

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



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    122






Almond Croissant     189

Cheese Croissant    144

Zaatar Croissant    128



Pain au Chocolat     144

Pain au Chocolat Almond      200

SET MENU BREAKFAST

Parisien 369

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

Continental 399

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

Complet 449

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

Pastries



Chocolate Tartlet

Rich dark chocolate ganache in a crisp sweet pastry shell.

133

Strawberry Tartlet

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

122

Lemon Tartlet

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

99

Strawberry Cheesecake

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

167

Strawberry Millefeuille

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

169



Chocolate Éclair

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

111

Strawberry Éclair

A light choux pastry filled with silky strawberry cream and topped with fresh berries.

99

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.



Stracciatella Omelette and Pistachio Pesto 429

Creamy stracciatella omelette, with smoked turkey, pistachio pesto, sundried tomatoes, basil and parmigiano-reggiano.



Labneh Harissa and Fermented Olives 359

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 219

Your choice of: fried eggs or sunny side up or plain omelette. Served with a side salad.

Add on:
Mixed vegetables 79
Emmental cheese 89

Eggs & Omelettes



Eggs Royal

395

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

Eggs Benedict

299

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



Salmon Croll

399

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

499

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

Sandwiches & Toasts



Truffle Scrambled on Toast New 649

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



Triple Avocado Smash New 600

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



Turkey & Cheese Baguette 399

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



Croque-Monsieur 419

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. **8**



Halloumi Pesto 299

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



Feta Avocado Tartine 319

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



Croissalmon Avocado 449

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

Miso Avocado Tartine 299

Avocado, poached eggs drizzled with miso cashew sauce, 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.

Halloumi Croissant 249

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

Beverages

SMOOTHIES



Heart Beet 🌱 🥚 🥛 149

A heartfelt combination of beetroot, avocado, and apple garnished with a beetroot tuile.

"Miel et Soleil" 149

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

Greenfields 149

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

PAUL Mix 199

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

TEA INFUSION

Chamomile Yuzu 115

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

Cold Brew Hibiscus Berry 129

Smooth mellow combination of cold brew hibiscus infused with blackcurrant and natural honey.

Passion Surprise 149

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

MATCHA SELECTION



Matcha Latte (Hot/Iced) 179

Indulge in the exquisite experience of Japanese tradition with a rich, velvety smooth texture.

Matcha Whipped Coffee 179

Smooth matcha topped with airy whipped coffee for a bold, creamy contrast.

FRESH JUICES

Orange, Orange & Carrot, Carrot, Kiwi, Mango, Strawberry 114

TEA SELECTION

Thé noir Breakfast, Thé noir Earl Grey, Camomille 64

SIGNATURE COLLECTION



Spanish Latté (Hot/Iced) 149

Our signature method of making a Spanish latté, creating a rich-velvety and smooth-creamy texture.

Caramel Cappuccino 129

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

Vanilla Almond Latté 139

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

Cinnamon Honey Latté 129

Velvety smooth latte spiced up with cinnamon and natural honey.

"L'Onctueux" 139 Hot Chocolate

Rich, velvety chocolate melted into warm milk for a comforting classic.

OTHER DRINKS


Acqua Panna (Small/Large) 39 / 64


Sparkling Water (Small/Large) 89


Soft Drinks 58

CLASSIC COFFEES

Espresso (S/D) 60 / 89

Café Crème  99



Cappuccino  99

Flat White  114

Cortado 89

Piccolo 64

Americano 99

Mocha   159

Alternative milk substitutes:

Coconut / Almond / Oat / Soy 55

COMFORT & INDULGENCE



Chocolate Duo Café Frappé 199

Indulgent rich chocolate and crunchy coffee beans topped with whipped cream, dark chocolate sauce and toffee caramel.

Coffee Frappé 129

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

Low-Calorie Frappé 169

Selection of caramel or hazelnut.

Frozen Mint Lemonade 104

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**

