

PAUL

depuis 1889

Breakfast





Eggs & Omelettes



Stracciatella Omelette and Pistachio Pesto **New**    
Creamy Stracciatella Omelette, with Smoked Turkey, pistachio pesto, sundried tomatoes, basil, and Parmigiano-Reggiano. **299**


















Continental 389
1 hot beverage + 1 fresh orange juice
+ 1 viennoiserie of your choice
+ 1/2 flute à l'ancienne, butter & jam
(apricot & strawberry)

Parisien 349
1 hot beverage
+ 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.



Eggs Benedict
Two poached eggs on grilled brioche bun, topped with Hollandaise sauce, served with a side salad & roasted potato.
Add on:
Beef Bacon    **279**
Smoked Turkey    **289**
Smoked Salmon     **349**

Halloumi Pesto Quinoa     
Nutritious combination of quinoa, pesto, homemade chia crackers grilled halloumi, avocado, roasted pumpkin, chickpeas, rocket leaves served with mandarin dressing, topped with your choice of poached or boiled egg. **378.99**



Eggs Your Way 
Your choice of: Fried eggs, Scrambled, Sunny side up. Served with a side salad. **189**
Add on:
Marseillaise vegetables  **79**
Emmental cheese  **89**



Sands & Toasts



Turkey Fromage Baguette **New** 🍷🍷🍷
Classic smoked turkey and Gruyère cheese, on salted peppered burnt butter, served with a side salad. **359**



Croque Monsieur **New** 🍷🍷🍷
Classic French open-faced sandwich with smoked turkey, Gruyère cheese, on crispy bread, served with a side salad. **389**
Add Egg: A variation of croque madame, topped with your choice of poached or fried egg.



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



Feta Avo 🍷🍷🍷
Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy toast. **249**



Croissalmon Avocado 🍷🍷🍷
Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado, served with a side salad. **338.99**

Miso Avocado 🍷🍷🍷
Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast. **249**

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

Halloumi Croissant 🍷
Fresh croissant stuffed with halloumi cheese, fresh tomatoes, black olives & rocca topped with olive oil & fresh basil, served with a side salad. **199**



Drinks

LIGHT & REFRESHING



Chamomile Yuzu

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



Kiwi Honey Sparkler

A fragrant & sweet kiwi with natural honey and fresh basil. 110



Passion Surprise

A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit. 110

Honeybee Sparkler

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

BODY & MIND



Heart Beet

A heartful combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile. 110



Greenfields

Crisp tropical fruits combined with fresh spinach and a hint of ginger. 110



Miel Et Soleil

Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango. 110

Sip and savor the difference!

Our drinks are freshly made with real, natural flavors.





PAUL SPECIALS




PAUL Caramel Cappuccino  
House blend coffee, caramel and velvety frothed milk, drizzled with indulgent caramel on top. **109**

PAUL Spanish Latté  
Our signature method of making a Spanish latté creating a rich-velvety and smooth-creamy texture. **124**

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

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

PAUL Mix 
A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice. **169**





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

ICED & FROZEN





Iced Spanish Latté  
The trendy milk beverage using our house blend coffee combined with condensed milk. **124**




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

Iced Caramel Cinnamon  
Latté over ice with a touch of cinnamon and indulgent caramel. **124**

Mocha Frappé  
A combination of dark & milk chocolate with house blend coffee with whipped cream and a chocolate pearl finish. **124**

Salted Caramel Frappé  
Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle. **124**

Low- Calorie Frappé  
Selection of Caramel or Hazelnut. **124**

Shaken Homemade Iced Tea 
Selection of Lemon or Peach. **119**



Chocolate Duo Café Frappé    
Crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce toffee caramel. **134**




BODY & MIND


Bluebanana  
A duo of blueberries and banana. 169

Passion Mango Smoothie 
A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves. 169

FRESH & FRUITY


Orange  94


Orange and Carrot  94

Carrot  94

Kiwi  94

Mango  94


Strawberry  94

Frozen Mint Lemonade  94

PAUL TEA & INFUSIONS



Thé noir Breakfast  54



Thé noir Earl Grey  54

Chamomille  54



HOT & WARMTH

Espresso (S/D)  56 / 79


Café Crème   89

Cappuccino   89



Flat White   89

Cortado   66

Piccolo   55

Americano  89

Mocha   119

PAUL Hot Chocolate   119

Alternative milk substitutes: 

Coconut milk 55

Almond milk 55

Oat milk 55

Please ask your server for alternative options.

OTHER DRINKS

Water 39 (small) / 59 (large)

Sparkling Water 64

Soft Drinks 54

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