

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 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.

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** 600

Crushed avocado, served on top of a slice of toasted ancient 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 359

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 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.






Filet Mignon and Parmesan Omelette 999




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

Appetizers & Soups




Salmon Tartare    929
Chilled smoked salmon and avocado tartare with tartar sauce. Served with toasted bread stick.







Potato Pavé    239
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  139
Crispy, golden fries.



Garlic Baguette     289
Classic French toasted baguette, stuffed with garlic, cheese, and oregano.



Crusted Feta Chili Honey     349
Feta, coated in black and white sesame, chili honey, served with fougasse bread.

Appetizers & Soups



Horseradish Salmon Pizzetta 449

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



Traditional Onion Soup 189

Onion and melted cheese served in our homemade bread bowl.



Mushroom Soup 199

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



Red Lentil Soup 159

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

Sandwiches



Steak Frites French Dip 🌾 🥚 🥛 1099

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 🌾 🥚 🥛 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.



Spicy Tuna and Avocado Sandwich 🌾 🥚 🥛 🌱 🍷 399

Tuna mousse, avocado, tomato, jalapeño, pesto in a crispy brown ciabatta, served with a mixed green salad.



Smoked Salmon 🌾 🥚 🥛 🌱 499

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

Chicken Avocado 🌾 🥚 🥛 🌱 499

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

Smoked Turkey 🌾 🥚 🥛 299

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

Turkey & Cheese Baguette 🌾 🥛 399

Classic veal ham and Emmental cheese, on salted peppered burnt butter, served with a side salad.





Clubs & Burgers



Beef Katsu Sando New      **849**


Crispy beef katsu tenderloin with wasabi truffle mayo, served in sando bread with furikake fries.



Bistro Burger     **499**


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"     **449**

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     **399**



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



Salads






Sesame Chicken New      **399**
 Sesame togarachi chicken, mixed leaves, red and white cabbage, wild rocca, ginger pickles, peanuts and cashew tossed with yuzu citrus dressing.







Salmon Kale Quinoa   **599**
 Smoked salmon sashimi, avocado, hydrated crispy quinoa, mixed greens, red cabbage and bean sprouts, mixed with organic heirloom carrot ribbon, and yuzu citrus dressing.

"Fermière"   **449**
 Mixed lettuce topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese and carrots served with balsamic dressing.



Chicken Caesar    **379**
 Grilled chicken breast, iceberg lettuce, parmigiano-reggiano caesar dressing, crispy croutons, and shaved parmesan.



Goat Cheese Brûlée & Strawberries     **519**
 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.

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.

Salmon Citrus Quinoa 🐟 🍋

529

Quinoa mixed with pomegranate, edamame, avocado and mango, infused in citrus dressing, topped with smoked salmon.



🍋 🥑 Avocado Fraîcheur

399

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.

Pasta and Risotto



Chicken Pesto Fusili New      **649**

Chicken with al dente fusilli tossed in a vibrant, basil pesto and parmesan cream.





House Lasagna    **799**

Fifty layers of grilled, parmesan-crust lasagna.



Chicken Tagliatelle      **419**

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

Pappardelle Bolognese     **599**

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



 **Truffle Mushroom Risotto**   **569**

Rich and creamy parmesan truffle risotto, with a mix of portobello, shimeji, and button mushrooms.

Without truffle: **469**



Shrimp Burrata Rose      **749**

Linguini in rose sauce, shrimps, burrata, chilli garlic oil, and crispy onion.






French Traditions



Chicken Suprême New   **749**

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



Traditional "Entrecôte Frites"      **1259**

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



Amandine Meunière White Fish      **549**

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



Chicken Cordon Bleu     **549**

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

More Mains







Salmon Bowl   

949

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



Chicken Al Limone    

689

Pan-seared chicken breast, heirloom organic rainbow carrots, crunchy crumble, and linguini pasta, all coated in a light and flavorful amandine lemon butter sauce.



Grilled Beef Tenderloin 

1099

Served with mashed potatoes, sautéed vegetables, and your choice of our homemade sauce.








 **Healthy Grilled Chicken** 

449

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 🍳 🥚 380

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



French Toast 🍳 🍞 🍓 🍓 🍓 335

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 🍳 🍞 🍫 🌰 🌰 🌰 425

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

Pastries






Chocolate Tartlet    

133

Rich dark chocolate ganache in a crisp sweet pastry shell.



Strawberry Tartlet   

122

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



Lemon Tartlet   

99

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

Pastries



Strawberry Millefeuille 🌾🥚🥛 167

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

Vanilla Millefeuille 🌾🥚🥛 167

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

Chocolate Millefeuille 🌾🥚🥛🍫 167

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



Strawberry Cheesecake 🌾🥚🥛 167

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



Chocolate Éclair 🌾🥚🥛🍫 111

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



Strawberry Éclair 🌾🥚🥛🍓 99

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

Beverages

TEA INFUSION



Cold Brew Hibiscus Berry 129

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

Chamomile Yuzu 115

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



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

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

Beverages

SMOOTHIES



Heart Beet



149

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



Greenfields

149

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



"Miel et Soleil"

149

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

Passion Mango Smoothie

199

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

PAUL Mix

199

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

TEA SELECTION

Thé noir Breakfast, Thé noir Earl Grey, Camomille

64

Sip and savor the difference!

Our drinks are freshly made with real, natural flavors.



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

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.

Mocha Frappé 169

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

Salted Caramel Frappé 169

Indulgent salted caramel blended with coffee, milk and a caramel drizzle.

Low-Calorie Frappé 169

Selection of caramel or hazelnut.

Frozen Mint Lemonade 104

An icy blend of zesty lemon and cool mint.

Shaken Homemade Iced Tea 119

Selection of lemon or peach.

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



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**

