

PAUL

depuis 1889



Breakfast Menu

Creating and sharing food designed to give you pleasure.

Here at Maison PAUL we have maintained the flavour of really good bread since 1889. The care we take in selecting our ingredients and preparing our products has never changed. For generation after generation, pastries, pâtisserie, sandwiches and so many other gourmet creations have joined our product ranges, right up to the moment when we're offering you the opportunity to enjoy them in one of our restaurants or tea rooms where you're reading these few words today. We hope they bring you pleasure!

PAUL's commitment to good food

Eating well isn't just a matter of flavour. it's also about having a varied diet and choosing products that are both good for us and good for the environment. This is why at PAUL we have banished all genetically modified ingredients, artificial colours and palm oil (including in the chocolate hazelnut spread on your crêpes!). The flour we use to make our breads comes from a responsible French producer and all of our coffees are Rainforest Alliance certified. These are the policies that we're proud of.



Vegetarian products without meat or fish, but may contain eggs, dairy products or honey.



Vegan products products without any ingredients of animal origin.



Gluten-free products made using gluten-free ingredients. May contain traces of gluten.



Lactose-free products made using lactose-free ingredients.



Healthy Eating products This label is awarded to products which make the best contribution to nutritional balance.

You can check the list of allergens present on our products on site. For precise details, ask one of our team members. Prices include service.

Viennoiseries



Plain Croissant 83

Almond Croissant 139

Cheese Croissant 106

Zaatar Croissant 89

Pain au Chocolat Almond 139



Pain au Chocolat 94

SET MENU BREAKFAST

Parisien 349

1 hot beverage
+ 1 viennoiserie of your choice
1/2 flute à l'ancienne, butter & jam
(apricot & strawberry)

Continental 389

1 hot beverage + 1 fresh orange juice
+ 1 viennoiserie of your choice
+ 1/2 flute à l'ancienne, butter & jam
(apricot & strawberry)

Complet 429

1 hot beverage + 1 fresh orange juice
1 viennoiserie of your choice
+ 1/2 flute à l'ancienne, butter & jam
+ (apricot & strawberry) + plain omelette,
served with side salad

Pastries



Chocolate Éclair 94



Strawberry Millefeuille 119



Chocolate Tartlet 99



Strawberry Tartlet 99



Strawberry Cheesecake 109

Please be advised:
Some of our products may contain nuts or traces of nuts, in case of allergies please consult our team. The daily amount of an average adult is 2000 Calories. Requirements may vary based on individual needs. Additional nutritional data is available upon request.

Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

Eggs & Omelettes



Poached Eggs and Caramelized Dauphinois Potatoes **New** 249

Poached eggs, caramelized potato gratin dauphinois, rosemary and thyme infused parmesan sauce.



Stracciatella Omelette and Pistachio Pesto 379

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



Labneh Harissa and Fermented Olives 299

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



Eggs Your Way 189

Your choice of: fried eggs, scrambled, sunny side up. Served with a side salad.

Add on:

Mixed vegetables 79

Emmental cheese 89



Eggs Benedict

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

Add on:

Veal bacon 279

Smoked turkey 289

Smoked salmon 349

Halloumi Pesto Quinoa 419

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

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Sandwiches & Toasts



Turkey and Cheese Baguette 369
New 🌱 🥗
Classic smoked turkey and gruyere cheese, on salted peppered butter, served with a side salad.



Croque-Monsieur **New** 🌱 🥗 🥚 🍷 399
Classic French open-faced sandwich with smoked turkey, 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. 409



Halloumi Pesto 🌱 🥗 🍷 🍷 🌱 249
Grilled halloumi, polka bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with a side salad.



Feta Avocado Tartine 🌱 🥗 🥚 🍷 289
Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy toast.



Miso Avocado Tartine 🌱 🥗 🥚 🍷 🍷 249
Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast.

Smoked Turkey 🌱 🥗 249
Smoked turkey with mayo mustard spread, pickles, fresh tomatoes and lettuce in polka bread, served with a side salad.


Halloumi Croissant 🌱 210
Fresh croissant stuffed with halloumi cheese, fresh tomatoes, black olives & rocca topped with olive oil & fresh basil, served with a side salad.


Croissalmon Avocado 🌱 🥗 🥚 🍷 🍷 389
Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado, served with a side salad.

Drinks


LIGHT & REFRESHING




Chamomile Yuzu  110
A refreshing fusion of cold brew chamomile tea with a Japanese twist.

Kiwi Honey Sparkler  129
A fragrant & sweet kiwi with natural honey and fresh basil.







Passion Surprise  129
A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit.

Honeybee Sparkler  110
Our take on the classic lemonade with natural honey and touched rosemary finish.


BODY & MIND




Heart Beet     129
A heartfelt combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile.

"Miel et Soleil"  129
Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango.



Greenfields  129
Crisp tropical fruits combined with fresh spinach and a hint of ginger.



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




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BODY & MIND


Bluebanana   179
A duo of blueberries and banana.


Passion Mango Smoothie  179
A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves.


FRESH & FRUITY


Orange  99

Orange and Carrot  99

Carrot  99

Kiwi  99

Mango  99


Strawberry  99

Frozen Mint Lemonade  99

PAUL TEA & INFUSIONS

Thé noir Breakfast  54


Thé noir Earl Grey  54



Chamomille  54



HOT & WARM







Brewed with our exclusive PAUL coffee blend.



Espresso (S/D)  56 / 79


Café Crème   89


Cappuccino   89



Flat White   99

Cortado   79

Piccolo   55

Americano  89

Mocha   129

"L'Onctueux" 129
PAUL Hot Chocolate  

Alternative milk substitutes: 

Coconut milk 55

Almond milk 55

Oat milk 55

Soya milk 55

Please ask your server for available options.

OTHER DRINKS

Mineral Water (Small/Large) 39 / 59

Sparkling Water (Small/Large) 79



Soft Drinks 57



Sip and savor the difference!

Our drinks are freshly made with real, natural flavors.




PAUL SPECIALS

PAUL Caramel Cappuccino   119
House blend coffee, caramel and velvety frothed milk, drizzled with indulgent caramel on top.

PAUL Spanish Latté   129
Our signature method of making a Spanish latté creating a rich-velvety and smooth-creamy texture.

Vanilla Almond Latté   119
Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes.

Cinnamon Honey Latté   109
Velvety smooth latte spiced up with cinnamon and natural honey.



PAUL Mix  179
A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice.





Cold Brew Hibiscus Berry Tea 99
Smooth mellow combination of cold brew hibiscus infused with blackcurrant and natural honey.



ICED & FROZEN



Iced Spanish Latté   139
The trendy milk beverage using our house blend coffee combined with condensed milk.

Coffee Frappé   119
An improved recipe of rich-flavour coffee with a creamy and indulgent taste.


Iced Caramel Cinnamon   149
Latté over ice with a touch of cinnamon and indulgent caramel.

Mocha Frappé   149
A combination of dark & milk chocolate with house blend coffee with whipped cream and a chocolate pearl finish.

Salted Caramel Frappé   149
Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle.

Low-Calorie Frappé   149
Selection of Caramel or Hazelnut.

Chocolate Duo Café Frappé    179
Crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce toffee caramel.

Shaken Homemade Iced Tea  119
Selection of Lemon or Peach.

May 2025