

# 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** 23

**Pain au Chocolat** 27

**Organic Butter Brioche** 24

**Pain aux Raisins** 29

**Cinnamon Swirl** 28

**Seasonal Muffin** 26

**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

🌿 **Coconut Chia Seed Pudding** 58

with homemade seasonal compote

🌿 **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** 78



### 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

### Ham & Cheese Croissant

and a side of Mesclun salad 58

### Ham, Tomato & Cheese Croissant

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 58

🌿 **Beet Booster**

apple, pear, beet, berries and pomegranate 58

🌿 **Super Green**

kale, celery, cucumber, pineapple, lemon, apple and ginger 58

# 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, diced tomatoes and spring onions 108

### Wild Mushroom Toast

with melted Parmesan and Mozzarella cheese 98

## Soup



### Vegan Soupe du Jour 68

### French Onion Soup

with croutons and melted cheese and mixed green salad 128

## Specialties

### Mezze 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 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 vinaigrette 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 48

## Hot Dishes

### Flemish Beef Stew

traditional Belgian beef stew with country potato wedges with cheese 168

### Chilli con Carne

beef, mixed vegetables, black beans, olive paste, chilli seasoning, with country potato wedges 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, with country potato wedges with cheese 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 28

Chocolate Mousse 55

Gluten-Free Chocolate Cookie 28

Belgian Cream Donut 30

Seasonal Cookie 26

Tiramisù 55

Chocolate Tart 48