

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 KSA!

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



- Gourmandise     492Cal 17
- Apple Turnover    348Cal 17
- Escargot aux Raisins    313Cal 17
- Apple Grillé    294Cal 17



- Plain Croissant    247Cal 15
- Almond Croissant     515Cal 19
- Cheese Croissant    342Cal 19
- Zaatar Croissant    265Cal 19
- Pistachio Croissant     695Cal 19


















SET MENU BREAKFAST

Parisien 59
1 hot beverage
+ 1 viennoiserie of your choice
1/2 baguette, butter & jam (apricot & strawberry)

Continental 69
1 hot beverage + 1 fresh orange juice + 1 viennoiserie of your choice
+ 1/2 baguette, butter & jam (apricot & strawberry)

Complet 79
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



- Pain au Chocolat     301Cal 18
- Pain au Chocolat Almond      444Cal 19
- Pain au Chocolat Pistachio      699Cal 19
- Palmier    345Cal 17

Pastries



Chocolate Tartlet 🌾 🥚 🥛 🌿 396Cal **28**
 Rich dark chocolate ganache in a crisp sweet pastry shell.

Strawberry Tartlet 🌾 🥚 🍓 288Cal **29**
 PAUL signature fresh strawberries arranged over smooth pastry cream in a crisp sweet tart shell, lightly glazed for bright sweetness.

Apricot Anglaise 🌾 🥚 🍑 379Cal **19**
 PAUL signature flaky buttery pastry filled with tender apricots and light custard, offering a bright, gently caramelized fruity delight.

Apple Tartlet 🌾 🥚 🍏 338Cal **17**
 Thin buttery pastry topped with tender baked apples, lightly caramelized and glazed for a crisp, delicately sweet finish.

Lemon Tartlet 🌾 🥚 🍋 320Cal **28**
 PAUL signature zesty lemon cream in a crisp sweet tart shell, finished with a light glaze for bright, refreshing flavour.

Strawberry Cheesecake 🌾 🥚 🍓 663Cal **28**
 Creamy cheesecake layered with sweet strawberry topping on a buttery base.

Strawberry Millefeuille 🌾 🥚 🍓 577Cal **29**
 PAUL signature layers of crisp caramelized puff pastry with vanilla cream and fresh strawberries.



Chocolate Éclair 🌾 🥚 🍫 315Cal **24**
 PAUL signature light choux pastry filled with rich chocolate cream and topped with smooth glossy chocolate icing.

Strawberry Éclair 🌾 🥚 🍓 213Cal **26**
 A light choux pastry filled with silky strawberry cream and topped with fresh berries.



PAUL's exclusive 80 g macarons combine a generous size with delicate almond shells and rich, indulgent fillings across a variety of signature flavours.

Chocolate Macaron 🌾 🥚 🍫 356Cal **28**

Raspberry Macaron 🌾 🥚 🍓 371Cal **28**

Pistachio Macaron 🌾 🥚 🌿 362Cal **28**

Vanilla Macaron 🌾 🥚 🍫 431Cal **28**





Eggs & Omelettes



Poached Eggs and Caramelized Dauphinois Potatoes 59   925Cal

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



Stracciatella Omelette and Pistachio Pesto 72     524Cal


Creamy stracciatella omelette, with veal ham, pistachio pesto, sundried tomatoes, basil and parmigiano-reggiano.



Labneh Harissa and Fermented Olives 54     966Cal

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 42 

Your choice of: fried eggs 263Cal or sunny side up 535Cal or plain omelette 342Cal. Served with a side salad.

Add on:

Mixed vegetables **13** 13Cal

Emmental cheese  **13** 311Cal

Eggs & Omelettes



Eggs Royal

69

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

Eggs Benedict

64

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



Halloumi Pesto Quinoa 1195Cal

69

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.



Avocado Poached Eggs 649Cal

62

Two poached eggs with avocado, toasted brioche bread with cream cheese and dill, baby spinach, topped with hollandaise sauce, served with a side salad and hash brown potato.



Salmon Croll 541Cal

64

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.

Sandwiches & Toasts



Truffle Scrambled on Toast **New** 764Cal 68
Shavings of black truffle on fluffy scrambled eggs, served on top of brioche bread, served with a side salad.

Halloumi Pesto 565Cal 59
Grilled halloumi, polka bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with a side salad.

Croissalmon Avocado 497Cal 59
Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado, served with a side salad.



Veal Ham Fromage Baguette 829Cal 59
Classic veal ham and Emmental cheese, on salted peppered butter, served with a side salad.



Triple Avocado Smash **New** 513Cal 59
A generous portion of freshly crushed avocado and sliced avocado, served on top of a slice of toasted ancien bread with avocado oil, garnished with crispy cashew cereal.

Feta Avocado Tartine 529Cal 59
Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy ancien bread.

Miso Avocado Tartine 647Cal 59
Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy ancien bread.



Croque-Monsieur 609Cal 64
Classic French open-faced sandwich with veal ham and Emmental cheese on crispy bread, served with a side salad. Add egg: the Croque-Madame version, topped with your choice of poached or fried egg. 8

French Toast & Acai



Red Fruits Chia Pudding 369Cal 44
Chia seeds & coconut milk base topped with red fruit coulis & fresh red fruits.

Acai Bowl 233Cal 44
Served with seasonal fruits.

Add on:

Granola **5** 132Cal

Dried Nuts **5** 60Cal



French Toast 915Cal 44
PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream and garnished with red fruits.



Mango Chia Pudding 411Cal 44
Chia seeds & coconut milk base topped with mango coulis & fresh mangoes, pomegranate, & almond flakes.



Acai Peanut Butter 422Cal 44
Served with peanut butter and banana.

Add on:

Granola **5** 132Cal

Dried Nuts **5** 60Cal

Beverages

SMOOTHIES



Heart Beet 237Cal 32

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

"Miel et Soleil" 189Cal 32

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

Greenfields 182Cal 32

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

PAUL Mix 142Cal 32

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

TEA INFUSION

Chamomile Yuzu 126Cal 32

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

Cold Brew Hibiscus Berry 124Cal 29

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

Passion Surprise 111Cal 32

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

MATCHA SELECTION



Matcha Latte (Hot/Iced) 134Cal 27

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

Matcha Whipped Coffee 173Cal 32

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

Matcha Affogato 115Cal 24

Creamy ice cream finished with a warm pour of earthy matcha.

FRESH JUICES

Orange 150Cal, Orange & Carrot 154Cal, 29

Carrot 102Cal, Kiwi 232Cal, Mango 119Cal,

Strawberry 193Cal

TEA SELECTION

Thé noir Breakfast, Thé noir Vanilla, 22

Thé noir Earl Grey, Thé vert Menthe,

Thé vert Yunann, Camomille

SIGNATURE COLLECTION



Spanish Latté (Hot/Iced) 201Cal 28

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

Caramel Cappuccino 160Cal 29

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

Vanilla Almond Latté 175Cal 29

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

Cinnamon Honey Latté 202Cal 29

Velvety smooth latte spiced up with cinnamon and natural honey.

"L'Onctueux" 27

Hot Chocolate 342Cal

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

OTHER DRINKS

Acqua Panna (Small/Large) 16 / 29

Sparkling Water (Small/Large) 24 / 36

Soft Drinks 19

CLASSIC COFFEES

Espresso (S/D) 16 / 22

Café Crème 109Cal 27

Cappuccino 122Cal 27

Flat White 205Cal 27

Cortado 44Cal 22

Piccolo 36Cal 17

Americano 22

Mocha 219Cal 24

Alternative milk substitutes:

Coconut / Almond / Oat / Soy 6

COMFORT & INDULGENCE



Chocolate Duo Café Frappé 216Cal 29

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

Coffee Frappé 108Cal 28

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

Low-Calorie Frappé 28

Selection of caramel 114Cal or hazelnut 118Cal.

Frozen Mint Lemonade 131Cal 29

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**

