





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.

All Day Brunch



Poached Eggs and Caramelized Dauphinois Potatoes New @ @ @ 925Cal Poached eggs, caramelized potato gratin dauphinois, rosemary and thyme infused parmesan sauce.



Filet Mignon and Parmesan Omelette 106 New @ @ 965Cal

Paired with a tenderloin steak, parmesan omelette, roasted baby potatoes with chimichurri sauce.



Salmon Croll @ @ @ G 451Cal 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.



Croque-Monsieur New @ @ @ 609Cal 62 Classic French open-faced sandwich with veal 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.



New @ @ @ @ 966Cal 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.



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.

Appetizers & Soups



Salmon Tartare New 🙆 😨 537Cal Chilled fresh raw salmon and avocado tartare with citrus vinaigrette. Served with toasted bread stick.



Layered lemon potato pavé with truffle creamy snow parmesan. Without truffle: 48



Garlic Baguette New @ @ 6 9 1092Cal 44 Classic French toasted baguette, stuffed with garlic, oregano and cheese.



Roll au Vent New @ @ @ @ 878Cal 64 Baked croissant roll, stuffed with chicken and sautéed fresh mushrooms in creamy parmesan pesto and pine nuts.



Crusted Feta Chili Honey 💈 🚳 🚱 🥱 991Cal Feta, coated in black and white sesame, chili honey, served with fougasse bread.



6 6 6 572Cal Smoked salmon, horseradish cream cheese, edamame, spinach, watercress, parmesan tomato salsa, placed on toasted PAUL bread.



Traditional Onion Soup @ 6 745Cal Onion and melted cheese served in our homemade bread bowl.



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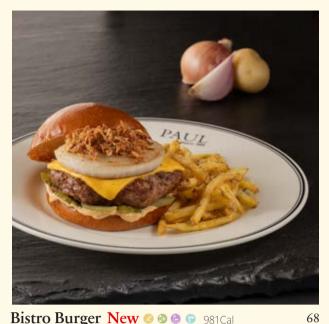
Red lentil, lemon juice, coriander, sun-driedtomato, served with crouton on the side.

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

Chef Soup

Soup of the day.

Sandwiches & Burgers



Bistro Burger New @ @ @ 981Cal

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.



Smoked Beef Fromage Baguette
New ❷ ❸ 829Cal
Classic smoked beef and Gruyère cheese, on salted peppered burnt butter, served with a side salad.



Crunchy Chicken and Slaw Burger

64

69

60

1010Cal

Flaked crispy chicken breast, honey mustard, pickles, sriracha honey aioli, crispy slaw, in a toasted soft bun, served with French fries.

Club "The Classic" © © 6 1051Cal 64
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.

BBQ Cheese Burger 1204Cal 64
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.



Steak Frites French Dip New © © 1454Cal 79
Sautéed beef tenderloin in browned rosemary butter, mushrooms, horseradish mayo, potato fries topped with melted Emmental cheese, served aside with beef jus and French fries.



Tuna Pesto Avo Sandwich

New © © 792Cal

Tuna mousse, avocado, tomato, jalapeño, pesto in a crispy brown ciabatta, served with a mixed green salad.



Smoked Salmon © © 659Cal 74
Cream cheese, onion rings, rocca and capers in multigrain bread, served with a mixed green salad.

Chicken Avocado © © 976Cal

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

Chicken Salad Sandwich © © 6 732Cal

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 © 189Cal 76
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.



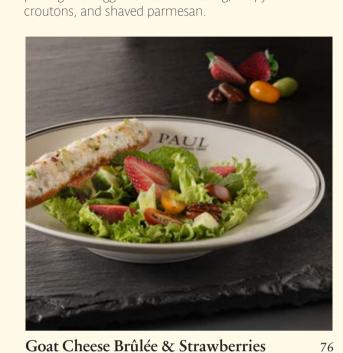
Grilled chicken breast, little gem lettuce, parmigiano-reggiano caesar dressing, crispy



Shrimp Orange Citrussy Salad 76

New © 208Cal Poached shrimp, mixed lettuce, watercress, grilled artichoke, cherry tomatoes, green beans, fresh

basil and mint in orange dressing.



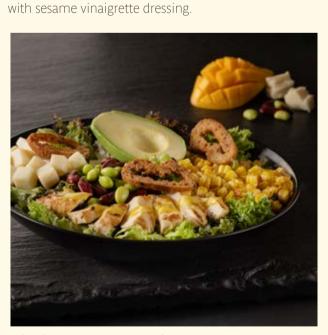
New 6 6 509Cal Honey-brûlée goat cheese, mixed with crispy greens and arugula, dressed in a light balsamic vinaigrette, tomatoes, cucumber, topped with sweet caramelized pecans and strawberries.



BBQ Steak & Avocado 6 565Cal 766
Grilled tenderloin steak sautéed in smokey BBQ sauce, avocado, cherry tomato, mixed lettuce, fresh spinach, baby corn, crispy onion flakes, served



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 © ® 942Cal 6 An ultimate combination of mango chutney chicken, fresh grilled corn, fresh avocado, salsa, edamame, red beans, mozzarella cheese, lettuce mixed with orange dressing.



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



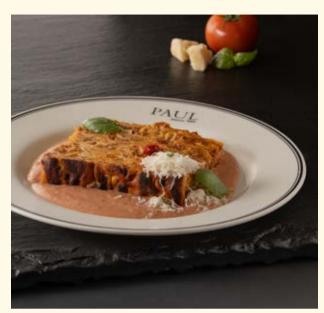
"Fermière" © 6 522Cal 64 Mixed lettuce topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese and carrots served with

balsamic dressing.



Salmon Citrus Quinoa 274Cal Quinoa mixed with pomegranate, edamame, avocado and mango, infused in citrus dressing, topped with smoked salmon.

Pasta and Risotto



House Lasagna New @ @ (a) 1168Cal Fifty layers of grilled parmesan-crusted lasagna.

69



Shrimp Burrata Rose 6 6 6 1 1053Cal Linguini in rose sauce, shrimps, burrata, chilli garlic oil, and crispy onion.

Linguini Bolognese © © © 569Cal 64 Linguini pasta cooked in bolognese tomato sauce topped with parmesan cheese.





Chicken Tagliatelle © © © 1091Cal 69
Tagliatelle in fresh cream, pan-seared chicken, pine nuts, sun dried tomato, parmesan shavings, and fresh rosemary.

PAUL French Traditional Dishes

119



Traditional "Entrecôte Frites" New

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



Roll au Vent New @ @ @ 878Cal
Baked croissant roll, stuffed with chicken and
sautéed fresh mushrooms in creamy parmesan
pesto and pine nuts.



Salmon Poke Bowl @ @ 994Cal 1 Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with a healthy lime soya dressing.

Grilled Beef Tenderloin (a) 811Cal **109** Served with mashed potatoes, sautéed vegetables, and our homemade sauces.

Healthy Grilled Chicken 583Cal 84
Herbs marinated chicken breast, served with grilled vegetables and your choice of our homemade sauce.



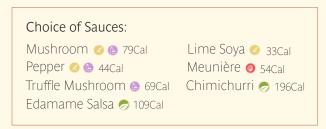
Pan-seared seabass, toasted slivered almonds, capers in lemon butter sauce, served with dauphinois potatoes.



Chicken Al Limone New © © 1409Cal
Pan-seared chicken breast, heirloom organic
rainbow carrots, crunchy crumble, and linguini
pasta, all coated in a light and flavorful amandine
lemon butter sauce.



Chicken Cordon Bleu © © © 702Cal 8
Fried chicken breast stuffed with turkey and cheese, served with your homemade sauces and your choice of: sautéed veggies, mashed potatoes.



Desserts



Traditional "Crème Brûlée" New

A French dessert composed of a rich, creamy custard base under a caramelized crust.



Chocolate Fondant @ @ 6 @ 521Cal

Valrhona dark chocolate melted fondant, served with ice cream, topped with dark chocolate shavings.



Pain Perdu @ @ @ 915Cal

PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream and garnished with red fruits.



Hazelnut Pain Perdu New

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39

PAUL's baked croissant, served with vanilla ice cream & garnished with chocolate & hazelnuts.



Caramelized Tropézienne Crêpe

39

Ø 6 → 532Cal

Crepe filled with tropezienne cream in homemade strawberry sauce, topped with caramelized custard and fresh strawberries.

Please be advised:

Drinks

LIGHT & REFRESHING



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

28

28

Kiwi Honey Sparkler *⊘* 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.

28

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

BODY & MIND



Heart Beet ∅ ۞ ጮ ℘
A heartful 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.

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.

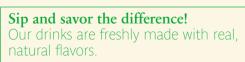
Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.



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	28
Passion Mango Smoothie 2200cal A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves.	28

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 6 2 109Cal	26
Cappuccino (a) ⊘ 122Cal	26
Flat White 6 205Cal	26
Cortado 🍪 🥪 44Cal	26
Piccolo ®	26
Americano 🦻	24
Mocha ⓑ ② 219Cal	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 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,

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.

2.5

28

2.8

Cinnamon Honey Latté (3) 202Cal Velvety smooth latte spiced up with cinnamon and natural honey.

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 ⑤ ⊘ 285Cal Latté over ice with a touch of cinnamon and indulgent caramel.

Mocha Frappé ♠ 325Cal

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

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

Low-Calorie Frappé ⓑ ⊘ 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.

May 2025

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