

# LE PAIN QUOTIDIEN

## Bakery & Restaurant

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

### Specials

#### **Summer Bowl** 78

oat, soy milk, green apple, chia seed, strawberry, date, banana, coconut flakes

#### **Baker's Breakfast** 122

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

#### **Spicy Omelette** 108

served with mixed greens salad and organic bread  
red onion, coriander, red chilli, garam masala, turmeric

### Breakfast & Brunch

#### **Smoked Salmon Breakfast** 110

smoked salmon, scrambled eggs, half avocado toast, kale

#### **Petit Déjeuner** 115

croissant or pain au chocolat, organic breads, orange juice and choice of hot beverage  
add organic soft-boiled egg +22

#### **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

#### **Ham & Cheese Baguette** 88

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

#### **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 fruits, banana and apple topped with coconut flakes and berries

#### **Brioche French Toast** 88

white maple syrup, crushed pistachios and berries

#### **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

#### **Butter Brioche** 24

#### **Pain aux Raisins** 29

#### **Organic Bread Basket** 108

a selection of organic bread to share

served with our organic jams, butter and spreads

#### **Scone** 24

#### **Cheese & Mustard Scone** 26

#### **Matcha & White Chocolate Scone** 28

#### **Apple Turnover** 34

#### **Seasonal Muffin** 26

# Lunch & Dinner

## Specials

### **Baby Spinach & Raspberry Salad** 118

arugula, baby spinach, fresh raspberry, red cabbage, pecan, cantaloupe, avocado, pomegranate, goat cheese, raspberry vinaigrette

### **Baker's Lunch** 138

tartine, soup and side of the day  
*(please ask your server for today's selections)*  
with a choice of hot beverage

### **Rustic Tuna & Hummus Tartine** 108

parsley, red onion, chickpea, lemon

## Salads

Served with our organic bread

### **Chicken Cobb** 126

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

### **Garden Salad with Tuna** 128

frisée salad, broccoli, baby carrot, red radish, lemon, pomegranate, red onion, parsley

### **Detox Salad with Organic Quinoa** 118

raw vegetables, fresh mint, red onion, avocado, parsley, served with pesto

### **Kale & Arugula Caesar Salad** 110

Caesar dressing, croutons and Parmesan  
*add grilled chicken +20*  
*add smoked salmon +22*

### **Spelt & Brussels Sprouts Salad** 128

olive oil, baby carrot, kale, almond, dried cranberry, goat cheese, balsamic vinegar, lemon, pepper

## 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

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

### **Chicken Club Tartine** 110

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

## Soups

### **Vegan Soupe du Jour** 68

served with our organic bread

### **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, black olive, chilli seasoning, with country potato wedges with cheese

### **Harissa Roasted Eggplant** 140

red pepper, yogurt, garlic, onion, turmeric, oregano and lemon  
*add grilled chicken +20*

### **Grilled Pesto Chicken** 150

spelt goats, 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, hummus with crudites and slices of bread

### **Tuscan Platter** 188

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