

# PAUL

depuis 1889



Lunch 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

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# All Day Brunch



**Poached Eggs and Caramelized Dauphinois Potatoes** **New** 259  
Poached eggs, caramelized potato gratin dauphinois, rosemary and thyme infused parmesan sauce.



**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. 419



**Filet Mignon and Parmesan Omelette** 749  
**New**  
Paired with a sous vide tenderloin steak, parmesan omelette, roasted baby potatoes with chimichurri sauce.



**Labneh Harissa and Fermented Olives** 309  
**New**  
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.



**Salmon Croll** 399  
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.



**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.



# Appetizers & Soups



**Salmon Tartare** **New** 799  
Chilled fresh raw salmon and avocado tartare with citrus vinaigrette. Served with toasted bread stick.



**Patates Pavées au Parmesan** **New** 219  
Layered lemon potato pavé with creamy snow parmesan.



**Garlic Baguette** **New** 249  
Classic French toasted baguette, stuffed with garlic, oregano and cheese.



**Roll au Vent** **New** 409  
Baked croissant roll, stuffed with chicken and sautéed fresh mushrooms in creamy parmesan pesto and pine nuts.



**Crusted Feta Chili Honey** 319  
Feta, coated in black and white sesame, chili honey, served with fougasse bread.



**Horseradish Salmon Pizzetta** 419  
Smoked salmon, horseradish cream cheese, edamame, spinach, watercress, parmesan tomato salsa, placed on toasted PAUL bread.



**Traditional Onion Soup** 169  
Onion and melted cheese served in our homemade bread bowl.



**Red Lentil Soup** 139  
Red lentil, lemon juice, coriander, sun-dried tomato, served with crouton on the side.

**Mushroom Soup** 149  
A mix of fresh button and shiitake mushrooms, cream, topped with a sprig of thyme.

**Our Fries** 119  
French fries



# Sandwiches & Burgers



**Bistro Burger** **New** 389  
Juicy beef patty, layered with aged cheddar cheese, crispy grilled onion, house-made umami dill sauce, all nestled on a toasted soft bun, served with seasoned home cut French fries.



**Steak Frites French Dip** **New** 679  
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 home cut French fries.



**Turkey and Cheese Baguette** **New** 379  
Classic smoked turkey and gruyere cheese, on salted peppered butter, served with a side salad.



**Spicy Tuna and Avocado Sandwich** 369  
**New**  
Tuna mousse, avocado, tomato, jalapeño, pesto in a crispy brown ciabatta, served with a mixed green salad.



**Crunchy Chicken and Slaw Burger** 339  
Flaked crispy chicken breast, honey mustard, pickles, sriracha honey aioli, crispy slaw, in a toasted soft bun, served with French fries.



**Smoked Salmon** 429  
Cream cheese, onion rings, rocca and capers in multigrain bread, served with a mixed green salad.

**Club "The Classic"** 379  
Grilled chicken breast, smoked veal ham, boiled eggs, melted gruyere cheese, pickles, tomato, lettuce, mayonnaise and mustard sauce on toasted bread served with French fries.

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

**BBQ Cheese Burger** 389  
Homemade beef patty, melted cheddar cheese, crispy bacon, caramelized and crispy onions, Marie Rose and BBQ sauce, in a soft toasted bun, served with French fries.

**Chicken Avocado** 389  
Pan-seared chicken, avocado, tomato, emmental cheese, garlic mayonnaise, in soft bread, served with french fries and mixed green salad.



# Salads & Bowls



**Salmon Kale Quinoa** **New** 599

Raw salmon sashimi, avocado, hydrated crispy quinoa, mixed greens, red cabbage, kale, and bean sprouts, mixed with organic heirloom carrot ribbon, and yuzu citrus dressing.



**Baby Gem Chicken Caesar** **New** 339

Grilled chicken breast, little gem lettuce, parmigiano-reggiano caesar dressing, crispy croutons, and shaved parmesan.



**Shrimp Orange Citrussy Salad** **New** 499

Poached shrimp, mixed lettuce, watercress, grilled artichoke, cherry tomatoes, green beans, fresh basil and mint in orange dressing.



**Goat Cheese Brûlée & Figs** 399

**New**

Honey-brûlée goat cheese, mixed with crispy greens and arugula, dressed in a light balsamic vinaigrette, tomatoes, cucumber, topped with sweet caramelized pecans and figs.



**"Fermière"** 399

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



**Avocado Fraîcheur** 329

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.



**Salmon Citrus Quinoa** 499

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

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# Pasta and Risotto



**House Lasagna** **New** 🍴 🌱 🌿 🍷 599  
Fifty layers of grilled parmesan-crust ed lasagna.



**Trio Truffle Mushroom Risotto** 549  
**New** 🍴 🌱 🌿 🍷  
Rich and creamy parmesan truffle risotto, with a mix of portobello, shimeji, and button mushrooms.  
Without truffle: 439



**Shrimp Burrata Rose** 🍴 🌱 🌿 🍷 599  
Linguini in rose sauce, shrimps, burrata, chilli garlic oil, and crispy onion.



**Chicken Tagliatelle** 🍴 🌱 🌿 🍷 389  
Tagliatelle in fresh cream, pan-seared chicken, pine nuts, sun dried tomato, parmesan shavings, and fresh rosemary.

**Linguini Bolognese** 🍴 🌱 🌿 🍷 439  
Linguini pasta cooked in bolognese tomato sauce topped with parmesan cheese.



# PAUL French Traditional Dishes



**Traditional "Entrecôte Frites" New** 899

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



**Almond Meunière Seabass New** 499

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



**Roll au Vent New** 409

Baked croissant roll, stuffed with chicken and sautéed fresh mushrooms in creamy parmesan pesto and pine nuts.



**Chicken Al Limone New** 549

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



**Salmon Poke Bowl** 769

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

**Grilled Beef Tenderloin** 710

Served with mashed potatoes, sautéed vegetables, and our homemade sauces.

**Healthy Grilled Chicken** 399

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

**Chicken Escalope** 419

Crusted chicken escalope served with linguini pasta & your choice of tomato or creamy sauce.



**Chicken Cordon Bleu** 439

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

Choice of Sauces:

Mushroom

Pepper

Truffle Mushroom

Edamame Salsa

Lime Soya

Meunière

Chimichurri



# Desserts



**Traditional "Crème Brûlée"** **New** 🌱 🍓 🍌 🍋 369

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



**Hazelnut Pain Perdu** **New** 🌱 🍓 🍌 🍋 379

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



**Pain Perdu** 🌱 🍓 🍌 🍋 249

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




**Caramelized Tropézienne Crêpe** 🌱 🍓 🍌 🍋 299


Crepe filled with tropezienne cream in homemade strawberry sauce, topped with caramelized custard and fresh strawberries.

# 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



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# 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