

# 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.

# Eggs & Omelettes



**Poached Eggs and Caramelized Dauphinois Potatoes** **New** 925Cal 54

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



**Labneh Harissa and Fermented Olives** 54

**New** 966Cal

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 54 430Cal

Smoked Turkey 59 481Cal

Smoked Salmon 59 363Cal

**Avocado Poached Eggs** 649Cal 59

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)

**Compleet 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** 524Cal

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



**Eggs Your Way** 49

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 311Cal

**Halloumi Pesto Quinoa** 1195Cal 74

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.



# Sandwiches & Toasts



**Smoked Beef Fromage Baguette** 62  
**New** 829Cal

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



**Croque-Monsieur** **New** 609Cal 62

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.



**Halloumi Pesto** 565Cal 52

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



**Kimchi Omelette Tartine** **New** 475Cal 62

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



**Croissalmon Avocado** 497Cal 59

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



**Feta Avocado Tartine** 529Cal 59

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

**Smoked Turkey** 381Cal 52

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

**Miso Avocado Tartine** 647Cal 49

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

# Puddings & Acai



**Acai Peanut Butter** 🍷🌱 422Cal 42

Served with peanut butter and banana.

Add on:

Granola 🍷🌱 132Cal 5

Dried Nuts 🍷🌱 60Cal 8



**Acai Bowl** 🌱 233Cal 42

Served with seasonal fruits.

Add on:

Granola 🍷🌱 132Cal 5

Dried Nuts 🍷🌱 60Cal 8



**Red Fruits Chia Pudding** 🍷🌱 369Cal 39

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



**Mango Chia Pudding** 🍷🌱 411Cal 39

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



# Drinks

## LIGHT & REFRESHING



**Chamomile Yuzu** 28  
A refreshing fusion of cold brew chamomile tea with a Japanese twist.

**Kiwi Honey Sparkler** 28  
A fragrant & sweet kiwi with natural honey and fresh basil.



**Passion Surprise** 28  
A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit.

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

## BODY & MIND



**Heart Beet** 28  
A heartfelt combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile.

**"Miel et Soleil"** 28  
Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango.



**Greenfields** 28  
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.

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.

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



## BODY & MIND

**Bluebanana** 🍷🍌 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** 🍷 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** 🍷🍌 109Cal 26

**Cappuccino** 🍷🍌 122Cal 26

**Flat White** 🍷🍌 205Cal 26

**Cortado** 🍷🍌 44Cal 26

**Piccolo** 🍷🍌 36Cal 26

**Americano** 🍷 24

**Mocha** 🍷🍌 219Cal 26

**"L'Onctueux"** 26

**PAUL Hot Chocolate** 🍷🍌 342Cal

Alternative milk substitutes: 🍷

Coconut milk 6

Almond milk 6

Oat milk 6

Soya milk 6

Please ask your server for available options.

## 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.





All items are priced in QAR.



## PAUL SPECIALS



**PAUL Caramel Cappuccino**   160Cal 25  
House blend coffee, caramel and velvety frothed milk, drizzled with indulgent caramel on top.


**PAUL Spanish Latté**   201Cal 28  
Our signature method of making a Spanish latté creating a rich-velvety and smooth-creamy texture.

**Vanilla Almond Latté**   175Cal 25  
Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes.

**Cinnamon Honey Latté**   202Cal 25  
Velvety smooth latte spiced up with cinnamon and natural honey.

**Iced Matcha Latté**   134Cal 28  
Indulge in the exquisite experience of Japanese tradition with a creamy rich texture over ice.

**PAUL Matcha Latté**   120Cal 28  
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** 26  
Smooth mellow combination of cold brew hibiscus infused with blackcurrant and natural honey.



## ICED & FROZEN






**Iced Spanish Latté**   201Cal 28  
The trendy milk beverage using our house blend coffee combined with condensed milk.

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


**Iced Caramel Cinnamon**   285Cal 28  
Latté over ice with a touch of cinnamon and indulgent caramel.

**Mocha Frappé**   325Cal 26  
A combination of dark & milk chocolate with house blend coffee with whipped cream and a chocolate pearl finish.

**Salted Caramel Frappé**   227Cal 26  
Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle.

**Low-Calorie Frappé**   28  
Selection of Caramel 114Cal or Hazelnut 118Cal.

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

**Shaken Homemade Iced Tea**  24  
Selection of Lemon 123Cal or Peach 136Cal.

May 2025

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