LE PAIN QUOTIDIEN

BREAKFAST
Served with our jams, honey, spreads and butter

Petit-dejeuner Le Pain Quotidien
Croissant or Pain au Chocolat, Breads, Hot Beverage and Fruit Juice of your choice 10.90
+ Add an Organic Soft-Boiled Egg  3.00

À LA CARTE
Hot Croissant with Ham & Comté  5,90
Belgian Waffle chocolate / seasonal fruits & chocolate  5,40 / 5,90
Granola served with soy milk or milk  5,40
Banana Porridge with pecans and coconut sugar  5,90
Fromage Blanc with honey  5,10
Raspberry Crunola Parfait raw granola, banana, coconut milk and cashew butter  7,90
Granola Parfait yoghurt and granola with fresh fruits  7,90
Fresh Fruit Salad small / large  6,10 / 7,90
Pain Perdu  5,20

À LA CARTE (continued)
Soft-Boiled Egg  3,90
Two Soft-Boiled Eggs  6,90
Feta and Zucchini Frittata  11,45

Organic Eggs
Served with our breads
Soft-Boiled Egg  3,90
Two Soft-Boiled Eggs  6,90
Feta and Zucchini Frittata  11,45

SEASONAL SPECIALS
Açaí Bowl crunola, seasonal fruits and coconut flakes  7,90
Toasted Brioche with Smoked Salmon & homemade tzatziki  7,90
Fresh Watermelon Juice sweetened with agave syrup  5,90

ORGANIC HOT BEVERAGES
Espresso  2,60 / 3,60
Macchiato  2,90 / 3,90
Americano  2,95 / 4,10
Café Latte  3,95 / 5,10
Cappuccino  4,30 / 5,30
Hot Chocolate  5,10 / 5,90
Teas / Infusions  4,90

Our organic spreads are available to try on our tables, and you can bring them home for 6.50€ each.

BRUNCHES (served all day & anytime)
All our brunches are served with a selection of our jams, honey and spreads

ORGANIC BREAD & PASTRIES (except*)
Toasted Gluten Free Bread*  3,90
Seasonal Bread  3,10
Selection of Breads wheat, rye, walnut or five-grain & raisin  3,10
Half Baguette  3,10
Hazelnut Raisin Flûte  3,10
Butter Croissant  2,80
Pain au Chocolat  2,90
Butter Brioche  2,80
NougatineCouque  2,90
Crunonuts almonds and chocolate - served warm  3,10
Praline Danish  2,90
Chocolate Twist  2,90
Mufflin* blueberry or apple & cinnamon  3,90
Belgian Brownie  4,90
Cookie* triple chocolate or honey & raisin  3,50
Mendiant*  4,90
Cake nature, chocolate or lemon* slice/whole  3,90 / 13,90

BAKERY
Our breads are served with our jams, honey, spreads and butter

Organic Baker’s Basket
a selection of our breads, to share  8.75

ORGANIC BREAD & PASTRIES
100% Organic  29,00
Platter of Smoked Salmon, Homemade Tzatziki, Avocado Mash & Artichoke Spread served with assorted salad greens  24,50
Bread & Baguette  3,50
Seasonal Fruit Salad  3,10
Pain Perdu  3,10
Juice of your Choice: apple, apple-cherry, pear or apple-black currant  3,90
Hot Beverage of your Choice  4,40

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Organic Baker’s Basket
100% Organic  26,90
100% Vegan  24,50
Platter of Ham, Tarrine, Comté & Camembert served with assorted salad greens  24,50
Soft-Boiled Egg  3,90
GranaParfait with yogurt, granola and seasonal fruits  3,90
Bread and Baguette  3,90
Pastry of your Choice: croissant, pain au chocolat or brioche  3,90
Traditional Apple Juice  3,90
Hot Beverage of your Choice  4,40

botanical
Organic Baker’s Basket
100% Organic  28,00
Seasonal Frittata and Hot Croissant with Ham & Comté served with assorted salad greens  24,50
Soup of the Day  3,90
Bread and Baguette  3,90
Seasonal Fruit Salad  3,90
Belgian Waffle  3,90
Juice of your Choice: apple, apple-cherry, pear or apple-black currant  3,90
Hot Beverage of your Choice  4,40

cozy
Organic Baker’s Basket
100% Organic  28,00
Seasonal Frittata and Hot Croissant with Ham & Comté served with assorted salad greens  24,50
Soup of the Day  3,90
Bread and Baguette  3,90
Seasonal Fruit Salad  3,90
Belgian Waffle  3,90
Juice of your Choice: apple, apple-cherry, pear or apple-black currant  3,90
Hot Beverage of your Choice  4,40

authentic
Organic Baker’s Basket
100% Organic  28,00
Seasonal Frittata and Hot Croissant with Ham & Comté served with assorted salad greens  24,50
Soup of the Day  3,90
Bread and Baguette  3,90
Seasonal Fruit Salad  3,90
Belgian Waffle  3,90
Juice of your Choice: apple, apple-cherry, pear or apple-black currant  3,90
Hot Beverage of your Choice  4,40

100% Vegan
Net prices. 10% VAT on food and soft drinks, 20% on alcoholic drinks, service included. Payment by check is not accepted in accordance with article L121-8 of the French monetary and financial code. In accordance with the provisions of decree n°2002-1467 of 17.12.2002, Le Pain Quotidien and its suppliers guarantee that all meat served is of French origin. Excessive alcohol intake is dangerous for your health.
To be drunk in moderation. In accordance with article L.3342-1 of the French public health code, it is forbidden to sell free of charge alcoholic drinks, to be consumed on the premises or taken away, to minors of less than 16. Checks must be accepted Monday through Saturday from 9am to 9pm. Information on allergens of our products is available on request.
**TARTINES**

Our tartines are made with organic ingredients (except*)

- Avocado Toast: avocado mash and gomasio
- Marinated Tomatoes with Basil: hummus, black olives and fresh herbs
- Artichoke Spread & Parmigiano Reggiano: artichoke hearts, radish and basil
- Beef Carpaccio Toast (origin: France): egg, capers, parmesan and basil oil
- Smoked Salmon: herb dressing, spring onions and dill
- Grilled Chicken & Avocado: cucumbers and spring onions
- Smoked Ham & Mozzarella di Bufala: black olive tapenade and assorted salad greens

**Tartine of the month**
Ask your waiter for more details

**SUGGESTIONS**

- Andalusian Gazpacho served with croutons: cucumbers, feta, marinated tomatoes and bread
- Feta & Zucchini Frittata: served with assorted salad greens and bread
- Focaccia with pesto, peppers and chorizo
- Sharing plate: Focaccia served with two drinks: white, rose or red natural wine / apple juice / cider

**COLD BEVERAGES**

- Fresh Orange or Grapefruit Juice: 25cl
- Seasonal Detox Juice: 25cl
- Organic Fruit Juice: 25cl / 75cl
- Still/Sparkling Water: 50cl
- Homemade Lemonade: nature / fresh mint / raspberries: 25cl
- Iced Tea Earl Grey: agave syrup and lemon
- Iced Coffee Latte

**HOT DISHES**

- Vegetable Pot-au-feu: served with quinoa, harissa
- Grilled Chicken & Curry Pot-au-Feu: prepared with vegetables and served with bread
- Quiche Lorraine: or Of the day
- Roasted Vegetables Tagine: served with its juice, peppers, cauliflower, grilled vegetables*, quinoa and green olives

**SALADS**

Our salads are served with organic bread

- Detox: quinoa or lemon lentils, crudités, assorted salad greens, sesame oil and gomasio
- Marais grilled chicken*, avocado, egg, bleu d’Auvergne*
- Vegetarian Platter: grilled vegetables*, marinated tomatoes with basil, feta*, cucumber, hummus and summer quinoa tabbouleh
- Assorted Tomatoes & Mozzarella di Bufala
- Tuna poached egg: tuna rillettes with fresh herbs, spinach leaves, black olives and cromonts
- Smoked Salmon: lemony lentils, assorted salad greens, capers and vinaigrette

**PLATTERS TO SHARE**

All the ingredients of our platters are organic (except*)

- Farm Cheese Platter: reblochon, goat cheese, camembert and bleu d’Auvergne*
- Charcuterie Platter: chorizo, smoked ham, cooked ham, salami and pâté
- Vegan Ménage à Trois: artichoke spread, avocado mash, marinated tomatoes with basil and crunchy vegetables
- Mediterranean Ménage à Trois: homemade tzatziki, tuna rillettes with fresh herbs, hummus and crunchy vegetables

**SMALL PLATES**

- Cooked or Smoked Ham: 7.00
- Cooked Ham & Comté: 7.00
- Camembert or Comté: 7.00
- Smoked Salmon: 8.00
- Green Leaves Salad: 3.00
- Quinoa or Lemon Lentils: 4.30
- Pumpkin Seeds: 2.00
- Hummus: 4.30
- Homemade Tzatziki: 4.30
- Marinated Tomatoes with Basil: 4.30
- Avocado Mash: 4.30

**Soup of the Day**

Served with organic bread 5.30 / 7.30

- + add garlic and thyme croutons: 0.50

**Salade of the moment**
Ask your waiter for more details

**Baker’s Daily Lunch**

Large Soup of the Day & Half Tartine of the Day: served with bread and assorted salad greens 14.90

**Ask for our organic wines, beers, cider and champagne selection!**