PAUL

depuis 1889



Breakfast Menu



PAUL, bakers at heart

In 1889, when my great-great grandparents opened their first bakery, they would never have imagined that one day their passion for bread would take us so far away from France… and that you would welcome us so warmly to Egypt!

With more than 137 years of history, we are truly happy to continue sharing our most important values with you, those which have been passed down through 5 generations of our family: love for bread, the French "art de vivre" and the constant monitoring of the quality of our products…

Wonderfully combining tradition and modernity, our chefs have created the best platters for you: generous salads topped with the best ingredients, traditional dishes with a creative twist, and your favourite mouth-watering patisseries…

You will also find some favourite local dishes using local ingredients and spices but each dish has been given a small French touch.

Sit down, relax, and let your savoury journey to France begin here.

Bienvenue chez PAUL et… bon appétit !

Maxime HOLDER
Chairman
PAUL International



bien manger PAUL

Eat well, well-being

Because we have been feeding people since 1889, we know that, at any age, pleasure must be associated with well-being.

In this respect, PAUL offers you a range that is both nutritionally balanced and full of taste. A range that has been conceived so that we can offer you something for every occasion.

At breakfast, lunch or dinner, taste our high-quality products all made especially for you by our teams, ensuring authenticity, emphasising the natural ingredients whilst being attentive to the need for a balanced diet.

We hope that you will enjoy this new range as much as we have enjoyed bringing it all together for you.

WELL-BEING RANGE

VEGETARIAN - No meat, no fish, but may contain eggs or dairy products.

Viennoiseries

At PAUL, all our viennoiseries are crafted with 100% pure butter for an authentically rich taste



Plain Croissant	133
Almond Croissant	200
Cheese Croissant	155
Zaatar Croissant	133



Pain au Chocolat	155
Pain au Chocolat Almond	223

SET MENU BREAKFAST

Parisien 339
1 hot beverage
+ 1 viennoiserie of your choice
1/2 baguette, butter & jam (apricot & strawberry)

Continental 369
1 hot beverage + 1 fresh orange juice + 1 viennoiserie of your choice + 1/2 baguette, butter & jam (apricot & strawberry)

Complet 419
1 hot beverage + 1 fresh orange juice + 1 viennoiserie of your choice + 1/2 baguette, butter & jam (apricot & strawberry) + plain omelette, served with side salad

Gluten Egg Milk Nuts Soybeans

All items are placed in EGP. Prices include service charge & value added tax

Pastries





Chocolate Tartlet 133
Rich dark chocolate ganache in a crisp sweet pastry shell.

Strawberry Tartlet 335
PAUL signature fresh strawberries arranged over smooth pastry cream in a crisp sweet tart shell, lightly glazed for bright sweetness.

Lemon Tartlet 122
PAUL signature zesty lemon cream in a crisp sweet tart shell, finished with a light glaze for bright, refreshing flavour.

Strawberry Cheesecake 178
Creamy cheesecake layered with sweet strawberry topping on a buttery base.

Strawberry Millefeuille 335
PAUL signature layers of crisp caramelized puff pastry with vanilla cream and fresh strawberries.

Strawberry Éclair 122
A light choux pastry filled with silky vanilla cream and fresh strawberries.

Chocolate Éclair 324
PAUL signature light choux pastry filled with rich chocolate cream and topped with smooth glossy chocolate icing.

Gluten Egg Milk Nuts Soybeans

Eggs & Omelettes



Poached Eggs and Caramelized Dauphinois Potatoes 289

Poached eggs, caramelized potato gratin dauphinois, rosemary and thyme infused parmesan sauce, served with a side salad.



Truffle Scrambled on Toast New 449

Shavings of black truffle on fluffy scrambled eggs, served on top of brioche bread, served with a side salad.



Labneh Harissa and Fermented Olives 399

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



Eggs Your Way 229

Fried eggs, scrambled, sunny side up or plain omelette. Served with a side salad.

Add on:
Mixed vegetables **79**
Emmental cheese **99**

Gluten Egg Milk Nuts Less than 600 calories Sesame Seafood

All items are placed in EGP. Prices include service charge & value added tax

Eggs & Omelettes



Eggs Royal 419

Two poached eggs on brioche bun, topped with hollandaise sauce and smoked salmon, served with a side salad & hashbrown potato.

Eggs Benedict 319

Two poached eggs on brioche bun, topped with hollandaise sauce and smoked turkey, served with a side salad & hashbrown potato.



Salmon Croll 429

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 529

Quinoa, pesto, chia crackers, grilled halloumi, avocado, pumpkin, chickpeas, rocket leaves served with mandarin dressing, topped with your choice of poached or boiled egg.

Sandwiches & Toasts



Halloumi Pesto 319

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



Triple Avocado Smash New 629

Crushed avocado, served on top of a slice of toasted ancien bread, garnished with crispy cashew cereal.



Turkey & Cheese Baguette 429

Classic smoked turkey and emmental cheese, on salted peppered butter, served with a side salad.



Croque-Monsieur 439

Classic French open-faced sandwich with smoked turkey, mix cheese and chilli flakes on crispy bread, served with a side salad.
Add egg: the Croque-Madame version, topped with your choice of poached or fried egg. **499**

All items are placed in EGP. Prices include service charge & value added tax



Croissalmon Avocado 499

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

Halloumi Croissant 269

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



Feta Avocado Tartine 329

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

Smoked Turkey 299

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

Beverages

SMOOTHIES



Heart Beet 169
A heartful combination of beetroot, avocado, and apple garnished with a beetroot tuile.

"Miel et Soleil" 159
Mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango.

Greenfields 169
Crisp tropical fruits combined with fresh spinach and a hint of ginger.

PAUL Mix 239
A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice.

MATCHA SELECTION



Matcha Latte (Hot/Iced) 179
Indulge in the exquisite experience of Japanese tradition with a rich, velvety smooth texture.

Matcha Whipped Coffee 189
Smooth matcha topped with airy whipped coffee for a bold, creamy contrast.

TEA INFUSION

Chamomile Yuzu 119
A refreshing fusion of cold brew chamomile tea with a Japanese twist.

Cold Brew Hibiscus Berry 149
Smooth mellow combination of cold brew hibiscus infused with blackcurrant and natural honey.

Passion Surprise 159
A thirst-quenching blend of passion fruit, cold brew chamomile tea and sage.

FRESH JUICES

Orange, Orange & Carrot, Carrot, Kiwi, Mango, Strawberry 129

TEA SELECTION

Thé noir Breakfast, Thé noir Earl Grey, Camomille 79

All items are placed in EGP. Prices include service charge & value added tax

SIGNATURE COLLECTION



Spanish Latté (Hot/Iced) 159
Our signature method of making a Spanish latté, creating a rich-velvety and smooth-creamy texture.

Caramel Cappuccino 139
Coffee, caramel and velvety frothed milk, drizzled with indulgent caramel on top.

Vanilla Almond Latté 159
Almond milk, coffee, with Madagascar vanilla sprinkled and roasted almond flakes.

Cinnamon Honey Latté 139
Velvety smooth latte spiced up with cinnamon and natural honey.

"L'Onctueux" Hot Chocolate 199
Rich, velvety chocolate melted into warm milk for a comforting classic.

OTHER DRINKS

Mineral Water (Small/Large)	44 / 79
Sparkling Water (Small)	99
Soft Drinks	64

CLASSIC COFFEES

Espresso (S/D)	64 / 99
Café Crème	109
Cappuccino	109
Flat White	129
Cortado	109
Piccolo	79
Americano	109
Mocha	199
Alternative milk substitutes: Coconut / Almond / Oat / Soy	79

COMFORT & INDULGENCE



Chocolate Duo Café Frappé 239
Indulgent rich chocolate and crunchy coffee beans topped with whipped cream, dark chocolate sauce and toffee caramel.

Coffee Frappé 149
An improved recipe of rich-flavour coffee with a creamy and indulgent taste.

Low-Calorie Frappé 189
Selection of caramel or hazelnut.

Frozen Mint Lemonade 129
An icy blend of zesty lemon and cool mint.

ENCOURAGE
a balanced diet

REDUCE
the impact of our packaging

SUSTAIN
actions of solidarity

SELECT
Wheat flour for
our bread

BAN
artificial colours and
flavours

DEVELOP
vegetarian offerings

SUPPORT
animal welfare

FIGHT
against food wastage

FACILITATE
access to employment



NUTRITION, ENVIRONMENT, COMMUNITY,

PAUL commits

paularabia

paularabia

PAUL Arabia

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