PAUL

depuis 1889



Lunch 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 ingedients 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.

All Day Brunch



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 629

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

Add egg **38**

Poached Eggs and Caramelized Dauphinois Potatoes 289

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

Labneh Harissa and Fermented Olives 399

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



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.



Filet Mignon and Parmesan Omelette 1099

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

Gluten Egg Milk Nuts Soybeans

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

Appetizers & Soups



Salmon Tartare 1099
Chilled smoked salmon and avocado tartare with tartar sauce. Served with toasted bread stick.



Potato Pavé 259
Layered lemon potato pavé with creamy snow parmesan.

Truffle & Parmesan Fries 499
Crispy golden fries tossed with a generous dusting of freshly grated parmesan and parsley, topped with shavings of fresh black truffle.

French Fries 149
Crispy, golden fries.



Garlic Baguette 299
Classic French toasted baguette, stuffed with garlic, cheese, and oregano.



Crusted Feta Chili Honey 369
Feta, coated in black and white sesame, chili honey, served with fougasse bread.

Appetizers & Soups



Horseradish Salmon Pizzetta 499

Smoked salmon, horseradish cream cheese, green peas, spinach, tomato salsa, placed on toasted PAUL bread.



Traditional Onion Soup 219

Onion and melted cheese served in our homemade bread bowl.



Mushroom Soup 229

A mix of fresh button and shiitake mushrooms, cream, topped with a sprig of thyme.



Red Lentil Soup 169

Red lentil, lemon juice, coriander, sun-dried tomato, served with crouton on the side.

Gluten Egg Milk Seafood Vegetarian Less than 600 calories Soybeans All items are placed in EGP. Prices include service charge & value added tax

Sandwiches



Steak Frites French Dip 1199
Sautéed beef tenderloin in browned rosemary butter, mushrooms, horseradish mayo, potato fries topped with melted Emmental cheese, served aside with beef jus and with our hand cut french fries.

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**



Spicy Tuna and Avocado Sandwich 419
Tuna mousse, avocado, tomato, jalapeño, pesto in a crispy brown ciabatta, served with a mixed green salad.



Smoked Salmon 549
Smoked salmon, cream cheese, onion rings, rocca and capers in multigrain bread, served with a mixed green salad.

Smoked Turkey 299
Smoked turkey with mayo mustard spread, pickles, fresh tomatoes and lettuce in polka bread, served with a side salad.

Turkey & Cheese Baguette 429
Classic smoked turkey and Emmental cheese, on salted peppered burnt butter, served with a side salad.

Gluten Egg Milk Nuts Seafood Soybeans Sesame

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Sandwiches & Burgers



Chicken Avocado 539

Pan-seared chicken, avocado, tomato, emmental cheese, garlic mayonnaise, in soft bread, served with french fries and mixed green salad.



Bistro Burger 529

Juicy beef patty, layered with aged cheddar cheese, crispy grilled onion, umami dill sauce, all nestled on a toasted soft bun, served with seasoned French fries.



Club "The Classic" 499

Grilled chicken breast, smoked turkey, fried eggs, melted gruyere cheese, pickles, tomato, lettuce, mayonnaise and mustard sauce on toasted bread served with French fries.



Crunchy Chicken Slaw Burger 419

Flaked crispy chicken breast, honey mustard, pickles, sriracha honey aioli, crispy slaw, in a toasted soft bun, served with French fries.

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Salads



"Fermière" 499

Mixed lettuce topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese and carrots served with balsamic dressing.



Salmon Kale Quinoa 669

Smoked salmon sashimi, avocado, hydrated crispy quinoa, mixed greens, red cabbage and bean sprouts, mixed with organic heirloom carrot ribbon, and yuzu citrus dressing.



Chicken Caesar 399

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



Goat Cheese Brûlée & Strawberries 559

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.

Gluten Egg Milk Nuts Seafood Vegetarian Less than 600 calories Soybeans Sesame

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

Salads



BBQ Steak & Avocado 799

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 449

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.



Crab & Salmon 699

Smoked Salmon, resh rocca, mixed green, fresh avocado and tomato slices served with crab sticks and lemon dressing.



Chicken & Corn Bowl 599

An ultimate combination of mango chutney chicken, fresh grilled corn, fresh avocado, salsa, edamame, red beans, mozzarella cheese, lettuce mixed with orange dressing.

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Pasta



Chicken Pesto Fusili New — 669
Chicken with al dente fusilli tossed in a vibrant, basil pesto and parmesan cream.



Chicken Tagliatelle — 499
Tagliatelle in fresh cream, pan-seared chicken, pine nuts, sun dried tomato, parmesan shavings, and fresh rosemary.



Shrimp Burrata Rose — 799
Linguini in rose sauce, shrimps, burrata, chilli garlic oil, and crispy onion.



Pappardelle Bolognese — 669
Wide ribbon pappardelle pasta tossed in a rich bolognese tomato sauce, finished with grated parmesan cheese.

French Traditions



Chicken Suprême New — 759

Pan-seared corn fed chicken suprême served alongside crème fraîche mashed potatoes and a delicate, herb-infused suprême sauce.



Traditional "Entrecôte Frites" — 1249

A signature French dish, featuring a perfectly grilled beef tenderloin, served with french fries, and a traditional entrecôte sauce.



Amandine Meunière White Fish — 599

Pan-seared sous vide white fish, toasted slivered almonds, capers in lemon butter sauce, served with dauphinois potatoes.



Chicken Cordon Bleu — 599

Fried chicken breast stuffed with turkey and cheese, served with sautéed veggies, mashed potatoes, and your choice of our homemade sauce.

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

More Mains



Salmon Bowl 1099
Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with a healthy lime soya dressing.



Grilled Beef Tenderloin 1199
Served with mashed potatoes, sautéed vegetables, and your choice of our homemade sauce.



Healthy Grilled Chicken 499
Herbs marinated chicken breast, served with grilled vegetables and your choice of our homemade sauce.

Our selection of home-made sauces

- Mushroom
- Pepper
- Lemon Butter
- Lime Soya
- Meunière
- Chimichurri

Desserts



"Traditional" Crème Brûlée 390

A French dessert composed of a rich, creamy custard base under a caramelized crust.



French Toast 447

PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream and garnished with red fruits.



Caramelized Tropézienne Crêpe 229

Crêpe filled with tropézienne cream in strawberry sauce, topped with caramelized custard and fresh strawberries.



Hazelnut Pain Perdu 447

PAUL's baked croissant garnished with chocolate and hazelnuts, served with vanilla ice cream.

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.

Pastries



Strawberry Millefeuille 335

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

Vanilla Millefeuille 156

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

Chocolate Millefeuille 189

PAUL signature layers of crisp caramelized puff pastry with chocolate cream.



Strawberry Cheesecake 178

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



Chocolate Éclair 122

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



Strawberry Éclair 324

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

Gluten Egg Milk Soybeans

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Beverages

TEA INFUSION



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

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



Passion Surprise 159
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 189
Smooth matcha topped with airy whipped coffee for a bold, creamy contrast.

FRESH JUICES

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

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

Milk Soybeans

Beverages

SMOOTHIES



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



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



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

Bluebanana 259
A duo of blueberries and banana.

Passion Mango Smoothie 239
A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves.

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

TEA SELECTION

Thé noir Breakfast, Thé noir Earl Grey, Camomille 79

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

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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**

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.

Mocha Frappé 189
A combination of dark & milk chocolate with coffee with whipped cream and a chocolate pearl finish.

Salted Caramel Frappé 189
Indulgent salted caramel blended with coffee, milk and a caramel drizzle.

Low-Calorie Frappé 189
Selection of caramel or hazelnut.

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

Shaken Homemade Iced Tea 129
Selection of lemon or peach.

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

Milk Nuts Soybeans

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ENCOURAGE
a balanced diet

REDUCE
the impact of our packaging

SUSTAIN
actions of solidarity

SELECT
Wheat flour for
our bread

BAN
artifical 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

Photos and illustrations are non-contractual. In case of food allergies, please inform us when placing your order.