

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 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.

# All Day Brunch



**Truffle Scrambled on Toast** 68

**New** 🌱 🥚 🥛 764Cal

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

**Poached Eggs and Caramelized Dauphinois Potatoes** 🌱 🥚 🥛 925Cal 59

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



**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.



**Triple Avocado Smash** **New** 🌱 🥚 🥛 513Cal 59

A generous portion of freshly crushed avocado and sliced avocado, served on top of a slice of toasted ancient bread with avocado oil, garnished with crispy cashew cereal.

Add egg 5

**Labneh Harissa and Fermented Olives** 🌱 🥚 🥛 966Cal 54

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.



**Filet Mignon and Parmesan Omelette** 🌱 🥚 🥛 965Cal 109

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

# Appetizers & Soups



## Salmon Tartare 🌱 🥚 🥛 537Cal 89

Chilled salmon cubes and avocado tartare with citrus vinaigrette. Served with toasted bread stick.



## 🌱 Potato Truffle Pavé 🌱 🥚 🥛 887Cal 64

Layered lemon potato pavé with truffles and creamy snow parmesan in caesar sauce.

Without truffle: 49

## 🌱 Truffle & Parmesan Fries 🥚 🥛 948Cal 44

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

## 🌱 French Fries 750Cal 24

Crispy, golden fries.



## 🌱 Garlic Baguette 🌱 🥚 🥛 🌊 1092Cal 44

Classic French toasted baguette, stuffed with garlic, oregano, and cheese and topped with chives.



## 🌱 Crusted Feta Chili Honey 🌱 🥚 🥛 🌊 991Cal 61

Greek feta, coated in black and white sesame, chili honey, topped with fresh thyme, served with fougasse bread.

# Appetizers & Soups



## Horseradish Salmon

73




**Pizzetta**     572Cal

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



## Traditional Onion Soup

39

   745Cal  
Onion and melted cheese served in our homemade bread bowl.



## Mushroom Soup 210Cal

39

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



## Red Lentil Soup 309Cal

39

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

# Sandwiches



**Steak Frites French Dip** 🌾🥚🥛🌱 1454Cal **84**  
 Sautéed beef tenderloin in browned rosemary butter, mushrooms, horseradish mayo, potato fries topped with melted Emmental cheese, served aside with onion soup and French fries.

**Croque Monsieur** 🌾🥚🥛 609Cal **64**  
 Classic French open-faced sandwich with veal ham and gruyere cheese 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** 🌾🥚🥛🌱🍷 792Cal **69**  
 Tuna mousse, avocado, tomato, jalapeño, pesto in a crispy brown ciabatta, served with a mixed green salad.



**Smoked Salmon** 🌾🥚🥛🌱🍷 659Cal **74**  
 Smoked salmon, cream cheese, onion rings, rocca and capers in multigrain bread, served with a mixed green salad.

**Chicken Avocado** 🌾🥚🥛🌱 976Cal **69**  
 Pan-seared chicken, avocado, tomato, emmental cheese, garlic mayonnaise, in soft bread, served with french fries and mixed green salad.

**Smoked Turkey** 🌾🥚🥛🌱 1051Cal **59**  
 Smoked turkey with mayo mustard spread, pickles, fresh tomatoes and lettuce in polka bread, 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.


# Clubs & Burgers



**Beef Katsu Sando** New      1154Cal **79**

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



**Bistro Burger**     981Cal **72**

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"**     1051Cal **64**

Grilled chicken breast, smoked veal ham, fried eggs, melted Emmental cheese, pickles, tomato, lettuce, mayonnaise and mustard sauce on toasted bread served with French fries"








**Crunchy Chicken Slaw Burger**     1010Cal **64**



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**      482Cal **68**  
Chilled salmon cubes, avocado, hydrated crispy quinoa, mixed greens, red cabbage, kale, and bean sprouts, mixed with organic carrot ribbon, and yuzu citrus dressing.







**Salmon Kale Quinoa**   189Cal **82**  
Raw salmon sashimi, avocado, hydrated crispy quinoa, mixed greens, red cabbage, kale, and bean sprouts, mixed with organic carrot ribbon, and yuzu citrus dressing.  
You can substitute with: Smoked salmon

**"Fermière"**   522Cal **69**  
Mixed lettuce topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese and carrots served with balsamic dressing.





**Baby Gem Chicken Caesar**     319Cal **69**  
Grilled chicken breast, little gem lettuce, parmigiano-reggiano caesar dressing, crispy croutons, and shaved parmesan.





**Goat Cheese Brûlée & Strawberries**     509Cal **74**  
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**   565Cal **82**  
 Grilled tenderloin steak grilled in smokey BBQ sauce, avocado, cherry tomato, mixed lettuce, fresh spinach, baby corn, crispy onion flakes, served with sesame vinaigrette dressing.










  **Avocado Fraîcheur** 289Cal **76**  
 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.



**Citrus Quinoa**   274Cal **79**  
 Quinoa mixed with pomegranate, edamame, avocado and mango, infused in citrus dressing, topped with smoked salmon.

Choice of:  
 Smoked Salmon 79  
 Grilled Salmon 79  
 Grilled Chicken 64  
 Poached Shrimp 74



    **Crab & Salmon**    302Cal **79**  
 Crab meat, smoked salmon, fresh rocca, mixed greens, fresh avocado and tomato slices served with lemon dressing.



**Chicken & Corn Bowl**   942Cal **82**  
 An ultimate combination of mango chutney chicken, fresh grilled corn, fresh avocado, salsa, edamame, red beans, mozzarella cheese, lettuce mixed with orange dressing.

# Pasta and Risotto



## Chicken Pesto Fusili **New** 988Cal 79

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



## Chicken Tagliatelle 1091Cal 79

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

## House Lasagna 1169Cal 74

Fifty layers of grilled, parmesan-crust ed lasagna in tomato bechamel sauce.

## Pappardelle Bolognese 569Cal 69

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



## Truffle Mushroom Risotto 980Cal 94

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

Without truffle: 69



## Shrimp Burrata Rose 1053Cal 82

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

# French Traditions



**Chicken Suprême New** 🌱 🥚 1432Cal **98**

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



**Traditional "Entrecôte Frites"** 🌱 🥚 🥛 🥜 🌊 438Cal **124**

A signature French dish, featuring a perfectly grilled Australian rib eye steak, served with our hand cut french fries, and a traditional entrecôte sauce.



**Amandine Seabass Meunière** 🌱 🥚 🥛 🥜 🌊 1187Cal **119**

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



**Chicken Cordon Bleu** 🌱 🥚 🥛 🥜 🌊 702Cal **86**

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** 🌱 🥚 🥛 994Cal

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

119



**Chicken Al Limone** 🌱 🥚 🥛 🥜 1409Cal

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

84



**Grilled Beef Tenderloin** 🥛 811Cal

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

119



**Healthy Grilled Chicken** 🌱 583Cal

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

84

## Our selection of home-made sauces

- Mushroom 🥛 🌱
- Pepper 🌱 🥛
- Lemon Butter 🥛
- Lime Soya 🌱
- Meunière 🥚
- Chimichurri

# Desserts



**Chocolate Fondant** 🌾 🥚 🥛 🥜 521Cal **44**

Valrhona dark chocolate melted fondant topped with dark chocolate shavings, served with vanilla ice cream.

**Hazelnut Pain Perdu** 🌾 🥚 🥛 🥜 1194Cal **49**

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



**French Toast** 🌾 🥚 🥛 🥜 915Cal **44**

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



**"Traditional" Crème Brûlée** 🥚 🥛 709Cal **36**

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



**Caramelized Tropézienne Crêpe** 🌾 🥚 🥛 994Cal **44**

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

# 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.

**Lemon Tartlet** 🌾🥚🥛🌰🍲 320Cal 28

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



**Apricot Anglaise** 🌾🥚🥛🌰🍲 379Cal 17

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.



**Flan Normand** 🌾🥚🥛🌰🍲 419Cal 24



**Macaron (Raspberry/Vanilla/Chocolate/Pistachio)** 🌾🥚🥛🌰🍲 28

# Pastries



**Strawberry Millefeuille** 🌾🥚🥛 577Cal 29

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

**Vanilla Millefeuille** 🌾🥚🥛 451Cal 29

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

**Chocolate Millefeuille** 🌾🥚🥛🍫 669Cal 29

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



**Chocolate Éclair** 🌾🥚🥛🍫 315Cal 24

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



**Strawberry Cheesecake** 🌾🥚🥛 663Cal 28

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



**Strawberry Éclair** 🌾🥚🥛 213Cal 26

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

# Beverages

## TEA INFUSION



### Cold Brew Hibiscus Berry 124Cal 29

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

### Chamomile Yuzu 126Cal 32

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



### 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

## 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 27

Alternative milk substitutes:

Coconut / Almond / Oat / Soy 6

# Beverages

## SMOOTHIES



**Heart Beet**    237Cal

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

32



**Greenfields** 182Cal

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

32



**"Miel et Soleil"** 189Cal

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

32

**Passion Mango Smoothie** 22Cal

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

32

**PAUL Mix** 142Cal

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

32

## TEA SELECTION

**Thé noir Breakfast, Thé noir Vanilla,** 22

**Thé noir Earl Grey, Thé vert Menthe,**

**Thé vert Yunann, Camomille**

**Sip and savor the difference!**

Our drinks are freshly made with real, natural flavors.



## 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

## 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.

### Mocha Frappé 325Cal 28

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

### Salted Caramel Frappé 227Cal 28

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

### 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.

### Shaken Homemade Iced Tea 25

Selection of lemon 123Cal or peach 136Cal.

### 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**

