

LE PAIN QUOTIDIEN

Enjoy every pleasure of daily life. We start with simple and healthy ingredients : good bread, fresh vegetables and fruits from organic farming.



Salads

All our salads are served with organic bread
+ organic poached egg 1,00

New **Vegetarian Plate** organic autumn tabbouleh, lemony mushrooms, beet caviar, carrot, radish, organic goat cheese with walnuts 15,60

Ceasar Salad kale, chicken, parmesan, avocado, croutons, assorted salad greens 16,90

New **Falafel Bowl** organic autumn tabbouleh, organic hummus, carrot, red cabbage, tahini dressing, lebanese bread and assorted salad greens 16,90

Buddha Bowl smoked salmon, avocado, organic super seeds, lemony lentils, cucumber, red cabbage and assorted salad greens 17,50

Detox Salad organic quinoa or paprika lentils, pine nuts, carrot, zucchini, gomazio and assorted salad greens 15,50



Tartines

+ gluten-free bread* 1,50

Avocado Toast avocado mash and gomasio 10,90
+ organic poached egg 1,00

Chicken & Avocado cucumbers and spring onions 12,90

New **Chicken & Curry** blackcurrant and ginger chutney and organic super seeds 10,30

Mimosa smoked salmon, organic hard-boiled egg 13,50

New **Smoked Ham & Mozzarella Di Bufala** dried tomatoes 13,80

Toasted Chicken & Organic Comté mustard and pickles served warm with assorted salad greens 13,90

New **Toasted Mushrooms** mushroom duxelles, Mozzarella Di Bufala, mustard, served warm with assorted salad greens 12,50

Seasonal Specials

Goat Cheese Salad

goat cheese toasts with blackcurrant and ginger chutney, smoked bacon, mushrooms, apple, organic granola and assorted salad greens 14,10

Super Seeds Salad - served warm

paprika lentils, quinoa, mushroom duxelles, organic hummus and curcuma, organic super seeds, grenade, kale and assorted salad greens 14,50

Chili Sin Carne

three beans, avocado mash, soya yoghurt and spring onions 12,90

Hot Dishes

New Onion Soup

served with cheese croutons 7,50

New Veggie Bun

toasted brioche, falafel, avocado, butternut squash, herb dressing 14,50

Ham & organic Comté Croque-Monsieur

served with assorted salad greens 13,40

Vegetable Pot-Au-Feu

served with quinoa, harissa 12,30

Chicken & Curry Pot-Au-Feu 15,90

Quiche Lorraine or of the Day

with assorted salad greens 13,90

New Organic Frittata

butternut squash, goat cheese and thyme 11,50

BAKER'S DAILY LUNCH

Large organic soup of the day & half tartine of the day
served with bread and assorted salad greens 14,90

AB SOUP OF THE DAY

served with organic bread
and garlic & thyme croutons



5,50

7,50

Platters to Share

Our platters are served with organic bread

Mixed Platter

organic camembert, organic comté, organic goat cheese with walnuts, pâté, smoked ham, ham, salami and pickles 17,00

Compose Your Ménage À Trois !

three small bowls of your choice : organic hummus, organic avocado mash, organic artichoke spread, beet caviar, ricotta, salami, black olives, organic goat cheese with walnuts, served with bread and crunchy vegetables 13,50

ACCOMPAGNEMENTS

New Mushroom duxelles 4,50

New Autumn tabbouleh 4,50

New Organic goat cheese with walnuts 4,50

Ham or Smoked ham 7,00

Smoked bacon and sausage 6,00

Organic camembert or comté 7,00

Smoked salmon 8,00

Organic quinoa or Lemony Lentils 4,50

Beet caviar or Spring tabbouleh 4,50

Ricotta with herbs 4,50

Crunchy vegetables or Black olives 3,00

Green leaves salad 3,00