



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.

Eggs & Omelettes



Poached Eggs and Caramelized 54 Dauphinois Potatoes New @ 6 @ 925Cal

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



Labneh Harissa and Fermented Olives New @ @ @ @ 966Cal

54

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 Benedict

Two poached eggs on grilled brioche bun, topped with Hollandaise sauce, served with a side salad 66Cal & hashbrown potato 138Cal.

Add on:

Veal Bacon @ @ 6 54 430Cal Smoked Turkey @ @ @ 59 481Cal Smoked Salmon @ @ @ 69 59 363Cal

Avocado Poached Eggs @ @ 6 649Cal

Two poached eggs with avocado, toasted brioche bread with cream cheese and dill, baby spinach, topped with Hollandaise sauce, served with a side salad 66Cal and hash brown potato 138Cal.

SET MENU BREAKFAST

Parisien 49

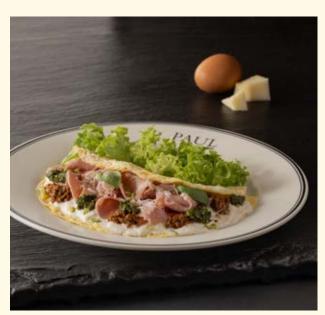
1 hot beverage + 1 viennoiserie of your choice 1/2 flute à l'ancienne, butter & jam (apricot & strawberry)

Continental 59

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

Complet 69

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



Stracciatella Omelette and Pistachio Pesto 59 New @ 6 9 524Cal

Creamy stracciatella omelette, with smoked beef, pistachio pesto, sundried tomatoes, basil and parmigiano-reggiano.



Eggs Your Way 💿

Your choice of: Fried eggs 263Cal, Scrambled 535Cal, Sunny side up 273Cal. Served with a side salad 66Cal. Add on:

Marseillaise vegetables 🥏 13Cal Emmental cheese a 311Cal

Halloumi Pesto Quinoa @ @ @ > 1195Cal

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.









59

49

13

13

74

Sandwiches & Toasts



Smoked Beef Fromage Baguette

New @ 6 829Cal

Classic smoked beef and Gruyère cheese, on salted peppered burnt butter, served with a side salad.



Grilled halloumi, polka bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca,

served with a side salad.



Croissalmon Avocado @ @ @ 497Cal 59
Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado,

fresh tomatoes and lettuce in polka bread, served

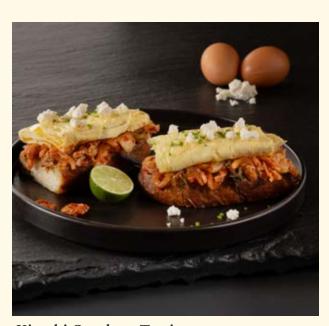
with a side salad.

52



Croque-Monsieur New © © 609Cal
Classic French open-faced sandwich with smoked
beef, 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.



Kimchi Omelette Tartine
New ② ③ ⑤ 475Cal

Fluffy omelette, tangy spicy kimchi, creamy goat cheese, served on our crispy toasted bread.



Feta Avocado Tartine 6 6 529Cal **59** Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy toast.

Miso Avocado Tartine © © 647Cal 49

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

Puddings & Acai



Acai Peanut Butter 42 Acai Peanut 42 Acai Peanu



Red Fruits Chia Pudding 369Cal 369Cal Chia seeds & coconut milk base topped with honey, red fruits coulis & fresh red fruits.



Acai Bowl 233Cal 42
Served with seasonal fruits.

Add on:
Granola 2 132Cal 5
Dried Nuts 2 60Cal 8



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

Drinks

LIGHT & REFRESHING



Chamomile Yuzu

A refreshing fusion of cold brew chamomile tea with a Japanese twist.

28

28

28

Kiwi Honey Sparkler \geqslant A fragrant & sweet kiwi with natural honey and fresh basil.



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

Honeybee Sparkler Our take on the classic lemonade with natural honey and touched rosemary finish. 28

BODY & MIND



Heart Beet ② ③ ⑥ ②
A heartful combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile.

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

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.



Greenfields

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

Avopassion © 28 Dairy rich blend of avocado, passion fruit and granny smith apple.



28

BODY & MIND

Bluebanana 6 @ 322Cal	28
A duo of blueberries and banana.	
Passion Mango Smoothie 🔊 220Cal	28
A tropical-thirst quencher of passion fruit and	
mango with a handful of fresh mint leaves	

FRESH & FRUITY

Orange 🦻 150Cal	24
Orange and Carrot 🤌 154Cal	24
Carrot 🥏 102Cal	24
Kiwi 🥏 232Cal	24
Mango 🥏 119Cal	24
Strawberry 🥏 193Cal	24
Frozen Mint Lemonade 🔊 131Cal	24

PAUL TEA & INFUSIONS

Thé noir Breakfast

THE HOM BIOMEMORE O	20
Thé noir Vanilla 🥏	20
Thé noir Earl Grey 🥏	20
Thé vert Menthe	20
Thé vert Yunann 🥏	20
Chamomille 👨	20

HOT & WARM

Brewed with our exclusive PAUL coffee blend.

Espresso (S/D) 🤛	14 / 22
Café Crème	26
Cappuccino 6 2 122Cal	26
Flat White 6 > 205Cal	26
Cortado ♠ 44Cal	26
Piccolo ७	26
Americano 🔊	24
Mocha <a>⊕	26
"L'Onctueux" PAUL Hot Chocolate	26
Alternative milk substitutes: Coconut milk Almond milk Oat milk Soya milk Please ask your server for available options.	6 6 6
OTHER PRIME	

OTHER DRINKS

Acqua Panna (Small/Large)	14 / 22
Sparkling Water (Small/Large)	18 / 26
Soft Drinks	12

Sip and savor the difference!

Our drinks are freshly made with real, natural flavors.



PAUL SPECIALS

PAUL Caramel Cappuccino (a)

→ 160Cal 25

House blend coffee, caramel and velvety frothed milk, drizzled with indulgent caramel on top.

Vanilla Almond Latté © 775Cal 25
Plant-based Almond milk, house blend coffee with
Madagascar vanilla sprinkled with roasted almond
flakes.

Cinnamon Honey Latté (a) 202Cal
Velvety smooth latte spiced up with cinnamon
and natural honey.

2.5

28

2.8

Iced Matcha Latté ⑤ ⊘ 134Cal Indulge in the exquisite experience of Japanese tradition with a creamy rich texture over ice.

PAUL Matcha Latté (a)

☐ 120Cal

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

PAUL Mix ⊘ 142Cal 28 A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice.



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

ICED & FROZEN



Coffee Frappé © ≥ 108Cal 26 An improved recipe of rich-flavour coffee with a creamy and indulgent taste.

Iced Caramel Cinnamon ⓑ ⊘ 285Cal Latté over ice with a touch of cinnamon and indulgent caramel.

Salted Caramel Frappé (a) \rightleftharpoons 227Cal Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle.

Chocolate Duo Café Frappé (a) 20 216Cal 28 Crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce toffee caramel.

Shaken Homemade Iced Tea <a>⊘ Selection of Lemon 123Cal or Peach 136Cal.

May 2025

28

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26