

PAUL

depuis 1889

Breakfast



SANDWICHES & CROISSANDWICHES

Salmon Croll

Poached eggs, layered on smoked salmon, tartar cream cheese, rocket leaves, over a croissant croll, drizzled with our hollandaise sauce, garnished with crispy crushed onions, with Allumette potatoes on the side. 6.9



Salmon Croll

Halloumi Croissant

Fresh croissant stuffed with halloumi cheese, fresh tomatoes, black olives & rocca, topped with olive oil & fresh basil, served with a side salad 3.7

Halloumi Pesto

Grilled Halloumi, polka bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with a side salad 5.1



Halloumi Pesto

Smoked Turkey

Smoked turkey sandwich on mustard & mayonnaise spread, pickles, fresh tomatoes & lettuce in a polka bread, served with a side salad 5.1
Add Emmental cheese 1.3

Croissalmon Avocado

Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado, served with a side salad 5.9



Croissalmon Avocado

AVO TOASTS

Feta Avo

Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy toast. 5.9



Feta Avo

Miso Avocado Toast

Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast. 6.4

Mozzarella Pesto Granola

Fresh mozzarella, pesto granola, topped with fresh cherry tomatoes, layered on avocado, served on our crispy toast. 6.9

Our Traditional French pastry is available in our display, please contact our team.



OMELETTES

Plain Omelette

Served with a side salad & hash brown potato 3.9
Add on:
Marseillaise vegetables 4.3
Emmental cheese 0.7
Sautéed mushrooms 0.7
Tomatoes & capsicum 0.2

Chia Omelette

Your choice of whole 444Cal or white eggs, mixed with chia seeds, fresh spinach & parmesan cheese 4.3



Chia Omelette

Eggs Your Way

Served with a side salad, with your choice of:
Scrambled
Fried
Sunny Side Up

BREAKFAST

Parisian

1 hot beverage +1 viennoiserie of your choice +1/2 flute à l'ancienne, butter & jam (apricot & strawberry)
5.6

Continental

1 hot beverage +1 fresh orange juice + 1 viennoiserie of your choice +1/2 flute à l'ancienne, butter & jam (apricot & strawberry)
6.6



Continental Breakfast

Complete

1 hot beverage +1 fresh orange juice + 1 viennoiserie of your choice +1/2 flute à l'ancienne, butter & jam (apricot & strawberry) & plain omelette
7.6



Complete Breakfast

Breakfast Combo prices are not subject to discounts

THE SPECIAL BREAKFAST

Crusted Feta Chili Honey 🌱

Feta, coated in white & black sesame, chili honey, served with Fougasse bread. 5.9

Halloumi Pesto Quinoa 🌱🥚

Nutritious combination of quinoa, pesto, homemade chia crackers, grilled halloumi, avocado, sweet potato, chickpeas, rocket leaves served with mandarin dressing. Choose your pick of poached or boiled eggs. 6.9

Avocado Poached Eggs 🌱

Two eggs with your choice of: poached, boiled or fried, avocado, toasted brioche bread with dill cream, baby spinach, topped with Hollandaise sauce, served with a side salad and hash brown potato 6.4

Eggs Benedict

Two poached eggs served with Hollandaise sauce, a side salad & hash brown potato with your choice of:

- Beef Bacon Benedict 5.9
- Salmon Benedict 🐟 6.4



Beef Bacon Benedict

Acai Bowl 🌱

Served with seasonal fruits 3.9
Add on 0.5
Granola
Dried nuts 🥜

Acai Peanut Butter 🌱🥜

Served with peanut butter & banana 3.9
Add on 0.5
Granola
Dried nuts 🥜



Acai Peanut Butter

LIGHT & REFRESHING

Chamomile Yuzu 🌿

A refreshing fusion of cold brew chamomile tea with Japanese twist 2.9



Passion Surprise 🌿

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



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



Kiwi Honey Sparkler 🌿

A fragrant & sweet kiwi mix with natural honey and fresh basil 2.9



Honeybee Sparkler 🌿

Our take on the classic lemonade with natural honey and torched rosemary finish 2.9



BODY & MIND

All items are priced in BD. Prices include value added tax.

Heart Beet

A heartful combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile 2.9



Greenfields

A crisp tropical fruits combined with fresh spinach and a hint of ginger 2.9



Miel Et Soleil

Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango 2.9



Avopassion

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



BODY & MIND

Bluebanana 🌱

Fresh blueberries, blueberry purée, fresh banana and milk 2.9

Four Berries 🌱

4 types of berries, passion fruit and natural honey 2.9

Takes Two 🌱

A pair of Mango and yogurt, with hints of cinnamon 2.9

Passion Mango 🌱

A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves 2.9

Chia Kale 🌱

Chia seeds, fresh kale, Greek yogurt, mango & passion fruit 2.9

FRESH & FRUITY

Orange 2.5 Kids 1.7 🌱

Orange and Carrot 2.5 🌱

Carrot 2.5 🌱

Mango 2.5 🌱

Strawberry 3.5 🌱

Mint Lemonade 2.5 🌱

PAUL TEA & INFUSIONS

Earl Grey 2.2 🌱

Chamomile 2.2 🌱

Mint Green 2.2 🌱

English Breakfast 2.2 🌱

PAUL Special Blend 2.2 🌱

HOT & WARMTH

Espresso (S/D) 🌱 1.4 / 1.9

Espresso Decaffeinated 🌱 1.4

Café Crème 🌱 2.4

Americano 🌱 2.4

Cappuccino 🌱 2.4

PAUL Hot Chocolate 🌱 2.4

Flat White 🌱 2.4

Cortado 2.1

Piccolo 1.7

Mocha 2.4

Turkish Coffee 🌱 1.7

Alternative milk substitute 0.6

Coconut milk

Almond Milk

Oat Milk

Soya Milk

Please ask your server for alternative options

OTHER DRINKS

Acqua Panna (small) 1.4 / (large) 2.7

Sparkling Water (small) 1.8 / (large) 3.1

Soft Drinks 1.7



PAUL SPECIALS

PAUL Mix

A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice 2.9

PAUL Spanish Latte

Our signature method of making a Spanish latte creating a rich-velvety and smooth-creamy texture 2.4

PAUL Caramel Cappuccino

House blend coffee, caramel and velvety frothed milk, drizzle with indulgent caramel on top 2.6



PAUL Caramel Cappuccino

Vanilla Almond Latte

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

Cinnamon Honey Latte

Velvety smooth latte spiced up with cinnamon and natural honey 2.6

PAUL Matcha Latte

Indulge in the exquisite experience of Japanese tradition with a rich-velvety smooth texture 2.6

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



ICED & FROZEN

Iced Spanish Latte

The trendy milk beverage using our house blend coffee combined with condensed milk 2.9



Iced Spanish Latte

Iced Matcha Latte

Indulge in the exquisite experience of Japanese tradition with a creamy rich texture over ice 2.7

Iced Caramel Cinnamon

Latte over ice with a touch of cinnamon and indulgent caramel 2.7

Mocha Frappé

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

Salted Caramel Frappé

Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle 2.7

Low- Calorie Frappé

Selection of Caramel or Hazelnut 2.7

Shaken Homemade Iced Tea

Selection of Lemon or Peach 2.1

Chocolate Duo Cafe Frappe

A crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce & toffee caramel 2.8



Chocolate Duo Cafe Frappe