

SANDWICHES & CROISSANDWICHES AVO TOASTS

Salmon Croll 612Cal ©

Poached eggs, layered on smoked salmon, tartar cream cheese, rocket leaves, over a croissant croll, drizzled with our hollandaise sauce, garnished with crispy crushed onions, with Allumette potatoes on the side. 59



Halloumi Croissant 495Cal

Fresh croissant stuffed with halloumi cheese, fresh tomatoes, black olives and rocca, topped with olive oil and fresh basil, served with a side salad 42

Halloumi Pesto 695Cal @ @

Grilled Halloumi, polka bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with a side salad 52



Smoked Turkey 481Cal

Smoked turkey sandwich on mustard and mayonnaise spread, pickles, fresh tomatoes and lettuce in a polka bread, served with a side salad 52 Add Emmental cheese 311Cal 13



Croissalmon Avocado 550Cal ©

Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado, served with a side salad 59



Feta Avo 529Cal

Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy toast. 59



Burrata Pesto Granola 667Cal 🔎 🗐

Fresh burrata, pesto granola, topped with fresh cherry tomatoes, layered on avocado, served on our crispy toast. 64

Miso Avocado Toast 647Cal 🔮 🙄 Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast. 49

OMELETTES

Plain Omelette 523Cal

Served with a side salad 66Cal & hash brown potato 138Cal 39 Add on:

Marseillese vegetables 13Cal 🥏 13 Emmental cheese 311Cal > 13 Sautéed mushrooms 52Cal 🥏 8 Tomatoes and capsicum 6Cal 60 8



Chia Omelette 313Cal

Your choice of whole 444Cal or white eggs 313Cal, mixed with chia seeds, fresh spinach & parmesan cheese 49



Eggs Your Way 49

Served with a side salad, with your choice of: Scrambled 535Cal Fried 273Cal

Our Traditional French pastry please contact our team.









BREAKFAST

Parisian

1 hot beverage +1 viennoiserie of your choice +1/2 flute à l'ancienne, butter & jam (apricot and strawberry) 49

Continental

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



Complete

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



Breakfast Combo prices are not subject to discounts

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 for an average adult is 2000 Calories. Requirements may vary based on individual needs.

Consuming raw, cooked to order or undercooked increase your risk of foodborne illnesses, especially if you have certain medical

THE SPECIAL BREAKFAST

Crusted Feta Chili Honey 991Cal

Feta, coated in white and black sesame, chili honey, served with fougasse bread. 49

Halloumi Pesto Quinoa 1195Cal @



Nutritious combination of quinoa, pesto, homemade chia crackers, grilled halloumi, avocado, sweet potato, chickpeas, rocket leaves served with mandarin dressing. Choose your pick of poached or boiled eggs. 74

Avocado Poached Eggs 694Cal



Two eggs with your choice of: poached, boiled or fried, avocado, toasted brioche bread with dill cream, baby spinach, topped with Hollandaise sauce, served with a side salad 66Cal and hash brown potato 138Cal 59

Eggs Benedict

Two poached eggs served with Hollandaise sauce, a side salad and hash brown potato with your choice of: Beef Benedict 430Cal 54 Salmon Benedict @ 382Cal 59



Acai Bowl 233Cal



Served with seasonal fruits 305Cal 42 Add on:

Granola 132Cal 5 Dried nuts 60Cal 9 8

Acai Peanut Butter 422Cal 60



Served with peanut butter and banana 42 Add on:

Granola 1320al 5 Dried nuts 60Cal 6 8









LIGHT & REFRESHING

Chamomile Yuzu

A refreshing fusion of cold brew chamomile tea with Japanese twist 28



Kiwi Honey Sparkler 🥏

A fragrant & sweet kiwi mix with natural honey and fresh basil 28



Passion Surprise



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



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



Honeybee Sparkler 🥏



Our take on the classic lemonade with natural honey and torched rosemary finish 28







BODY & MIND

Heart Beet 🥏

A heartful combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile 28



Greenfields 🥏



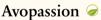
A crisp tropical fruits combined with fresh spinach and a hint of ginger 28



Miel Et Soleil @



Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango 28





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









Vegan

BODY & MIND

Bluebanana 🥏 322Cal

Fresh blueberries, blueberry purée, fresh banana and milk 28

Four Berries

4 types of berries, passion fruit and natural honey 28

Takes Two 👨

A pair of Mango and yogurt, with hints of cinnamon 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

Kiwi 1022Cal 24 Mango 119Cal 24 🕏

Strawberry 24

Mint Lemonade 230Cal 24

PAUL TEA & INFUSIONS

Earl Grey 20 0

Chamomile 20

Mint Green 20 🕏

English Breakfast 20 🥏

PAUL Special Blend 20

HOT & WARMTH

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

Café Crème 109Cal 26

Cappuccino 122Cal
26

Flat White 205Cal 26

Cortado 26

Piccolo 26

Americano 👨 24

Mocha 26

PAUL Hot Chocolate 342Cal 26

Alternative milk substitute 6

Coconut milk

Almond Milk

Oat Milk

Sova Milk

Please ask your server for alternative options

OTHER DRINKS

Aqua Panna (small) 14 / (large) 22

Sparkling Water (small) 18 / (large) 26

Soft Drinks 12

Sip and savor the difference!

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PAUL SPECIALS

PAUL Mix 7 142Cal

A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice 28

PAUL Spanish Latte 201Cal

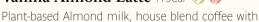
Our signature method of making a Spanish latte creating a rich-velvety and smooth-creamy texture 28

PAUL Caramel Cappuccino 160Cal

House blend coffee, caramel and velvety frothed milk, drizzle with indulgent caramel on top 25



Vanilla Almond Latté 175Cal 🥏 🙆



Madagascar vanilla sprinkled with roasted almond flakes 25

Cinnamon Honey Latté 202Cal

Velvety smooth latte spiced up with cinnamon and natural honey 25

PAUL Matcha Latté

Indulge in the exquisite experience of Japanese tradition with a rich-velvety smooth texture 28

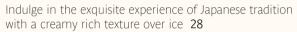
ICED & FROZEN

Iced Spanish Latté 201Cal

The trendy milk beverage using our house blend coffee combined with condensed milk 28



Iced Matcha Latté



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 or Hazelnut 28

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

Chocolate Duo Cafe Frappe



A crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce & toffee caramel 28





