





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



Strawberry Millefeuille

94

119



Chocolate Tartlet



Strawberry Tartlet

99



Strawberry Cheesecake

Please be advised:

All Day Brunch



Poached Eggs and Caramelized Dauphinois Potatoes New @ @ @

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

259



749 Filet Mignon and Parmesan Omelette

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



Salmon Croll @ @ @ @

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.

399



Croque-Monsieur New @ @ @

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.

399



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.



Halloumi Pesto Quinoa @ @ @ @

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 @ @

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

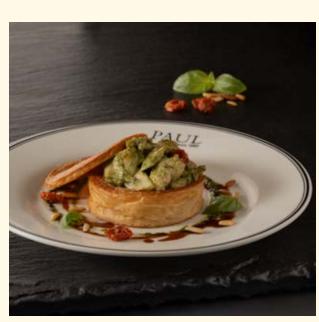


Patates Pavées au Parmesan New @ @ @ Layered lemon potato pavé with creamy

snow parmesan.



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



Roll au Vent New 6 6 6 409

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



Feta, coated in black and white sesame, chili honey, served with fougasse bread.





Traditional Onion Soup

©

©

Onion and melted cheese served in our homemade bread bowl.

Our Fries
French fries

149

Mushroom Soup @ @ @

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

139

119

Sandwiches & Burgers



Bistro Burger New 🥝 🎯 🙃 😳

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.

389



Turkey and Cheese Baguette New 🥝 🍩 Classic smoked turkey and gruyere cheese, on salted

peppered butter, served with a side 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.

Club "The Classic" © © 🙃

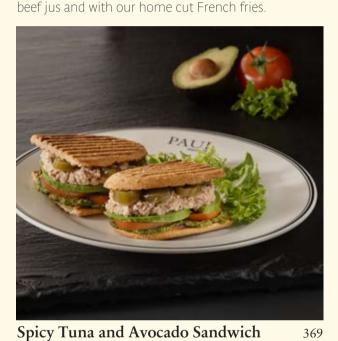
379 Grilled chicken breast, smoked veal ham, boiled eggs, melted gruyere cheese, pickles, tomato, lettuce, mayonnaise and mustard sauce on toasted bread served with French fries.

BBQ Cheese Burger 👩 🚳 🔞

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.



Steak Frites French Dip New 6 6 6 Sautéed beef tenderloin in browned rosemary butter, mushrooms, horseradish mayo, potato fries topped with melted Emmental cheese, served aside with



New 🙆 🚳 🔞 🕞 Tuna mousse, avocado, tomato, jalapeño, pesto in a crispy brown ciabatta, served with a mixed green salad.



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

Smoked Turkey @ @

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

Chicken Avocado @ @

389

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 @ @

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.



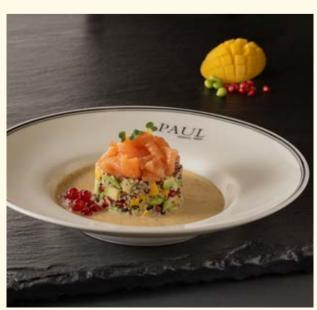
Shrimp Orange Citrussy Salad New ©

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



"Fermière" 👩 👩

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



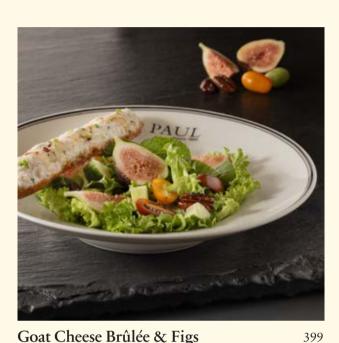
Salmon Citrus Quinoa ©

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



Baby Gem Chicken Caesar New 🛭 🗗 🗅

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



Goat Cheese Brûlée & Figs

New @ @ @

499

399

499

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.



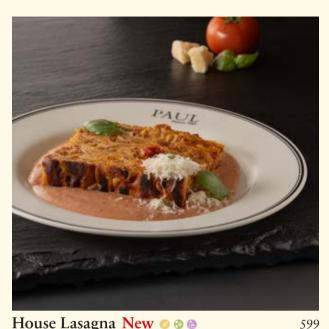
Avocado Fraîcheur 🥏

339

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.

Please be advised:

Pasta and Risotto



House Lasagna New @ @ @ Fifty layers of grilled parmesan-crusted lasagna.



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

Linguini Bolognese 👩 🚳 📵 439 Linguini pasta cooked in bolognese tomato sauce topped with parmesan cheese.



New @ 6 @ Rich and creamy parmesan truffle risotto, with a mix of portobello, shimeji, and button mushrooms. Without truffle:

439



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

PAUL French Traditional Dishes

899



Traditional "Entrecôte Frites" New

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



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



Salmon Poke Bowl 🥝 🦁 💿

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

Grilled Beef Tenderloin @

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

710

419

Healthy Grilled Chicken @

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

Chicken Escalope Crusted chicken escalope served with linguini pasta &

your choice of tomato or creamy sauce.



Almond Meunière Seabass New

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

499



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



Chicken Cordon Bleu @ @ @ @

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 @ (6) Pepper 🙆 🗈 Truffle Mushroom (6) Edamame Salsa 🥏

Lime Soya 🙆 Meunière 👩 Chimichurri 🥏

Desserts





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



Hazelnut Pain Perdu New © © © © 379
PAUL's baked croissant, served with vanilla ice cream & garnished with chocolate & hazelnuts.



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

Drinks

LIGHT & REFRESHING



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

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

129

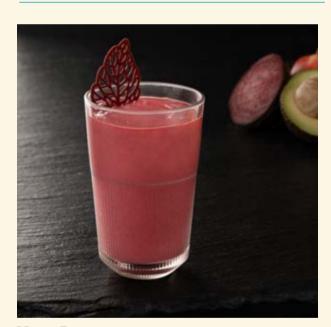
129



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

129 Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac



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

"Miel et Soleil" 🥏 and fresh tropical mango.

Please be advised:



BODY & MIND

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

HOT & WARM

Brewed with our exclusive PAUL coffee blend.

Espresso (S/D)	56 / 79
Café Crème @ @	89
Cappuccino @	89
Flat White 6 6	99
Cortado 6 6	79
Piccolo @ @	55
Americano 🔊	89
Mocha 😉 🥪	129
"L'Onctueux" PAUL Hot Chocolate	129
Alternative milk substitutes: Coconut milk Almond milk Oat milk Soya milk Please ask your server for available options.	55 55 55 55
OTHER DRINKS	
Mineral Water (Small/Large)	39 / 59
Sparkling Water (Small/Large)	79

Soft Drinks

54

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



57

PAUL SPECIALS

PAUL Caramel Cappuccino 🍪 🥏 119

House blend coffee, caramel and velvety frothed milk, drizzled with indulgent caramel on top.

PAUL Spanish Latté 🕒 🥏

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

129

119

Vanilla Almond Latté 👨 👨

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

Velvety smooth latte spiced up with cinnamon and natural honey.

PAUL Mix 🧑

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



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

ICED & FROZEN



Iced Spanish Latté 6 6	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 ᠖	149
A combination of dark & milk chocolate with	
house blend coffee with whipped cream and a	
chocolate nearl finish	

Salted Caramel Frappé @ @	149
Indulgent salted caramel blended with house	
bland coffee milk and a caramel sauce drizzle	

Low-Calorie Frappé 6 6	149
Selection of Caramel or Hazelnut.	

Chocolate Duo Café Frappé 6 6 6	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