



Le Pain Quotidien

In bringing you the best organic ingredients,
we support sustainable farming.

Bread & Pastry

Our organic breads are handmade daily by our bakers.

Organic Baker's Basket: served with organic butter, organic jam & organic spreads	1190cal	7.95
Choice of our Baguette, Wheat, Rye, Walnut, Spelt or Five-Grain	170-450cal	3.75
Croissant	230cal	3.30
Pain au Chocolat	300cal	3.85
Organic Brioche	370cal	3.60
Pain aux Raisins	350cal	3.55
Organic French Rolls (2)	320cal	3.25
Side of Paris Ham, Hummus, Organic Cheddar, Aged Gruyère or Ricotta	140-510cal	5.25
Side of Smoked Salmon or Prosciutto	140-180cal	7.50
Apple-Pear Turnover	290cal	3.50
Organic Muffin	290-400cal	3.60
Cheese Almond Danish	270cal	3.85
Belgian Waffle	490cal	4.95
Organic Hazelnut Flûte	330cal	3.85

Breakfast

We only use organic eggs:

Organic Low-Fat Yogurt	150cal	4.60	* Organic Riz au Lait	130cal	3.95
Organic Granola Bowl	430-460cal	5.95	* Cup of Fresh Berries	80cal	5.75
* Fresh Fruit Salad - small	110cal	4.95	Organic Granola Parfait	490cal	7.85
* Fresh Fruit Salad - large	160cal	6.50	Soft-Boiled Egg with bread*	290cal	3.95
Organic Steel-Cut Oatmeal	170-200cal	5.95	Two Soft-Boiled Eggs with bread*	440cal	7.50
Toasted Paris Ham & Gruyère Croissant with organic mesclun and mustard trio	490cal	6.95			
Organic Tofu Scramble with soy cheese, tomatoes and mushrooms*	550cal	8.95			

Omelettes*

Avocado & Tomato	620cal	9.95	Paris Ham & Gruyère	610cal	10.95
Wild Mushroom	330cal	10.50	Smoked Salmon & Scallion	440cal	12.95
Asparagus & Goat Cheese	460cal	12.25	Parmesan & Basil Pesto	490cal	9.75

*served until 12pm, 3pm on weekends

egg whites only, add 1.00

Organic Beverages

All of our beverages, including our milk, are organic.

Pot of Coffee 5cal * single-estate Peruvian	2.95	Iced Tea 5cal	2.95
Cappuccino 30-80cal	3.95	Iced Green Tea 5cal	2.95
Latte 40-110cal	3.95	Iced Chamomile Mint Tea 5cal	3.50
Café au Lait 40-80cal	3.00	Lemonade 70cal	3.00
Iced Coffee 5cal	2.95	Mint Lemonade 70cal	3.35
Iced Latte / Cappuccino 30-110cal	4.00	Lemonade Iced Tea 40cal	3.00
Espresso 5cal	2.75	Milk or Soy Milk 120-200cal	2.00
Hot Chocolate 170-260cal	3.95	Water, Still or Sparkling 0cal	3.50
Belgian Hot Chocolate 260-400cal	3.95	Apple Cider 150cal	3.75
Pot of Tea 5cal	3.40	Orange Juice (organic seasonally) 130cal	3.95

refill pot of coffee 1.30

Tea Options: Brussels Breakfast, Chamomile, Lapsang Souchong, Earl Grey, Green, Red Fruit or Fresh Mint

100% Botanical Vegan

sweetened with raw organic agave nectar

Soup & Sides

with a side of our organic bread

* Soup of the Day 160-460cal	Cup 5.25	Bowl 6.95
* Side Organic Mesclun Salad with cantaloupe, tomato, basil pesto and vinaigrette 290cal		4.95
* Side Arugula Salad with cantaloupe, tomatoes, basil pesto and vinaigrette 290cal		5.75

Salads

with a side of our organic bread 210cal

Aged Goat Cheese & Arugula with pine nuts, Parmesan, organic olive oil and lemon 580cal	13.50
Grilled Chicken Cobb with organic mesclun, avocado, bacon and Fourme d'Ambert 550cal	14.95
* Organic Red Quinoa with arugula, chickpeas and artichoke 430cal	9.95
Smoked Salmon with roasted beets, arugula and chèvre dressing 340cal	14.95
* Asian Organic Tofu with tri-colored slaw and miso-ponzu dressing 160cal (substitute chicken) 260cal	12.50
Tuscan White Bean & Prosciutto with arugula, shaved Parmesan and basil croutons 420cal	11.95
* Seaweed with miso dressing (add organic tofu or smoked Atlantic salmon 3.95) 100-300cal	7.75
Shrimp with organic mesclun, avocado, mango and tomato salsa 480cal	15.50

Tartines

our signature Belgian open-faced sandwiches on our organic wheat bread

Chicken Curry Salad with a side of harissa-cranberry chutney 570cal	10.50
Smoked Salmon with avocado and chopped dill 350cal	13.95
Organic Egg Salad with organic olive oil, capers and anchovies 470cal	9.85
Paris Ham & Aged Gruyère with cornichons and mustard trio 610cal	10.95
Rustic Tuna, Hummus & White Bean with diced tomatoes and basil pesto 570cal	10.75
Aged Gruyère with cornichons and mustard trio 680cal	8.95
Avocado with chickpeas, alfalfa sprouts and spicy tahini 480cal	9.75
Roasted Turkey, Avocado & Sprouts with whole grain mustard and tomato vinaigrette 400cal	10.25
Ricotta with mission figs, black pepper and organic acacia honey 390cal	8.95
Prosciutto & Mozzarella di Bufala with sun-dried tomatoes and basil pesto 680cal	13.45
Roast Beef with caper mayonnaise and diced tomatoes 480cal	10.50
Organic Black Bean Hummus with avocado and spicy tahini 420cal	9.50
Grilled Chicken & Smoked Mozzarella with arugula and basil pesto 690cal	10.85

Quiche

Six-Vegetable with artichoke and garden vegetables on a gluten-free buckwheat crust 370cal	12.50
Lorraine with ham, Swiss and leeks 620cal	11.50
Vegetarian with spinach, mushrooms, leeks and Swiss 600cal	11.25

Specialties

with a side of our organic breads 210-590cal

Mediterranean Platter with hummus, babaganoush and taboulé 540cal	12.95
Tuscan Platter with prosciutto, black olive spread, shaved Parmesan, ricotta and basil pesto 870cal	14.25
Board of Fine Cheese with aged crottin, brie, Fourme d'Ambert, organic cheddar and Gruyère 650cal	13.95
Mozzarella di Bufala & Plum Tomatoes with shaved Parmesan and organic olive oil 690cal	13.95

Evening Menu

available from 5pm

Small Plates

* Organic Olives 80cal	3.95
Roasted Beets & Chèvre with toasted hazelnuts and arugula 250cal	6.50
Shaved Fennel with arugula, crispy prosciutto and avocado 240cal	5.95
* Roasted Cauliflower with extra virgin olive oil, lemon and parsley 90cal	5.75
Baked Ricotta with roasted tomato and pine nuts, served with crostini 350cal	6.95
* White Bean & Basil Hummus served with crostini 280cal	6.25
Warm Shrimp & Tomato Toasts with chicken chorizo 380cal	7.25
Baked Grape and Goat Cheese Toasts with pistachios 270cal	6.75
* Side of Market Vegetables with basil pesto, see blackboard for today's selection 370cal	6.95

Entrées

* Seared Organic Tofu with Brussels sprouts, raisins, spicy tahini and Lapsang vinaigrette 550cal	12.95
Vegetable Lasagna with whole wheat pasta, leeks, celery root, mushrooms and basil pesto 370cal	13.25
Lentil Stew with Chicken Breast & Chicken Chorizo with garden vegetables 910cal	15.95
Fisherman's Pot with salmon, shrimp and vegetables in a saffron broth 760cal	16.25
Roasted Salmon with green apple yogurt, cauliflower, chickpea and bulgar wheat pilaf 600cal	14.95
Lemon Roast Chicken with sweet potato, fennel, Parmesan and arugula salad 990cal	16.95

* 100% Botanical / Vegan

Consuming raw or undercooked foods may increase your risk of foodborne illness.

Wine

Made with organic grapes

Sparkling

Mimosa 130cal	5.95	
Prosecco, Perlage, Riva Moretta 90cal	5.95	31.50

White

Sauvignon Blanc/Airen, Bioghetto, RN13 110-600cal	5.75	22.00
Sauvignon Blanc, Jacques Frelin, La Marouette 120-600cal	7.75	32.00
Chardonnay, Badger Mountain 120-600cal	6.50	26.00

Rosé

Syrah/Cinsault, Bioghetto, RN13 120-600cal	5.75	22.00
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Red

Cabernet/Syrah, Bioghetto, RN13 130-650cal	5.75	22.00
Pinot Noir, Girasole Vineyards 130-650cal	9.00	36.00
Tempranillo, Bodegas Iranzo, Vertus 130-650cal	7.75	32.00
Cabernet/Malbec, Nuevo Mundo 130-650cal		34.00

Beer

Stella Artois, Belgian Lager 140cal	5.50
Wolaver's Organic, India Pale Ale 160cal	6.00

Desserts

Mini Mousse Duo 520cal	6.00	Coconut Macaroons (2) 440cal	3.10
Pistachio Tart 530cal	5.75	Apple Almond Tart 460cal	5.25
Mixed Berry Tart 520cal	6.35	Apricot Crumble 380cal	5.25
Lemon Tart 430cal	5.25	Raspberry Tart 480cal	6.35
Chocolate Chip Cookie 670cal	3.95	Belgian Waffle 490cal	4.95
Belgian Brownie 570cal	4.25	Fresh Fruit Bowl - Small 110cal	4.95
Cheese Almond Danish 300cal	3.85	Fresh Fruit Bowl - Large 160cal	6.50
Almond Meringue 400cal	3.50	Organic Riz au Lait 130cal	3.95