS

Le Pain Quotidien Breakfast	9,65
pain au chocolat or croissant, bread and baguette, orange or apple juice and hot beverage	
+ organic soft boiled egg	12,35
Manhattan	10,95
smoked salmon, ricotta, organic soft boiled egg, organic bread, baguette and a ginger and turmeric shot	
Brunch	
organic pain au chocolat or croissant, organic bread and baguette, organic soft boiled egg, mini granola parfait, organic orange or apple juice and a hot drink	
Select from	
• organic ham and organic cheese	18,65
• smoked salmon	20,95
+ a glass of organic Crémant d'Alsace	4,65

ORGANIC VIENNOISERIES

Served with our organic jams and spreads

Croissant	2,95
Croissant and Espresso	3,65
Viennoiserie and Hot Drink	5,35
Almond Croissant	3,95
Pain au Chocolat	3,35
Raspberry and Blueberry Muffin	4,95
Chocolate Twist	3,35
Pain aux Raisins	3,35
Tortillon	2,95
Bread Board	3,65
Hazelnut Flute	3,65
Mini Brioche	2,65

(VG) Vegan (BIO) Organic dish

SALADS & QUICHES

Thai Quinoa and Sorghum	11,95
organic quinoa, sorghum, avocado, carrot, courgette, black sesame, cashew nuts, seaweed and ginger dressing	
Warm Goat's Cheese	16,35
organic goat's cheese, cucumber, courgette, granola, walnut bread croutons, seasonal fruit and pomegranate dressing	
Falafel Bowl	15,95
mushroom falafel, organic quinoa, beetroot caviar, ricotta with herbs, cucumber, vegetable crisps and tahini dressing	
Salmon Buddha	15,35
smoked salmon, sorghum, courgette, cucumber, avocado, seaweed, super seeds and lemon dressing	
Caesar Club	16,95
organic chicken, avocado, cherry tomatoes, Grana Padano, organic bacon, gherkins, croutons, vegetable crisps and Caesar dressing	
Lebanese Mezze	16,35
oyster mushroom falafel, hummus, black olive tapenade, seasonal vegetables, black olives and vegetable crisps served with baguette	
Quiches	
Served with a side salad	
• Lorraine	13,95
• feta and spinach	14,35
• leek and salmon	14,65
• aubergine and goat's cheese	14,35
• pepper, bacon and goat's cheese	14,35

LUNCH OF THE DAY

Baker's Lunch	12,95
organic soup of the day, ½ tartine of the day and a side salad	

SOUP & POT-AU-FEU

Served with our organic sourdough bread	
Soup of the Day	4,95 / 6,95
small or large, hot or cold	
Pot-au-Feu	
with seasonal vegetables and chickpeas + organic quinoa / + organic chicken 10,35 / 14,35	

TARTINES

All our tartines are served with organic
sourdough wheat bread

Croque Monsieur	14,35
organic grilled ham and cheese sandwich served with tomato salsa, organic mustard and mixed salad	
Chicken and Smoked Mozzarella	12,35
organic chicken, smoked mozzarella, roasted courgette and basil oil	
California	11,95
smoked salmon, avocado, seaweed, ricotta with herbs, cucumber and coriander	
Tuna	10,95
hummus, radish, coriander and cucumber (our Ortiz tuna is fished with traditional, intelligent and sustainable fishing methods)	
Belgian Beef	12,95
organic beef tartare, Grana Padano and basil oil	
Mozzarella and Smoked Ham	10,65
organic Mozzarella Di Bufala DOP, organic smoked ham and pesto rosso	

TO SHARE

Ménage à Trois	12,95
choice of 2 spreads and 1 dip, served with sourdough bread	

DESSERTS

Lemon tartlet	4,95
Apple and cinnamon tartlet	4,95
Caramel tartlet	5,35
Raspberry tartlet	5,95
Chocolate Cake	4,95
Belgian Chocolate Brownie	3,95
Chocolate Éclair	4,65
Merveilleux	5,95
By the Slice	
• cheesecake with red fruit	5,65
• cherry crumble	5,65
• chocolate tart	5,35
• chocolate bombe	5,35
Café Gourmand	6,35
hot beverage served with sweet treats	

ORGANIC HOT DRINKS

All of our beverages are available with plant-based soy or almond milk

Espresso	2,35 / 3,35
Coffee	2,95 / 3,95
Iced Latte	3,65
Decaf	2,95 / 3,95
Cappuccino	3,35 / 4,35
Latte	3,65 / 4,65
Latte Macchiato	3,95
Matcha Flower Latte matcha, almond milk and flowerola	3,95
Turmeric Latte tumeric, almond milk and cinnamon	3,65
Belgian Hot Chocolate	3,95 / 4,95
Ginger Elixir herbal tea with ginger, lemon, mint* and agave syrup	3,65
Pink Remedy herbal tea with hibiscus, ginger, lemon, mint* and agave syrup	3,95
Fresh Mint* Tea	3,95
Tea Earl Grey, Breakfast, Chamomile, Rooibos, Chunmee, Masala Chai, Jasmine	3,65

*Our mint is not organic

DISCLAIMERS**Food Allergens**

If you have a food allergy, please let us know as all our dishes are prepared in a gluten-rich environment. And if you have any other special dietary requirements, then please let us know and we'll help in any way we can.

All organic ingredients are certified by Certisys

Prices include, VAT and service

ORGANIC COLD DRINKS

Orange Juice	4,35 / 5,35
Seasonal Detox Juice	5,65
Apple Juice	3,95 / 4,95
Ginger and Turmeric Tonic	5,35
Ginger and Turmeric Shot	3,65
Hibiscus and Elderflower Kombucha slightly sparkling beverage made of fermented tea	5,35
Açaí and Basil Hydrolade natural drink made with water and essential plant vapour mixed with basil and açaí	4,95
Homemade Lemonade*	4,35
Homemade Raspberry* Lemonade	4,65
Still / Sparkling Water 25 cl / 50 cl	2,95 / 4,35

*Our raspberries and mint are not organic

ORGANIC WINE & BEER

Crémant D'Alsace (12,5cl)	5,35 / 30,00
Ginette Beer	
Natural Blonde (33cl)	4,65
Natural White (33cl)	4,65
Natural Fruit (33cl)	4,65
Wine	
Red (glass 12.5cl or bottle 75cl)	5,35 / 26,35
White (glass 12.5cl or bottle 75cl)	4,95 / 24,95
Rosé (glass 12.5cl or bottle 75cl)	4,65 / 21,95
Apple Cider (2,2% - 20cl)	3,65

LE PAIN
QUOTIDIEN™

MENU

From organic fields straight to your plate, we are committed to offering you as many plant-inspired, organic options as possible.

We make our organic bread and viennoiseries to our exclusive recipes. And we're proud to source eggs, chicken, yoghurts, cereals, soups and beverages directly from organic farms.

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