

# LE PAIN QUOTIDIEN

## Breakfast

### Avocado Toast

homemade guacamole, organic superseeds, citrus cumin salt, lemon juice and olive oil 10.45

 **Organic Muffin** 3.55  
blueberry

### Crunola® Parfait

coconut yoghurt and organic Crunola® topped with fruit salad 6.15

### Cosy Gluten-free\* Vegan Porridge

with vegan dark chocolate, pomegranate seeds, banana and organic superseeds 5.45  
*choose from almond or oat milk*

## Brunch

### The Gardener

ancient grains, selection of hummus and spreads, mini Crunola®, fresh fruit salad, selection of organic bread and hazelnut flûte 19.95

*Brunch is served with fresh orange juice and a regular hot beverage of your choice, our organic jams, chocolate spreads and honey*

## Sharing Plates

### Vegan Sharing Plate

homemade guacamole, cashew hummus and beetroot hummus served with Nordic bread 10.95

# Eat More Plants

## Cold Drinks

 **Lemonade** 3.60  
traditional . raspberry

 **Cranberry Lemonade** 3.95

 **Kombucha** 4.60  
organic ginger . raspberry . passionfruit

 **Turmeric and Ginger Tonic** 4.45

 **Sparkling Cordial** 3.05

## Hot Drinks

 **Almond Milk  
Chai Latte**  
4.45

 **Hot Spiced  
Apple Juice**  
3.95

## Fancy a Coffee?

 100% Vegan

*You can substitute any of our Hot Drinks with almond or oat milk free of charge*

*\*Food allergy? Let us know. All our dishes are prepared in a gluten-rich environment. If you have any special dietary requirements including allergens please speak to your server*

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## Lunch & Dinner

### Soups

-  **Organic Vegan Onion Soup**  
served with organic Nordic bread and organic soya yoghurt 7.45
-  **Bowl of Organic Soup**  
6.95

### Signature Tartine

-  **Avocado Toast**  
homemade guacamole, organic superseeds, citrus cumin salt, lemon juice and olive oil 10.45

### To Share

-  **Vegan Sharing Plate**  
homemade guacamole, cashew hummus and beetroot hummus served with organic Nordic bread 10.95

### Hot Dishes

-  **Red Lentil Dahl**  
Indian dahl with red lentils, organic soy yoghurt, organic Crunola® and organic bread 12.95
-  **The Gardener's Lunch**  
toasted organic sourdough bread with hummus, pesto rosso, smoked paprika lentils and mushrooms duxelles - served with roasted butternut squash and fresh avocado salad and pomegranate on top. 13.95
-  **Chilli Sin Carne**  
vegan chilli with homemade guacamole, soya sour cream, cherry tomatoes and spring onions 14.45

### Salads

-  **Organic Lentil & Avocado**  
freshly shaved fennel, raw slaw, chickpeas and basil vinaigrette 12.95
-  **Veggie Bowl**  
roasted butternut squash, lemony lentils, organic quinoa and sorghum, avocado, organic hummus, pomegranate seeds, organic super seeds, salad greens and coriander 12.45
-  **Mediterranean Mezze**  
organic hummus, beetroot hummus, organic falafel, tomatoes, roasted courgettes and olives served with organic Nordic bread 12.45

### Sides

-  **Breads** 2.95  
or organic Nordic
-  **Mixed Olives** 3.95
-  **Hummus** 4.75  
organic beetroot
-  **Guacamole** 3.95

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LPQ Vegan IRL

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