

# 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