



LE PAIN QUOTIDIEN

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

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 energy shot 12.90

Manhattan

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

Le Pain Quotidien

organic croissant or organic 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 21.00

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



The farmer 18.50

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 pain au chocolat



The botanist 18.90

organic hummus, lentils, beetroot caviar and spicy cashew spread, mini granola parfait, selection of organic bread and organic halzenut flute

Energize your day with a energy shot 3.50

Winter Suggestions

Bircher muesli

homemade organic muesli, organic almond milk, organic Belgian apple, blueberries and organic superseeds 6.40

Organic scrambled eggs with avocado

seaweed, organic superseeds and cilantro 11.70

Mushroom toast

arugula, organic mushroom duxelle and spicy cashew spread 10.90

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 11.40

Scrambled eggs with organic bacon 11.40

Organic bakery

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

Viennoiserie

Pecan pastry (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

Croissant 3.10 Couque beurre raisins 3.20

Bread

Multiseeds baguette 3.20 Bread board with organic bread:

Hazelnut flute 3.70 wheat, white, spelt, rye or

Sourdough roll 2.30 Bread board with gluten free
Sandwich 2.30 bread (not organic) * 3.60

GUILT-FREE

Choice of organic yogurt: full fat, low fat or soy

Granola parfait yogurt and fresh fruit 6.70

Plain yogurt 3.20 with fresh fruit 5.90

Warm organic oatmeal with organic bananas and organic chocolat 7.00

Homemade bowl of fresh fruit 5.10

EXTRA

Organic soft-boiled egg 2.50 + 2e egg 2.20

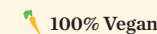
Smoked salmon 7.60 Organic bacon 3.70

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

* Gluten free bread: prepared in a gluten rich environment. Choose this alternative as a side to your dishes.



Organic: controlled and certified by CERTISYS

LE PAIN QUOTIDIEN

Every year we recycle 30 tons of our organic coffee grind to grow oyster mushrooms. Taste them in our organic falafels, organic mushroom toast and quiche.



Tartines

Tuna organic hummus, pomegranate, chives and coriander 10.10

Chicken curry blackcurrant and ginger chutney, fresh pineapple, organic superseeds and organic harissa 11.50

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

Mushroom toast arugula, organic mushroom duxelle and spicy cashew spread 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

Winter Suggestions

Carrot hummus and feta tartine
 hummus, feta cheese, pomegranate, organic superseeds, organic cucumber, arugula and organic harissa oil 9.90

Veggie Bowl
 organic buckwheat, organic quinoa, carrot and ginger hummus, lentils, organic mushroom duxelle, pomegranate, avocado, seaweed, organic vegetable chips and cilantro 15.10

Falafel bowl
 organic falafels with guacamole, organic mushroom duxelle, carrot and ginger hummus, baby spinach, kale and organic vegetable chips 15.90

Warm organic curry with roasted vegetables
 served with ginger and cassis chutney and organic buckwheat 15.50

Lebanese Mezze
 organic hummus, organic falafels, beetroot caviar, carrot and ginger hummus, organic mushroom duxelle, black organic olives, pomegranate and organic Lebanese bread 16.60

BAKER'S DAILY LUNCH

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

ORGANIC SOUP OF THE DAY

with organic bread



5.00 6.90

Salads

+ add organic superseeds 1.00

Organic quinoa grilled zucchini, organic hummus, spicy cashews spread, beetroot caviar and lentils 15.40

Organic warm goat cheese kale, baby spinach, Belgian organic apples, organic granola, organic toasted flute and blackcurrant and ginger chutney 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, kale, baby spinach, seaweed, pomegranate, organic cherry tomatoes and organic cucumber 15.70

Caesar Club Belgian chicken, baby spinach, kale, organic bacon, avocado, organic vegetable chips, Parmigiano, organic cherry tomatoes 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 salads and organic bread

Organic oyster mushrooms and organic leek 14.40

Organic pumpkin goat cheese and walnut 14.40

Lorraine bacon and emmental cheese 14.30

Feta & spinach fresh and sundried tomatoes 14.40

SIDES

Organic falafels 6.50

Spicy cashew spread 3.50

Mixed salad 3.70

Parmigiano 3.70

Organic artichoke spread 3.70

Organic mozzarella di bufala D.O.P. 3.70

Beetroot caviar 3.50

Organic bacon 3.70 Guacamole 3.70

Organic quinoa 3.20 Lentils 3.20

Organic hummus 3.80