

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.



# All Day Brunch



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

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



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

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.



**Filet Mignon and Parmesan Omelette** 106 965Cal

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



**Labneh Harissa and Fermented Olives** 54 966Cal

Poached eggs, creamy labneh infused with dehydrated olive dukkha and hazelnut za'atar, bathed in a spiced beurre noisette, served with focaccia bread on the side.



**Salmon Croll** 59 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.



**Halloumi Pesto Quinoa** 74 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 79  
Chilled fresh raw salmon and avocado tartare with citrus vinaigrette. Served with toasted bread stick.



**Potato Truffle Pavé** **New** 🌱🌱🌱🌱🌱 887Cal 78  
Layered lemon potato pavé with truffle creamy snow parmesan.  
Without truffle: 48



**Garlic Baguette** **New** 🌱🌱🌱🌱🌱 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 49  
Feta, coated in black and white sesame, chili honey, served with fougasse bread.



**Horseradish Salmon Pizzetta** 69  
🌱🌱🌱🌱🌱 572Cal  
Smoked salmon, horseradish cream cheese, edamame, spinach, watercress, parmesan tomato salsa, placed on toasted PAUL bread.



**Traditional Onion Soup** 🌱🌱🌱🌱🌱 745Cal 39  
Onion and melted cheese served in our homemade bread bowl.



**Red Lentil Soup** 🌱🌱🌱 309Cal 39  
Red lentil, lemon juice, coriander, sun-dried tomato, served with crouton on the side.

**Mushroom Soup** 🌱🌱🌱🌱🌱 210Cal 39  
A mix of fresh button and shiitake mushrooms, cream, topped with a sprig of thyme.

**Our Fries**  
Truffle Parmesan fries 🌱🌱 948Cal 29  
French fries 750Cal 18

**Chef Soup** 39  
Soup of the day.



# Sandwiches & Burgers



**Bistro Burger** New 981Cal 68  
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 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.



**Smoked Beef Fromage Baguette** 62  
New 829Cal  
Classic smoked beef and Gruyère cheese, on salted peppered burnt butter, served with a side salad.



**Tuna Pesto Avo Sandwich** 59  
New 792Cal  
Tuna mousse, avocado, tomato, jalapeño, pesto in a crispy brown ciabatta, served with a mixed green salad.



**Crunchy Chicken and Slaw Burger** 64  
 1010Cal  
Flaked crispy chicken breast, honey mustard, pickles, sriracha honey aioli, crispy slaw, in a toasted soft bun, served with French fries.



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

**Club "The Classic"** 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.

**Chicken Avocado** 976Cal 64  
Pan-seared chicken, avocado, tomato, emmental cheese, garlic mayonnaise, in soft bread, served with french fries and mixed green salad.

**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.

**Chicken Salad Sandwich** 732Cal 64  
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.



**Baby Gem Chicken Caesar** New 319Cal 64

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



**Shrimp Orange Citrussy Salad** 208Cal 76

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



**Goat Cheese Brûlée & Strawberries** 509Cal 76

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** 565Cal 76

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** 289Cal 69

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 69

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** 302Cal 76

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



**"Fermière"** 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 79

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



# Pasta and Risotto



**House Lasagna** **New** 🌱🥦🍷 1168Cal 69  
Fifty layers of grilled parmesan-crusting lasagna.



**Truffle Mushroom Risotto** 99  
**New** 🌱🥦🍷 980Cal  
Rich and creamy parmesan truffle risotto, with a mix of portobello, shimeji, and button mushrooms.  
Without truffle: 69



**Shrimp Burrata Rose** 🌱🥦🍷 1053Cal 69  
Linguini in rose sauce, shrimps, burrata, chilli garlic oil, and crispy onion.




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

**Linguini Bolognese** 🌱🥦🍷 569Cal 64  
Linguini pasta cooked in bolognese tomato sauce topped with parmesan cheese.

# PAUL French Traditional Dishes




**Traditional "Entrecôte Frites" New** 119

 438Cal  
A signature French dish, featuring a perfectly grilled Australian rib eye steak, served with French fries, and a traditional entrecôte sauce.



**Almond Meunière Seabass New** 119

 1187Cal  
Pan-seared seabass, toasted slivered almonds, capers in lemon butter sauce, served with dauphinois potatoes.



**Roll au Vent New**  878Cal 64

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




**Chicken Al Limone New**  1409Cal 79

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**  994Cal 109

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

**Grilled Beef Tenderloin**  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.



**Chicken Cordon Bleu**  702Cal 84

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  79Cal	Lime Soya  33Cal
Pepper  44Cal	Meunière  54Cal
Truffle Mushroom  69Cal	Chimichurri  196Cal
Edamame Salsa  109Cal	



# Desserts



**Traditional "Crème Brûlée" New** 39  
709Cal  
A French dessert composed of a rich, creamy custard base under a caramelized crust.



**Hazelnut Pain Perdu New** 44  
1194Cal  
PAUL's baked croissant, served with vanilla ice cream & garnished with chocolate & hazelnuts.



**Chocolate Fondant** 39  
521Cal  
Valrhona dark chocolate melted fondant, served with ice cream, topped with dark chocolate shavings.



**Caramelized Tropézienne Crêpe** 39  
532Cal  
Crepe filled with tropezienne cream in homemade strawberry sauce, topped with caramelized custard and fresh strawberries.



**Pain Perdu** 39  
915Cal  
PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream and garnished with red fruits.


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.

# 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.

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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

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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

All items are priced in QAR.