

# PAUL

depuis 1889



Breakfast Menu

## Creating and sharing food designed to give you pleasure.

Here at Maison PAUL we have maintained the flavour of really good bread since 1889. The care we take in selecting our ingredients and preparing our products has never changed. For generation after generation, pastries, pâtisserie, sandwiches and so many other gourmet creations have joined our product ranges, right up to the moment when we're offering you the opportunity to enjoy them in one of our restaurants or tea rooms where you're reading these few words today. We hope they bring you pleasure!

## PAUL's commitment to good food

Eating well isn't just a matter of flavour. it's also about having a varied diet and choosing products that are both good for us and good for the environment. This is why at PAUL we have banished all genetically modified ingredients, artificial colours and palm oil (including in the chocolate hazelnut spread on your crêpes!). The flour we use to make our breads comes from a responsible French producer and all of our coffees are Rainforest Alliance certified. These are the policies that we're proud of.



**Vegetarian products** without meat or fish, but may contain eggs, dairy products or honey.



**Vegan products** products without any ingredients of animal origin.



**Gluten-free products** made using gluten-free ingredients. May contain traces of gluten.



**Lactose-free products** made using lactose-free ingredients.



**Healthy Eating products** This label is awarded to products which make the best contribution to nutritional balance.

You can check the list of allergens present on our products on site. For precise details, ask one of our team members. Prices include service.

# Viennoiseries

+



Apple Turnover1.5



Escargot aux Raisins1.6



Gourmandise1.7



Apple Grillé1.5



Plain Croissant1.4

Almond Croissant1.8

Cheese Croissant1.6

Zaatar Croissant1.6

Pistachio Croissant1.8

Pain au Chocolat Almond1.8

Pain au Chocolat Pistachio1.8



Pain au Chocolat1.5

## SET MENU BREAKFAST

### Parisien 5.6

1 hot beverage  
+ 1 viennoiserie of your choice  
1/2 flute à l'ancienne, butter & jam  
(apricot & strawberry)

### Continental 6.6

1 hot beverage + 1 fresh orange juice  
+ 1 viennoiserie of your choice  
+ 1/2 flute à l'ancienne, butter & jam  
(apricot & strawberry)

### Complet 7.7

1 hot beverage + 1 fresh orange juice  
1 viennoiserie of your choice  
1/2 flute à l'ancienne, butter & jam  
(apricot & strawberry) + plain omelette,  
served with side salad

# Pastries



Chocolate Éclair2.4



Strawberry Millefeuille2.8



Apple Tartlet1.8



Apricot Anglaise1.9



Chocolate Tartlet2.8



Strawberry Tartlet2.9



Strawberry Cheesecake2.8



Raspberry Macaron2.6



Chocolate Macaron2.6



Vanilla Macaron2.6



Pistachio Macaron2.6

Please be advised:  
Some of our products may contain nuts or traces of nuts, in case of allergies please consult our team. The daily amount of an average adult is 2000 Calories. Requirements may vary based on individual needs. Additional nutritional data is available upon request.

Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

# Eggs & Omelettes



**Poached Eggs and Caramelized Dauphinois Potatoes** **New** 5.9

Poached eggs, caramelized potato gratin dauphinois, rosemary and thyme infused parmesan sauce.



**Stracciatella Omelette and Pistachio Pesto** **New** 5.9

Creamy stracciatella omelette, with veal ham, pistachio pesto, sundried tomatoes, basil and parmigiano-reggiano.



**Labneh Harissa and Fermented Olives** **New** 5.4

Poached eggs, creamy labneh infused with hydrated olive dukkha & hazelnut za'atar, bathed in a spiced beurre noisette, served with fougasse bread on the side.



**Eggs Your Way** 3.9

Your choice of: fried eggs, scrambled, sunny side up. Served with a side salad.

Add on:  
Mixed vegetables 4.3  
Emmental cheese 0.90



**Eggs Benedict**

Two poached eggs on grilled brioche bun, topped with hollandaise sauce, served with a side salad & hashbrown potato.

Add on:  
Veal bacon 5.6  
Smoked turkey 5.9  
Smoked salmon 6.4

**Halloumi Pesto Quinoa** 6.9

Nutritious combination of quinoa, pesto, homemade chia crackers, grilled halloumi, avocado, sweet potato, chickpeas, rocket leaves served with mandarin dressing, topped with your choice of poached or boiled egg.

**Avocado Poached Eggs** 6.4

Two poached eggs with avocado, toasted brioche bread with cream cheese and dill, baby spinach, topped with hollandaise sauce, served with a side salad and hash brown potato.

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# Sandwiches & Toasts



**Beef Ham and Cheese Baguette** 5.9  
**New** 🍴 🌱 🌿  
Classic beef ham and gruyere cheese, on salted peppered butter, served with a side salad.



**Croque-Monsieur** **New** 🍴 🌱 🌿 6.4  
Classic French open-faced sandwich with beef ham, gruyere cheese, on crispy bread, served with a side salad.  
Add egg: the Croque-Madame version, topped with your choice of poached or fried egg. 8



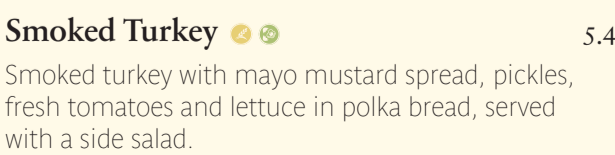
**Halloumi Pesto** 🍴 🌱 🌿 🍴 🌱 5.4  
Grilled halloumi, polka bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with a side salad.



**Kimchi Omelette Tartine** **New** 🍴 🌱 🌿 🍴 🌱 5.9  
Fluffy omelette, tangy spicy kimchi, creamy goat cheese, served on our crispy toasted bread.



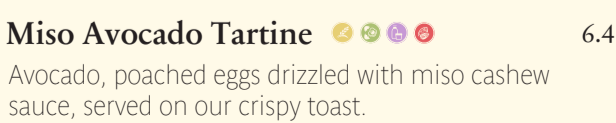
**Croissalmon Avocado** 🍴 🌱 🌿 🍴 🌱 5.9  
Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado, served with a side salad.



**Smoked Turkey** 🍴 🌱 5.4  
Smoked turkey with mayo mustard spread, pickles, fresh tomatoes and lettuce in polka bread, served with a side salad.



**Feta Avocado Tartine** 🍴 🌱 🌿 🍴 🌱 5.9  
Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy toast.



**Miso Avocado Tartine** 🍴 🌱 🌿 🍴 🌱 6.4  
Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast.

All items are placed in BHD. Prices include value added tax

# Puddings & Acai



**Acai Peanut Butter** 🌱🌱

3.9

Served with peanut butter and banana.

Add on:

Granola 🌱🌱

0.5

Dried Nuts 🌱🌱

0.5



**Acai Bowl** 🌱

3.9

Served with seasonal fruits.

Add on:

Granola 🌱🌱

0.5

Dried Nuts 🌱🌱

0.5



**Red Fruits Chia Pudding** 🌱🌱

3.9

Chia seeds & coconut milk base topped with red fruits coulis & fresh red fruits.



**Mango Chia Pudding** 🌱🌱


3.9


Chia seeds & coconut milk base topped with mango coulis & fresh mangoes, pomegranate & almond flakes.

# Drinks


## LIGHT & REFRESHING




**Chamomile Yuzu**  2.9  
A refreshing fusion of cold brew chamomile tea with a Japanese twist.

**Kiwi Honey Sparkler**  2.9  
A fragrant & sweet kiwi with natural honey and fresh basil.








**Passion Surprise**  2.9  
A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit.

**Honeybee Sparkler**  2.9  
Our take on the classic lemonade with natural honey and touched rosemary finish.


## BODY & MIND





**Heart Beet**     2.9  
A heartfelt combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile.

**"Miel et Soleil"**  2.9  
Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango.



**Greenfields**  2.9  
Crisp tropical fruits combined with fresh spinach and a hint of ginger.

**Avopassion**   2.9  
Dairy rich blend of avocado, passion fruit and granny smith apple.

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**Sip and savor the difference!**  
Our drinks are freshly made with real, natural flavors.



## BODY & MIND

**Bluebanana** 🍌 🍌 2.9  
A duo of blueberries and banana.

**Passion Mango Smoothie** 🍌 2.9  
A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves.

## FRESH & FRUITY

**Orange** 🍌 2.5

**Orange and Carrot** 🍌 2.5

**Carrot** 🍌 2.5

**Kiwi** 🍌 2.5

**Mango** 🍌 2.5

**Strawberry** 🍌 3.5

**Frozen Mint Lemonade** 🍌 2.5

## PAUL TEA & INFUSIONS

**Thé noir Breakfast** 🍌 2.2

**Thé noir Vanilla** 🍌 2.2

**Thé noir Earl Grey** 🍌 2.2

**Thé vert Menthe** 🍌 2.2

**Thé vert Yunann** 🍌 2.2

**Chamomille** 🍌 2.2

## HOT & WARM



Brewed with our exclusive PAUL coffee blend.

**Espresso (S/D)** 🍌 1.4 / 1.9

**Café Crème** 🍌 🍌 2.4

**Cappuccino** 🍌 🍌 2.4

**Flat White** 🍌 🍌 2.4

**Cortado** 🍌 🍌 2.1

**Piccolo** 🍌 🍌 1.7

**Americano** 🍌 2.4

**Mocha** 🍌 🍌 2.4

**"L'Onctueux"** 2.4  
**PAUL Hot Chocolate** 🍌 🍌

Alternative milk substitutes: 🍌

Coconut milk 0.5

Almond milk 0.5

Oat milk 0.5

Soya milk 0.5

Please ask your server for available options.

## OTHER DRINKS

**Mineral Water (Small/Large)** 1.4 / 2.7



**Sparkling Water (Small/Large)** 1.8 / 3.1



**Soft Drinks** 1.7


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natural flavors.





# PAUL SPECIALS



**PAUL Caramel Cappuccino**   2.6  
House blend coffee, caramel and velvety frothed milk, drizzled with indulgent caramel on top.


**PAUL Spanish Latté**   2.9  
Our signature method of making a Spanish latté creating a rich-velvety and smooth-creamy texture.

**Vanilla Almond Latté**   2.6  
Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes.

**Cinnamon Honey Latté**   2.6  
Velvety smooth latte spiced up with cinnamon and natural honey.

**Iced Matcha Latté**   2.6  
Indulge in the exquisite experience of Japanese tradition with a creamy rich texture over ice.

**PAUL Matcha Latté**   2.6  
Indulge in the exquisite experience of Japanese tradition with a rich-velvety smooth texture.



**PAUL Mix**  2.9  
A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice.






**Cold Brew Hibiscus Berry Tea** 2.6  
Smooth mellow combination of cold brew hibiscus infused with blackcurrant and natural honey.



# ICED & FROZEN



**Iced Spanish Latté**   2.9  
The trendy milk beverage using our house blend coffee combined with condensed milk.

**Coffee Frappé**   2.7  
An improved recipe of rich-flavour coffee with a creamy and indulgent taste.


**Iced Caramel Cinnamon**   2.7  
Latté over ice with a touch of cinnamon and indulgent caramel.

**Mocha Frappé**   2.7  
A combination of dark & milk chocolate with house blend coffee with whipped cream and a chocolate pearl finish.

**Salted Caramel Frappé**   2.7  
Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle.

**Low-Calorie Frappé**   2.7  
Selection of Caramel or Hazelnut.

**Chocolate Duo Café Frappé**    2.8  
Crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce toffee caramel.

**Shaken Homemade Iced Tea**  2.1  
Selection of Lemon or Peach.

May 2025

All items are placed in BHD. Prices include value added tax