

PAUL
depuis 1889



Lunch 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

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

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All Day Brunch



Poached Eggs and Caramelized Dauphinois Potatoes **New** 6.4
Poached eggs, caramelized potato gratin dauphinois, rosemary and thyme infused parmesan sauce.



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 eggs. 8



Filet Mignon and Parmesan Omelette 10.2
New
Paired with a sous vide tenderloin steak, parmesan omelette, roasted baby potatoes with chimichurri sauce.



Labneh Harissa and Fermented Olives 5.4
New
Poached eggs, creamy labneh infused with dehydrated olive dukkha and hazelnut za'atar, bathed in a spiced beurre noisette, served with fougasse bread on the side.





Salmon Croll 6.4
Poached egg, layered on smoked salmon, tartar cream cheese, rocket leaves, over a croissant croll, drizzled with our hollandaise sauce, garnished with crispy crushed onions, and a side salad.



Halloumi Pesto Quinoa 6.4
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.

Appetizers & Soups







Salmon Tartare **New**   8.3
Chilled fresh raw salmon and avocado tartare with citrus vinaigrette. Served with toasted bread stick.



Patates Pavées au Parmesan **New**    4.9
Layered lemon potato pavé with creamy snow parmesan.







Garlic Baguette **New**     4.9
Classic French toasted baguette, stuffed with garlic, oregano and cheese.







Roll au Vent **New**     6.9
Baked croissant roll, stuffed with chicken and sautéed fresh mushrooms in creamy parmesan pesto and pine nuts.









Crusted Feta Chili Honey     5.9
Feta, coated in black and white sesame, chili honey, served with fougasse bread.





Horseradish Salmon Pizzetta     6.9
Smoked salmon, horseradish cream cheese, edamame, spinach, watercress, parmesan tomato salsa, placed on toasted PAUL bread.



Traditional Onion Soup    3.6
Onion and melted cheese served in our homemade bread bowl.

Mushroom Soup    3.6
A mix of fresh button and shiitake mushrooms, cream, topped with a sprig of thyme.



Red Lentil Soup   3.6
Red lentil, lemon juice, coriander, sun-dried tomato, served with crouton on the side.

Our Fries
Truffle Parmesan fries   2.9
French fries 1.9

Sandwiches & Burgers



Bistro Burger **New** 6.9
Juicy beef patty, layered with aged cheddar cheese, crispy grilled onion, house-made umami dill sauce, all nestled on a toasted soft bun, served with seasoned home cut French fries.



Steak Frites French Dip **New** 7.9
Sautéed beef tenderloin in browned rosemary butter, mushrooms, horseradish mayo, potato fries topped with melted Emmental cheese, served aside with beef jus and with our home cut French fries.



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



Spicy Tuna and Avocado Sandwich 5.9
New
Tuna mousse, avocado, tomato, jalapeño, pesto in a crispy brown ciabatta, served with a mixed green salad.



Crunchy Chicken and Slaw Burger 6.4
Flaked crispy chicken breast, honey mustard, pickles, sriracha honey aioli, crispy slaw, in a toasted soft bun, served with French fries.



Smoked Salmon 7.9
Cream cheese, onion rings, rocca and capers in multigrain bread, served with a mixed green salad.

Club "The Classic" 6.6
Grilled chicken breast, smoked veal ham, boiled eggs, melted gruyere cheese, pickles, tomato, lettuce, mayonnaise and mustard sauce on toasted bread served with French fries.

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

BBQ Cheese Burger 6.4
Homemade beef patty, melted cheddar cheese, crispy bacon, caramelized and crispy onions, Marie Rose and BBQ sauce, in a soft toasted bun, served with French fries.

Chicken Avocado 7.4
Pan-seared chicken, avocado, tomato, emmental cheese, garlic mayonnaise, in soft bread, served with french fries and mixed green salad.

Chicken Salad Sandwich 6.9
Grilled chicken mixed in mustard, mayonnaise and lettuce, pickles, avocado and tomato slices, in toasted white sandwich bread, served with French fries.

Salads & Bowls



Salmon Kale Quinoa **New** 7.2

Raw salmon sashimi, avocado, hydrated crispy quinoa, mixed greens, red cabbage, kale, and bean sprouts, mixed with organic heirloom carrot ribbon, and yuzu citrus dressing.



Baby Gem Chicken Caesar **New** 5.9

Grilled chicken breast, little gem lettuce, parmigiano-reggiano caesar dressing, crispy croutons, and shaved parmesan.



Shrimp Orange Citrussy Salad **New** 6.4

Poached shrimp, mixed lettuce, watercress, grilled artichoke, cherry tomatoes, green beans, fresh basil and mint in orange dressing.



Goat Cheese Brûlée & Strawberries 7.3

New

Honey-brûlée goat cheese, mixed with crispy greens and arugula, dressed in a light balsamic vinaigrette, tomatoes, cucumber, topped with sweet caramelized pecans and strawberries.



BBQ Steak & Avocado 7.4

Grilled tenderloin steak sautéed in smokey BBQ sauce, avocado, cherry tomato, mixed lettuce, fresh spinach, baby corn, crispy onion flakes, served with sesame vinaigrette dressing.



Avocado Fraîcheur 6.7

Mixed lettuce with avocado, rocca, spinach, red radish, tomato, cucumber, fresh mint, roasted almonds, sun-dried tomatoes, spring onions and green thyme served with balsamic dressing.



Chicken & Corn Bowl 6.9

An ultimate combination of mango chutney chicken, fresh grilled corn, fresh avocado, salsa, edamame, red beans, mozzarella cheese, lettuce mixed with orange dressing.



Crab & Salmon 7.9

Fresh rocca, mixed green, fresh avocado and tomato slices served with lemon dressing.



"Fermière" 6.4

Mixed lettuce topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese and carrots served with balsamic dressing.



Salmon Citrus Quinoa 9.45

Quinoa mixed with pomegranate, edamame, avocado and mango, infused in citrus dressing, topped with smoked salmon.

Pasta and Risotto



House Lasagna **New** 🍴 🌱 🍷 🍷 6.9
Fifty layers of grilled parmesan-crusting lasagna.



Trio Mushroom Risotto **New** 🍴 🌱 🍷 🍷 7.9
Rich and creamy parmesan risotto, with a mix of portobello, shimeji, and button mushrooms.



Shrimp Burrata Rose 🍴 🌱 🍷 🍷 7.4
Linguini in rose sauce, shrimps, burrata, chilli garlic oil, and crispy onion.



Chicken Tagliatelle 🍴 🌱 🍷 🍷 6.9
Tagliatelle in fresh cream, pan-seared chicken, pine nuts, sun dried tomato, parmesan shavings, and fresh rosemary.

Linguini Bolognese 🍴 🌱 🍷 🍷 6.9
Linguini pasta cooked in bolognese tomato sauce topped with parmesan cheese.

PAUL French Traditional Dishes



Traditional "Entrecôte Frites" New 11.4

A signature French dish, featuring a perfectly grilled Australian rib eye steak, served with our home cut French fries, and a traditional entrecôte sauce.



Almond Meunière Seabass New 11.4

Pan-seared sous vide seabass, toasted slivered almonds, capers in lemon butter sauce, served with dauphinois potatoes.



Roll au Vent New 6.9

Baked croissant roll, stuffed with chicken and sautéed fresh mushrooms in creamy parmesan pesto and pine nuts.



Chicken Al Limone New 7.9

Pan-seared chicken breast, heirloom organic rainbow carrots, crunchy crumble, and linguini pasta, all coated in a light and flavorful amandine lemon butter sauce.



Salmon Poke Bowl 10.9

Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with a healthy lime soya dressing.

Grilled Beef Tenderloin 10.9

Served with mashed potatoes, sautéed vegetables, and our homemade sauces.

Healthy Grilled Chicken 7.8

Herbs marinated chicken breast, served with grilled vegetables and your choice of our homemade sauce.



Chicken Cordon Bleu 8.5

Fried chicken breast stuffed with turkey and cheese, served with your homemade sauces and your choice of: sautéed veggies, mashed potatoes.

Choice of Sauces:

Mushroom

Pepper

Truffle Mushroom

Edamame Salsa

Lime Soya

Meunière

Chimichurri

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

Desserts



Traditional "Crème Brûlée" New 🌱🥚🍷🍷 3.6
A French dessert composed of a rich, creamy custard base under a caramelized crust.



Hazelnut Pain Perdu New 🌱🥚🍷🍷🍷 3.9
PAUL's baked croissant, served with vanilla ice cream & garnished with chocolate & hazelnuts.



Chocolate Fondant 🌱🥚🍷🍷 3.9
Valrhona dark chocolate melted fondant, served with ice cream, topped with dark chocolate shavings.



Caramelized Tropézienne Crêpe 🌱🥚🍷🍷🍷 3.9
Crepe filled with tropezienne cream in homemade strawberry sauce, topped with caramelized custard and fresh strawberries.



Pain Perdu 🌱🥚🍷🍷 4.2
PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream and garnished with red fruits.


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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