



M E N U



Quality

Simplicity

Conviviality

Authenticity

Simplicity

*Since the day
I started 30 years ago, simplicity
has been our guiding light.*

*Long before our guest claimed it, long
before the market evolved, we were
making radical choices with
no concession on the taste and
quality of our ingredients.*

Alain Coumont



Breakfast

Breakfast is served until noon on weekdays, all day on weekends.

LE PAIN QUOTIDIEN BRUNCH (per person) 175

fried or boiled egg, smoked beef ham, feta, Turkish Gruyère and aged kasar cheese, granola parfait, croissant, bread basket, fresh orange juice, coffee or tea

BREAKFAST PLATE 115

feta cheese, goat cheese, İzmir tulum cheese, Turkish Gruyère, beef ham, green-black olives, tomato, cucumber, honey and clotted cream

PLAZA 94

mushroom & sun-dried tomato omelette, avocado, İzmir tulum cheese, Turkish Gruyère cheese, olive, tomato, cucumber

LE PAIN QUOTIDIEN BREAKFAST 97

croissant or pain au chocolat, bread and baguette, soft boiled egg, orange juice or apple juice and a hot drink

LE PAIN QUOTIDIEN MINI BREAKFAST 79

croissant or pain au chocolat, orange juice or apple juice and a hot drink

Hots

BELGIAN WAFFLE 59

organic chocolate spread, honey and seasonal fruits

FRENCH TOAST 59

brioche with honey and cinnamon

GOAT CHEESE BRIOCHE 55

toasted brioche with goat cheese, fig and honey

TOASTED CHEESE CROISSANT 43

HAM CROSTINI 59

beef ham, tomato, Kasseri cheese

HAM AND CHEESE OMELETTE SANDWICH 63

Cereals, Fruits & Yoghurts

ORGANIC YOGURT 45

dried fruits and honey

GRANOLA PARFAIT 59

organic yogurt/milk and seasonal fruits compote

ORGANIC OATMEAL 59

seasonal fruit compote, granola and strawberry

FRESH FRUIT SALAD 45

We blend organic stone-ground flour, sea salt and water with a wild yeast levain starter to create a humble four-ingredient beginning. The dough is then kneaded and baked in our stone-lined hearths.

Organic Eggs

All our eggs are served with organic bread

SOFT BOILED 18

FRIED EGGS 41

made with 2 eggs

SCRAMBLED EGGS 59

add avocado +24 / smoked salmon +69 / beef ham +25

SMOKED SALMON EGGS BENEDICT 115

2 poached eggs on sesame sunflower bread with smoked salmon and hollandaise sauce

CILBIR 55

poached eggs with organic yogurt, butter and sweet chilli

MENEMEN 59

Omelettes

VEGETABLE 59

MUSHROOM AND SUNDRIED TOMATO 59

FETA CHEESE 59

HAM AND KASSERI CHEESE OMELETTE 63

*omelettes with egg white only +10 TL

Viennoiseries

Handmade and baked daily.

CROISSANT 29

PAIN AU CHOCOLAT 33

BRIOCHE 27

MUFFIN 26

cinnamon-apple, double chocolate

DANISH WITH RAISIN 35

ACMA WITH OLIVE 13

POGACA WITH DILL 13

Breads

ORGANIC BAKER'S BASKET 41

whole wheat, baguette, hazelnut-raisin flute

BAGUETTE 13

WHOLE WHEAT/RYE 15

OLIVE 21

HAZELNUT-RAISIN FLÛTE 25

FIVE GRAIN with or without raisins 21

Tartines

All our tartines are made with our organic wheat bread.

SMOKED SALMON	121
dill dressing, pickled cucumber, radishes and dill	
AVOCADO & HUMMUS	74
cucumber, radish, scallions and spicy tahini	
AVOCADO TOAST	64
on organic whole wheat bread	
add smoked salmon +69 / shrimp +55 / chicken +15 / eggs +18	
ROAST BEEF	91
scallions, wild capers and mustard sauce	

Toasted

BEEF FILLET	121
sauteed beef fillet, caramelized onions, grilled bell pepper, grain mustard, parmesan cheese and basil pesto sauce	
GRILLED VEGETABLES & FETA CHEESE	69
aubergine, zucchini, tomato and basil pesto sauce	
FREE RANGE CHICKEN & AUBERGINE	82
eggplant, tomato and basil pesto sauce	
CHICKEN MOZZARELLA TARTINE	82
chicken, mozzarella, courgette, rocket and basil oil	

Sandwiches

GRILLED ROAST BEEF SANDWICH	91
roasted pepper, arugula, caramelized onions, Kasseri cheese, caper mayonnaise sauce	
FREE RANGE GRILLED CHICKEN SANDWICH	86
tomato, mushroom, Kasseri cheese, arugula, basil pesto and herb mayonnaise sauce	
CROQUE MONSIEUR	83
all-natural smoked ham and Turkish Gruyère on organic whole wheat sourdough	

Sides

Salmon	69
Smashed avocado	24
Cheese	15
Mixed salad	31
Eggs	18

Sides & Platters

MEDITERRANEAN PLATTER	89
hummus, eggplant salad, quiona taboulé salad, parmesan cheese, spiced feta cheese, arthicoke paste, grilled vegetables	
SMOKED SALMON AVOCADO BRUSCHETTA	79

OUR FAVOURITES

SOUP OF THE DAY small/large	31/45
with organic bread	
BAKER'S LUNCH	144
soup of the day, half a tartine, small salad	

Salads

SMOKED SALMON	131
avocado, arugula, dill and vinaigrette dressing	
FALAFEL CROUTON AND "TULUM" CHEESE SALAD	83
strawberry, orange, tomato, cucumber and vinaigrette dressing	
GRILLED HALLOUMI	81
mix greens, arugula and vinaigrette dressing	
WARM GOAT CHEESE	81
sunflower bread with nuts, pomegranate syrup	
QUINOA TABULÉ	89
arugula, garbanzo, tomato, cucumber and vinaigrette dressing	
add smoked salmon +45 / shrimp +35 / chicken +30	
CAESAR SALAD	91
chicken, Grana Padano chips, homemade croutons, hard-boiled egg, romaine salad and Caesar dressing	
GRILLED FREE RANGE CHICKEN COBB	89
avocado, scallions, beef ham, egg, tomato, tulum cheese and lapsang dressing	
BEEF FILLET	125
Mediterranean greens, roasted pepper, sun-dried tomato and pesto sauce	
LENTIL & AVOCADO	83
fennel, garbanzo, scallions, carrot and vinaigrette dressing	
add smoked salmon +45 / shrimp +30 / chicken +30	

Quiche

QUICHE LORRAINE	82
Emmental cheese and beef ham	
VEGETABLE QUICHE	78
Emmental cheese, mushroom, leek and spinach	

Hot Dishes

MUSHROOM & BEEF STEW	145
carrot, zucchini, broccoli and mustard sauce	
GRILLED SALMON & QUINOA RISOTTO	185
black sesame, parmesan cheese, arugula, peas and dill	
FREE RANGE CHICKEN FRICASSE	89
broccoli, mushroom, parmesan cream sauce	
ORGANIC PENNE WITH FREE RANGE CHICKEN	85
Alfredo sauce, mushroom and parmesan cheese	
SHRIMP PASTA	105

Attention: Our products may contain allergens, you can find ingredient list and allergens information on the Product Information List.
For detailed information, you can contact with our store staff.

Our price include VAT and service charge.

Desserts

CHOCOLATE ECLAIR	41	APPLE TART	45
COFFEE ECLAIR	41	LEMON TART	45
BROWNIE	45	CHEESECAKE	45
CHOCOLATE MOUSSE BOMB	49	MACARON TRIO	57
MOSAIC CAKE	49	SPECULOOS LOVE	45
STRAWBERRY TART	45	TRAMISU	45
CARAMEL-WALNUT TART	45	ICE CREAM	22
CHOCOLATE ESPRESSO TART	49	one scoop vanilla / strawberry / chocolate / pistachio	

Coffee

FILTER COFFEE	37
AMERICANO	37
CAPPUCCINO	39
LATTE	39
ESPRESSO <small>single/double</small>	29/36
MACCHIATO	38
MOCHACCINO	41
CAFÉ AU LAIT	37

CORTADO	38
FLAT WHITE	37
TURKISH COFFEE	26
HOT CHOCOLATE	43
MATCHA LATTE	41

Tea

ORGANIC TURKISH TEA	15
FRESH MINT TEA	25
TEAS	36
Earl Grey, linden, sage, jasmine green tea	
HIBISCUS TEA	36

Cold Drinks

FRESH ORANGE JUICE <small>small/large</small>	37/42
ORGANIC JUICE	42
apricot, pomegranate, black mulberry	
LEMONADE	39
HIBISCUS LEMONADE	41
MINT OR STRAWBERRY LEMONADE	41
ORGANIC ICED POMAGRANATE GREEN TEA	42
ORGANIC ICED APRICOT-LEMON TEA	42
SPICED APPLE CIDER <small>hot/cold</small>	42
GINGER ELIXIR	42
ORGANIC ICED APPLE JUICE	42
with tonic and mint	
WATER	16
SPARKLING WATER	25
ELVAN GAZOZ SODA/ORANGE	19
SAN PELLEGRINO	35

Ice Coffee

ICED COFFEE	37
ICED CAPPUCCINO/LATTE	41
ICED MOCHACCINO	45
ICED MATCHA LATTE	41

*Ask your waiter/waitress for decaf coffee alternatives.

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