

LE PAIN QUOTIDIEN

Bakery & Restaurant

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

Specials

Smoked Salmon Breakfast 108

smoked salmon, scrambled eggs,
half avocado toast, marinated kale

✦ Baker's Breakfast 118 ✦

scrambled eggs, bacon, roasted tomato, cheese and
mustard scone, with a choice of hot beverage

Ham & Cheese Baguette 88

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

Breakfast & Brunch

🌿 Petit Déjeuner 115

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

🌿 Organic Granola & Yogurt Parfait 68

Greek yogurt, organic granola
and fresh fruit

🌿 Homemade Belgian Waffle 65

served with cream
add berries +35
add belgian chocolate +10

🌿 Organic Steel-Cut Oatmeal & Banana 98

steel cut oats, mixed berry compote
with agave syrup, soy milk,
canola oil, flaxseed

The Farmer 155

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

Organic Eggs

available all day served with organic bread

🌿 Soft-Boiled Egg 58

add egg +20

🌿 Scrambled Eggs (3 eggs) 78

served with mesclun salad

Omelettes

served with mixed greens salad and organic bread

Ham & Cheese Omelette 116

🌿 Vegetable Omelette 110

sautéed button mushrooms,
red peppers, tomatoes and onions

Spanish Omelette 120

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

🌿 Goat Cheese, Mushroom & Spinach Omelette 120

topped with pesto dressing

Quiche of the Day 88

quiche served with green salad

🌿 Detox Breakfast 72

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

🌿 Coconut Berry Muesli 78

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

🌿 Organic French Toast 88

with maple syrup and
crushed pistachios

🌿 Fresh Fruit Salad 68

Ham and Cheese Croissant 58

served with mesclun salad

The Angler 155

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

Bakery

Ask your server about our full bakery selection

Croissant 23

Pain au Chocolat 27

Organic Butter Brioche 24

Pain aux Raisins 29

Cinnamon Swirl 28

✦🌿 Organic Bread Basket 108 / 128 ✦

a selection of organic bread to share

baguette, whole wheat, rye,
five-grain raisin and hazelnut flute

served with our organic jams, butter and spreads

Scone 20

Cheese & Mustard Scone 24

🌿 Organic Hazelnut Flûte 38

Apple Turnover 34

Seasonal Muffin 26

Specials

Octopus, Broccoli & Orecchiette Salad 128

fennel, paprika marinated olive oil, flaxseed and sundried tomato

🌱 Baker's Lunch 138 🌱

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

🌱 **Pea Hummus Tartine** 102
radish, baby asparagus, chopped mint
add ricotta +18

Salads

Served with our organic bread

Chicken Cobb 118

avocado, bacon, organic egg, blue cheese, mesclun and mustard vinaigrette

Smoked Salmon 124

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

🌱 Detox Salad with Organic Quinoa 122

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

Kale & Arugula Caesar Salad 108

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

🌱 Papaya Thai Salad 112

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

Tartines

Belgian open-faced sandwich made on our organic bread

🌱 Beetroot Hummus 98

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

Chicken Curry & Cranberry 108

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

Grilled Chicken, Mozzarella & Harissa Oil 118

diced tomatoes and pesto dressing

Avocado & Smoked Salmon 124

scallions, red onion and dill

🌱 Avocado Toast 102

citrus cumin salt and organic chia seeds
add scrambled egg +20

Smoked Turkey 112

whole wheat bread, harissa aioli, smoked turkey breast, pickled red cabbage, shredded carrot, shredded papaya, shredded cucumber, cilantro

Soups

Served with our organic bread

🌱 Vegan Soupe du Jour 68

French Onion Soup 128

with whole wheat melted mozzarella and mixed green salad

Hot Dishes

Served with our organic bread

Flemish Beef Stew 172

traditional Belgian beef stew with country potato wedges with cheese

Chilli con Carne 168

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

🌱 Ratatouille 164

eggplant, yellow and green zucchini, bell pepper, tomato, with Sauteed Kale fresh basil

Grilled Pesto Chicken 170

buckwheat groats, pesto cream sauce, basil, thyme and parsley

Side of 🌱 Hummus • 🌱 Avocado Mash • Smoked Salmon • 🌱 Baba Ganoush • 🌱 Mesclun Salad 48

Sharing Platters

🌱 Mezze Platter 128

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

Tuscan Platter 188

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