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** 110
smoked salmon, scrambled eggs, half avocado toast, marinated kale

**Baker’s Breakfast** 122
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

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**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** 72
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, 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 with a choice of hot beverage

**Organic Eggs**
available all day served with organic bread

**Soft-Boiled Egg** 58
add egg +22

**Scrambled Eggs** (3 eggs) 78
served with mesclun salad

**Omelettes**
served with mixed greens salad and organic bread

**Ham & Cheese Omelette** 118

**Vegetable Omelette** 112
sauteed button mushrooms, red peppers, tomatoes and onions

**Spanish Omelette** 122
chorizo, tomatoes, bell peppers, potatoes and onions served with Spanish sauce

**Goat Cheese, Mushroom & Spinach Omelette** 122
topped with pesto

**Quiche of the Day** 88
quiche served with green salad

**Detox Breakfast** 74
yogurt, banana, flaxseed, goji berries, dried blueberries, chia seed with turmeric and honey

**Coconut Berry Muesli** 82
organic granola and soya milk mixed with dry fruit, banana and apple topped with coconut flakes and berries

**Brioche 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, avocado, ricotta and granola parfait with seasonal fruits with a choice of hot beverage

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**Bakery**

Ask your server about our full bakery selection

**Croissant** 23
**Pain au Chocolat** 27
**Organic Butter Brioche** 24
**Pain aux Raisins** 29

**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** 22
**Cheese & Mustard Scone** 26
**Organic Hazelnut Flûte** 38
**Apple Turnover** 34
**Seasonal Muffin** 26

Vegetarian
Vegan

Please let your server know if you have any food allergies.

+10% service charge
Salads
Served with our organic bread

Chicken Cobb 126
avocado, bacon, organic egg, blue cheese, mesclun and mustard vinaigrette

Smoked Salmon 122
arugula, fresh dill and fennel, served with goat cheese dressing

Detox Salad with Organic Quinoa 118
root vegetables, fresh mint, red onion, avocado, parsley, served with pesto

Kale & Arugula Caesar Salad 110
Caesar dressing, croutons and Parmesan
add grilled chicken +15
add smoked salmon +22

Papaya Thai Salad 112
carrots, zucchini, bean sprouts with Thai chili dressing and peanut sauce

Tartines
Belgian open-faced sandwich made on our organic bread

Roasted Vegetables & Goat Cheese Toast 104
beetroot hummus and pesto

Chicken Curry & Cranberry 108
carrot, sunflower seeds, scallions and mint cranberry-harissa chutney

Wild Mushroom Toast 104
Parmesan and mozzarella cheese

Avocado & Smoked Salmon 124
scallions, red onion and dill

Avocado Toast 104
citrus cumin salt and organic chia seeds
add scrambled egg +22

Smoked Turkey 112
harissa aioli, smoked turkey breast, red cabbage, carrot, papaya, 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 162
traditional Belgian beef stew with country potato wedges with cheese

Chilli con Carne 158
beef, mixed vegetables, black beans, olive paste, chili seasoning, with country potato wedges with cheese

Ratatouille 142
eggplant, yellow and green zucchini, bell pepper, tomato with sauteed kale and fresh basil

Grilled Pesto Chicken 150
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

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