Lunch & Dinner

LE PAIN QUOTIDIENT

Anytime is the right time to take pleasure in the everyday. When you start with ingredients that are simple and pure – organic sourdough bread, fresh fruits and vegetables, and seasonal produce, it’s not hard to make a menu that tastes special. This is the nourishing foundation that feeds every moment.

Tartines

Traditional Belgian open sandwich served on organic sourdough bread.

Avocado Toast
mashed avocado, super seeds, citrus cumin salt, lemon juice & olive oil 9.95
add feta 1.95
add chicken 2.95

Irish Chicken “Club”
with roasted chorizo crisps, organic egg and smoky aioli 11.95

Smoked Salmon, Ricotta & Avocado
courgette, seeds & chives 11.95

Irish Chicken, Macroom Buffal Mozzarella & Harissa Aioli
served with a mixed leaf salad 13.95

Bakers Lunch

Seasonal soup and a tartine of your choice 15.95

Kids Menu
from 6.95
free after 6pm
Ask your server to see our special Kids Menu

Hot Dishes

Chicken & Leek Pie
filled with chicken in a creamy leek sauce served with, roasted potatoes, carrots and green beans 14.45

Spiced Lamb Meatballs
with yoghurt & cumin salt served with an organic quinoa pilaf 14.95

Chilli Sin Carne
vegan bean chilli with fresh guacamole, soya sour cream, tofu mince, diced tomatoes and spring onions 13.95

Chicken Caesar Brioche Bun
Irish chicken, parmesan, aioli and home pickled red onion served in a brioche bun with a seasonal slaw & side of roast baby potatoes 14.45

Beef & Irish Stout Stew
served with creamy champ 16.95

Steak and Ale Pie
filled with skirt beef and ale sauce served with gravy & seasonal vegetables 14.45

Salads

Lebanese Platter
organic hummus, beetroot hummus, organic falafel, olives served with our organic Lebanese style flatbread 12.95

Chicken Cobb Salad
mixed leaves, crispy Serrano ham, organic eggs, Cashel blue, tomatoes and mustard vinaigrette 14.45

Tuna Nicoise
mixed leaves, organic egg, olives, cucumber, radish, basil and mustard vinaigrette 13.95

Organic Lentil & Avocado
freshly shaved fennel, raw slaw, organic chickpeas and basil vinaigrette 12.45

Desserts

Vegan Chocolate Cake 4.95
Vegan Apple Pie 4.95
Redcurrant Tart 5.45
Cheesecake 5.95
Pavlova 5.95
Carrot Cake 5.75
Cocoa & Pear Cake 5.95
Organic Flourless Chocolate Brownie 4.95
Banoffee Tart 5.95
Strawberry Tart 5.95
Lemon Tart 5.95
Warm Belgian Waffle served with warm chocolate sauce 5.45
add Vanilla, Strawberry, Chocolate or Salted Caramel 2 scoops 3.95 • 3 scoops 4.95

Sides

Mixed Olives 3.95
Avocado 2.95
Guacamole 3.95
Seasonal Salad 4.45
Roasted Baby Potatoes 3.95
Side of Bread 3.95
Smoked Salmon 6.95
Serrano Ham 5.95

Allergen information is available. Please advise your server of any special dietary or allergen requirements.

Gluten-free bread available
100% Vegan
Recycled Paper
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A discretionary service charge of 10% will be added to the bill.