

# PAUL

depuis 1889

## Lunch & All Day Brunch







# All Day Brunch



**Caramelized Patate Dauphinoise & Poached Eggs** **New** 🌾🥚🥛🌱 925Cal  
Potatoes dauphinoise, poached eggs, and parmesan coulis sauce infused with rosemary and fresh thyme, served with a salad mix 28Cal. **54**



**Croque-Monsieur** **New** 🌾🥚🥛🌱 609Cal  
Classic French open-faced sandwich with smoked beef, Gruyère cheese, on crispy bread, served with a side salad. **62**  
Add Egg: A variations of croque madame, topped with your choice of poached or fried eggs.



**Filet Mignon & Eggs** **New** 🌾🥚🥛🌱 965Cal  
Golden parmesan omelette, paired with a tender sous vide chimichurri steak, and crispy Holland baby potatoes. **106**



**Labneh Harissa & Fermented Olives** **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. **54**



**Salmon Croll** 🌾🥚🥛🌱🌿 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. **59**



**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. **74**





# Appetizers & Soups



**Tartare de Saumon** New 537Cal  
Chilled fresh raw Salmon and Avocado Tartare with Citrus Vinaigrette. 79



**Patates pavées au parmesan et aux truffles** New 887Cal  
Layered lemon Potato Pavé with truffle Creamy Snow Parmesan. 78  
Without truffle 48



**Baguette à l'ail** New 1092Cal  
Classic French toasted Baguette, stuffed with garlic, oregano and cheese. 44



**Crusted Feta Chili Honey** 991Cal  
Feta, coated in white & black sesame, chili honey, served with Fougasse bread. 49



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



**Traditional Onion Soup** 745Cal  
Onion, Mozzarella cheese served in our homemade bread bowl. 39



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

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



**Mushroom Soup** 210Cal  
Fresh creamy mushroom soup. 39

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

All items are priced in QAR.





# 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 French fries. **68**



**Steak Frites French Dip** **New** 🍷🥗🥙🥗🥗 1454Cal  
Sautéed Beef Tenderloin in Burnt Rosemary Butter mushrooms, horseradish mayo, potato fries topped with melted Emmental cheese, served aside with jus de viande & French fries. **79**



**Club "The Classic"** 🍷🥗🥙🥗🥗 1051Cal  
Juicy grilled chicken breast, smoked beef, boiled eggs, melted Gruyère cheese, lettuce, tomato, pickles and mayo-mustard, on toasted bread, served with French fries on the side. **64**



**Tuna Pesto Avo Sandwich** **New** 🍷🥗🥙🥗🥗 792Cal  
Crispy brown Ciabatta, pesto, avocado, tuna mousse, tomatoes, jalapeño, served with a mixed green salad. **59**



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



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

**BBQ Cheesy Burger** 🍷🥗🥙🥗🥗 1204Cal  
Homemade beef patty, melted cheddar cheese, crispy onion, Marie-rose BBQ sauce, caramelized onion, crispy bacon, served with French fries in a toasted soft bun. **64**

**Chicken Avocado** 🍷🥗🥙🥗🥗 976Cal  
Pan-seared chicken topped with Emmental cheese, fresh avocado & tomato with garlic-mayo in soft bread served with a side salad & French fries. **64**

**Chicken Salad Sandwich** 🍷🥗🥙🥗🥗 732Cal  
Grilled chicken mixed in mustard, mayonnaise and lettuce, pickles, avocado and tomato slices, in toasted white pain de mie bread, served with French fries on the side. **64**





# Salads & Bowls



**Salmon Kale Quinoa** New 🌱🌊 189Cal  
Raw Salmon Sashimi, avocado, dehydrated crispy quinoa, mixed greens, red cabbage, kale, and bean sprouts, mixed with organic heirloom carrot ribbon, and Yuzu Citrus dressing 333Cal. **84**



**Baby Gem Chicken Caesar** New 🌱🌊🥚 319Cal  
Grilled chicken breast, little Gem lettuce, Parmigiano-Reggiano Caesar dressing 496Cal, crispy croutons, Chives, and shaved Parmesan. **64**



**Shrimp Orange Citrussy Salad** New 🌊 208Cal  
Poached shrimp, mixed lettuce, watercress, grilled artichoke, cherry tomatoes, green beans, fresh basil and mint in orange dressing. **84**



**Goat Cheese Brûlée & Figs** New 🌱🌊🥚 509Cal  
Honey-Brûlée goat cheese, mixed with crispy greens and arugula, dressed in a light balsamic vinaigrette 480Cal, tomatoes, cucumber, topped with sweet caramelized pecans and figs. **84**



**BBQ Steak & Avocado** 🌱 565Cal  
Mixed lettuce, grilled tenderloin steak sautéed in smokey BBQ sauce, avocado, cherry tomato, fresh spinach, baby corn, crispy onion flakes, served with sesame vinaigrette dressing. **76**



**Avocado Fraîcheur** 🌱 289Cal  
Mixed lettuce with avocado, rocca, spinach, red radish, tomato, cucumber, fresh mint, roasted almonds, sun-dried tomatoes, spring onions & green thyme served with balsamic dressing 274Cal. **69**



**Chicken & Corn Bowl** 🌱🌊 942Cal  
An ultimate combination of mango chutney chicken, fresh grilled corn, avocado salsa, edamame, red beans, lettuce, mixed with orange dressing. **69**



**Crab & Salmon** 🌱🌊🌊 302Cal  
Fresh rocca, mixed green, fresh avocado and tomato slices served with lemon dressing 365Cal. **76**



**Fermière** 🌱🌊 522Cal  
Mixed lettuce topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese and carrots served with balsamic dressing 274Cal. **64**



**Salmon Citrus Quinoa** 🌊 274Cal  
Quinoa mixed with pomegranate, edamame, avocado and mango, infused in citrus dressing 211Cal, topped with smoked salmon. **84**

All items are priced in QAR.





# Little Italy



**House Lasagna** **New** 🍴🌱🌱🌱 1168Cal  
Fifty layers of grilled Parmesan-crusted lasagna. **69**



**Trio Truffle Mushroom Risotto**  
**New** 🍴🌱🌱 980Cal  
Rich and Creamy Parmesan truffle Risotto, with three types of mushrooms. **99**  
Without truffle **69**



**Shrimp Burrata Rosé** 🍴🌱🌱🌱🌱 1053Cal  
A perfect blend of linguini pasta, topped with shrimps, burrata cheese, mixed with sauce rosé, chili garlic oil & sprinkled with crispy onion. **69**



**Chicken Tagliatelle** 🍴🌱🌱🌱 1091Cal  
Tagliatelle pasta cooked in fresh cream, sautéed chicken, pine nuts, sun-dried tomatoes, topped with Parmesan cheese & fresh rosemary. **69**

**Linguini Bolognese** 🍴🌱🌱🌱 569Cal  
Linguini pasta cooked in Bolognese tomato sauce topped with Parmesan cheese. **64**





# PAUL BISTRO



**Entrecôte Steak and Frites**  
**New** 🍴🌱🥗🍷🍷 438Cal  
A signature French dish, featuring a perfectly grilled Australian rib eye steak, served with French fries, and a traditional Entrecôte sauce. **119**



**Amandine Seabass Meunière**  
**New** 🌱🥗🍷🍷 1187Cal  
Pan-seared sous vide seabass, with toasted almonds, capers, lemon butter sauce and dauphinoise potatoes. **119**



**Vol au Croll** **New** 🍴🌱🥗🍷🍷 878Cal  
Baked croissant croll, stuffed with: creamy parmesan chicken pesto, pine nuts and sautéed fresh mushrooms. **64**



**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. **79**



**Salmon Poke Bowl** 🍴🍷🍷 994Cal  
Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with a healthy lime soya dressing. **109**



**Chicken Cordon Bleu** 🍴🌱🥗🍷🍷 702Cal  
Fried chicken breast stuffed with turkey, & three cheeses, served with your homemade sauces & your choice of: sautéed veggies, mashed potatoes or linguini with pesto sauce. **84**

<b>Choice of Sauces:</b>	Edamame Salsa 🌱 109Cal
Mushroom 🍴🍷 79Cal	Lime Soya 🍴 33Cal
Pepper 🍴🍷 44Cal	Meunière 🍷 54Cal
Truffle Mushroom 🍴 69Cal	Chimichurri 🌱 196Cal

**Grilled Beef Tenderloin** 🍴 811Cal  
Mashed Potatoes, Sautéed Vegetables, with our homemade Sauces. **109**

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

All items are priced in QAR





# Desserts



**Crème Brûlée Classic** New 🌱🌱🌱🌱 709Cal  
A French dessert that is composed of a rich and creamy custard base that is topped with a layer of hard caramels. **39**



**Hazelnut pain perdu** New 🌱🌱🌱🌱🌱 1194Cal  
PAUL's baked brioche, served with vanilla ice cream & garnished with chocolate & hazelnuts. **44**



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



**Tropézienne Crêpe Brûlée** 🌱🌱🌱🌱🌱 532Cal  
Crêpe filled with tropézienne cream & homemade strawberry sauce, topped with caramelized custard & fresh strawberries. **39**



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





# Drinks

## LIGHT & REFRESHING



**Chamomile Yuzu** 🌿 126Cal  
A refreshing fusion of cold brew chamomile tea with a Japanese twist. **28**



**Kiwi Honey Sparkler** 🌿 141Cal  
A fragrant & sweet kiwi with natural honey and fresh basil. **28**



**Passion Surprise** 🌿 111Cal  
A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit. **28**

**Honeybee Sparkler** 🌿 170Cal  
Our take on the classic lemonade with natural honey and touched rosemary finish. **28**

## BODY & MIND



**Heart Beet** 🌿 🌿 🌿 🌿 237Cal  
A heartful combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile. **28**



**Greenfields** 🌿 182Cal  
Crisp tropical fruits combined with fresh spinach and a hint of ginger. **28**



**Miel Et Soleil** 🌿 189Cal  
Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango. **28**

**Avopassion** 🌿 🌿 344Cal  
Dairy rich blend of avocado, passion fruit and granny smith apple. **28**

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

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## PAUL SPECIALS



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


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

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

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

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

**PAUL Matcha Latté**   120Cal  
Indulge in the exquisite experience of Japanese tradition with a rich-velvety smooth texture. **28**

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





**Cold Brew Hibiscus Berry Tea**  
Smooth mellow combination of cold brew hibiscus infused with blackcurrant and natural honey. **26**

## ICED & FROZEN





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





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

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

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

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

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

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



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

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## BODY & MIND

**Bluebanana** 322Cal  
A duo of blueberries and banana. 28

**Passion Mango Smoothie** 220Cal  
A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves. 28

## FRESH & FRUITY

**Orange** 24 150Cal

**Orange and Carrot** 24 154Cal

**Carrot** 24 102Cal

**Kiwi** 24 232Cal

**Mango** 24 119Cal

**Strawberry** 24 193Cal

**Frozen Mint Lemonade** 24 131Cal

## 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 & WARMTH

**Espresso (S/D)** 14 / 22

**Café Crème** 26 109Cal

**Cappuccino** 26 122Cal

**Flat White** 26 205Cal

**Cortado** 26 44Cal

**Piccolo** 26 36Cal

**Americano** 24

**Mocha** 26 219Cal

**PAUL Hot Chocolate** 26 342Cal  
Alternative milk substitutes: 6  
Coconut milk  
Almond milk  
Oat milk  
Soya milk  
Please ask your server for available options.

## OTHER DRINKS

**Acqua Panna** 14 (small) / 22 (large)

**Sparkling Water** 18 (small) / 26 (large)

**Soft Drinks** 12

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