

LE PAIN QUOTIDIEN

Bakery

Our organic bread is served with butter, organic jams and spreads

🌿 **Organic Baker's Basket** a selection of organic bread to share 108 / 128

🌿 **Serving of Organic Bread** Baguette, Whole Wheat, Rye or Five-Grain Raisin 68

Croissant 22

Pain au Chocolat 26

Organic Butter Brioche 24

Pain aux Raisins 28

Cinnamon Swirl 26

Blueberry Muffin 26

Organic Scone 20

🌿 **Organic Hazelnut Flûte** 38

Apple Turnover 34



Breakfast & Brunch

Petit Déjeuner

croissant or pain au chocolat, organic bread, orange juice and choice of hot beverage 115
add organic soft-boiled egg +20

Organic Granola & Yogurt Parfait

Greek yogurt, organic granola and fresh fruits 68

Homemade Belgian Waffle

organic jam and fresh cream 65
add berries +35

Matcha & Chia Seed Pudding

with sunflower and pumpkin seeds 58

🌿 **Fresh Fruit Salad** 68

Detox Breakfast

yogurt, banana, flaxseed, goji berries, dried blueberries, chia seed with turmeric and honey 72

Coconut Berry Muesli

organic granola and soya milk mixed with dry fruit, banana and apple topped with coconut flakes and berries 78

Organic French Toast

with maple syrup and crushed pistachios 88

Mimosa 68



The Angler

croissant or pain au chocolat, organic bread, organic soft-boiled egg, smoked salmon, rustic tuna, herbs farmer cheese and granola parfait with seasonal fruits 155

The Farmer

croissant or pain au chocolat, organic bread, organic soft-boiled egg, ham, Emmental, a duo of mustard and granola parfait with seasonal fruits 155

Ham & Cheese Baguette

toasted baguette with cooked ham, Emmental cheese, cornichons and mustard 88

Tomato & Cheese Croissant 54

Ham & Cheese Croissant 58

Ham, Tomato & Cheese Croissant

made with Emmental and a side of Mesclun salad 62

Organic Eggs

available all day served with organic bread

Soft-Boiled Egg 58 add egg +20

Scrambled Eggs (3) 78

served with mesclun salad with organic bread

Omelettes

served with mixed greens salad and organic bread

Ham & Cheese Omelette 115

Vegetable Omelette

sautéed button mushrooms, red peppers, tomatoes onion 108

Spanish Omelette

chorizo, tomatoes, bell peppers, potatoes and onions served with Spanish sauce 120

Goat Cheese, Mushroom & Spinach Omelette

topped with pesto dressing 120

Frittata

Frittata of the Day

served with green salad and organic breads 115

🌿 Daily Blends 🌿

Simple ingredients, freshly blended



🌿 **Almond Butter Berry**

berries, banana, organic chia seeds, coconut milk and almond butter 60

🌿 **Beet Booster**

apple, pear, beet, berries and pomegranate 60

🌿 **Super Green**

kale, celery, cucumber, pineapple, lemon, apple and ginger 60

LE PAIN QUOTIDIEN

We keep it simple by starting with fresh, wholesome ingredients and sourcing organic and locally whenever possible.

Tartines

Belgian open-faced sandwiches made on our organic bread

🌱 Beetroot Hummus

avocado, pea shoots and toasted pine nuts 88
add goat cheese +22

Chicken Curry & Cranberry

carrot, sunflower seeds, scallions and mint cranberry-harissa chutney 88

Grilled Chicken, Mozzarella & Harissa Oil

diced tomatoes and pesto dressing 108

Avocado & Smoked Salmon

scallions, red onion and dill 128

🌱 Avocado Toast

citrus cumin salt and organic chia seeds 108

Wild Mushroom Toast

with melted Parmesan and Mozzarella cheese 98

Soup



🌱 Homemade Soupe du Jour 68

French Onion Soup

with croutons and melted cheese 128

Specialties

🌱 Hummus Platter

baba ganoush, beetroot hummus, avocado hummus with crudites and sliced baguette 128

Baker's Lunch

tartine, soup and side of the day with a choice of hot beverage 138

Tuscan Platter

selection of prosciutto, salami, ham, ricotta, black olive tapenade, sundried tomatoes and Parmesan 188

🌱 Papaya Pad Thai Salad

shredded carrots, zucchini, bean sprouts with Thai chili dressing and peanut sauce 128

Salads

Served with our organic bread

Chicken Cobb

avocado, bacon, organic egg, blue cheese, mesclun and mustard aioli 108

Smoked Salmon

shaved vegetables, arugula, fresh dill and fennel, served with goat cheese dressing 118

🌱 Detox Salad with Organic Quinoa

root vegetables, fresh mint, red onion, avocado, parsley, served with pesto oil 118

Kale & Arugula Caesar Salad

caesar dressing, croutons and Parmesan 108
add grilled chicken +15
add smoked salmon +22

Side of 🌱 Hummus • 🌱 Avocado Mash • Smoked Salmon • 🌱 Baba Ganoush • 🌱 Mesclun Salad 58

Hot Dishes

Chilli con Carne

beef, mixed vegetables, black beans, olive paste, chilli seasoning with country potatoes with cheese 168



🌱 Organic Quinoa Cake

winter vegetable sauce with country roasted potato wedges 168

Chicken Waterzooi

organic roast chicken in a white beer reduction sauce with carrots, leeks and celery 168

Desserts

Eclair 35

Speculoos Cheesecake 55

Lemon Tart 48

Strawberry Tart 48

Seasonal Fruit Tartelette 48

Belgian Brownie 30

Chocolate Bombe 45

Saint Honoré 55

Banoffee Tart 48

🌱 Carrot Cake 45

Chocolate Mousse 55

Tiramisù 55

Gluten-Free Chocolate Cookie 28

Speculoos Biscuit 22

Belgian Cream Donut 30

Seasonal Cookie 26

🌱 Coconut Milk & Organic

Chia Seed Pudding 58