

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

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

sautéed 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

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

Specials

 **Lentil & Avocado Salad** 118
mustard vinaigrette and pesto

 **Baker's Lunch** 138 

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

**Grilled Chicken Club
Tartine** 110

mesclun salad, harissa aioli, spring onion,
tomato and hard boiled egg
add chorizo +15

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, chilli 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