

PAUL

depuis 1889

Lunch & All Day Brunch












All Day Brunch



Caramelized Patate Dauphinoise & Poached Eggs New       
Caramelized Gruyère & potatoes dauphinoise, Poached Eggs, and parmesan coulis sauce onfused with rosemary and fresh thyme. **249**










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.










Filet Mignon & Eggs New   
Golden parmesan omelette, paired with a tender sous vide chimichurri steak, and crispy Holland baby potatoes. **699**










Labneh Harissa & Fermented Olives New       
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. **249**



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 on the side. **369**





Halloumi Pesto Quinoa       
Nutritious combination of quinoa, pesto, homemade chia crackers, grilled halloumi, avocado, roasted pumpkin, chickpeas, rocket leaves served with citrus dressing. Choose your pick of poached or boiled eggs. **378.99**






Appetizers & Soups



Tartare de Saumon **New**  
Chilled raw smoked Salmon and Avocado Tartare with Citrus Vinaigrette. 699



Patates pavées au parmesan **New**   
Layered lemon Potato Pavé with Creamy Snow Parmesan. 219







Baguette à l'ail **New**    
Classic French toasted Baguette, stuffed with garlic, oregano and cheese. 219



Crusted Feta Chili Honey    
Feta, coated in white & black sesame, chili honey, served with Fougasse bread. 289





Horseradish Salmon Pizzetta    
Smoked salmon, horseradish cream cheese, rocket, green peas, tomato salsa, placed on Toasted PAUL bread. 419



Traditional Onion Soup   
Onion, Mozzarella cheese served in our homemade bread bowl. 169



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



Mushroom Soup   
Fresh creamy mushroom soup. 149

Our Fries
French fries 119



Sandwiches & Burgers



Bistro Burger **New** 🍷🥗🥕🥤
Juicy beef patty, layered with cheddar cheese, crispy grilled onion, house-made umami dill sauce, all nestled on a toasted soft bun, served with herby pommes frites. **359**



Steak Frites French Dip **New** 🍷🥗🥕🥤
Sautéed beef tenderloin in burnt rosemary butter, mushrooms, horseradish mayo, potato fries topped with melted Emmental cheese, served aside with jus de viande & with pommes frites. **549**



Club "The Classic" 🍷🥗🥕🥤
Juicy grilled chicken breast, Smoked Turkey, boiled eggs, melted Gruyère cheese, lettuce, tomato, pickles and mayo-mustard, on toasted bread, served with French fries on the side. **349**



Tuna Pesto Avo Sandwich **New** 🍷🥗🥕🥤🥤
Crispy brown Ciabatta, pesto, avocado, tuna mousse, tomatoes, jalapeño, served with a mixed green salad. **349**



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



Smoked Salmon 🍷🥗🥕🥤
Cream cheese, onion rings, rocca & capers in multigrain bread, served with a mixed green salad. **429**



BBQ Cheesy Burger 🍷🥗🥕🥤
Homemade beef patty, melted cheddar cheese, crispy onion, Marie-rose BBQ sauce, caramelized onion, crispy bacon, served with French fries in a toasted soft bun. **349**

Chicken Avocado 🍷🥗🥕🥤
Pan-seared chicken topped with Emmental cheese, fresh avocado & tomato with garlic-mayo in soft bread served with a side salad & French fries. **349**







Salads & Bowls




Salmon & Yuzu Avocado **New**  
Raw smoked salmon, avocado, hydrated crispy quinoa, mixed greens, red cabbage, and bean sprouts, mixed with carrot ribbon, and Yuzu Citrus dressing. **599**



Chicken Caesar **New**    
Grilled chicken breast, iceberg, Parmigiano-Reggiano Caesar dressing, crispy croutons, and shaved Parmesan. **319**





Shrimp Orange Citrussy Salad **New** 
Poached shrimp, mixed lettuce, rocca, grilled artichoke, cherry tomatoes, green beans, fresh basil and mint in orange dressing. **439**




Goat Cheese Brûlée & Figs **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. **319**




Fermière  
Mixed lettuce topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese and carrots served with balsamic dressing. **369**



Avocado Fraîcheur 
Mixed lettuce with avocado, rocca, spinach, red radish, tomato, cucumber, fresh mint, roasted almonds, sun-dried tomatoes, spring onions & green thyme served with balsamic dressing. **329**



Salmon Citrus Quinoa 
Quinoa mixed with pomegranate, green peas, avocado and mango, infused in citrus dressing, topped with smoked salmon. **449**



Little Italy



House Lasagna **New** 🍴🌱🥗🍷
Fifty layers of grilled Parmesan-crusted lasagna. 549



Trio Mushroom Risotto **New** 🍴🌱🥗🍷
Rich and Creamy Parmesan Risotto, with fresh mushrooms. 399



Shrimp Burrata Rosé 🍴🌱🥗🍷
A perfect blend of linguini pasta, topped with shrimps, burrata cheese, mixed with sauce rosé, chili garlic oil & sprinkled with crispy onion. 469



Chicken Tagliatelle 🍴🌱🥗🍷
Tagliatelle pasta cooked in fresh cream, sautéed chicken, pine nuts, sun-dried tomatoes, topped with Parmesan cheese & fresh rosemary. 389

Linguini Bolognese 🍴🌱🥗🍷
Linguini pasta cooked in Bolognese tomato sauce topped with Parmesan cheese. 399

All items are priced in EGP. Prices include value added tax



PAUL BISTRO



Entrecôte Steak and Frites **New** 🍴🌱🥗🍷🍷
A signature French dish, featuring a perfectly grilled tenderloin steak, served with cut pommes frites, and a traditional Entrecôte sauce. **899**



White Fish Amandine Meunière
New 🌱🍷🍷🍷🍷
Pan-seared white fish, with toasted almonds, capers, lemon butter sauce and dauphinoise potatoes. **499**



Vol au Croll **New** 🍴🌱🥗🍷🍷
Baked croissant croll, stuffed with: creamy parmesan chicken pesto, pine nuts and sautéed fresh mushrooms. **399**



Chicken Al Limone **New** 🍴🌱🥗🍷🍷
Pan-seared chicken breast, caramelized carrots, crunchy crumble, and linguini pasta, all coated in a light and flavourful Amandine lemon butter sauce. **489**



Salmon Poke Bowl 🍴🍷🍷🍷
Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with a healthy lime soya dressing. **699**



Chicken Cordon Bleu 🍴🌱🥗🍷🍷
Fried chicken breast stuffed with turkey, thyme and three cheeses served with your choice of our homemade sauces and your choice of: sautéed veggies, mashed potatoes or linguini tomato sauce. **439**

Choice of Sauces:	
Mushroom 🍴🍷	Lime Soya 🍴
Pepper 🍴🍷	Meunière 🍷
Tomato Salsa	Chimichurri 🌱

Healthy Grilled Chicken 🍴
Herbs marinated chicken breast, served with grilled vegetables & your choice of our homemade sauce. **399**

Chicken Escalope 🍷
Crusted chicken escalope served with linguini pasta & your choice of tomato or creamy sauce. **419**



Desserts



Crème Brûlée Classic New 🌱🌿🍷🍷
A French dessert that is composed of a rich and creamy custard base that is topped with a layer of hard caramels. 299



Hazelnut pain perdu New 🌱🌿🍷🍷
PAUL's baked brioche, served with vanilla ice cream & garnished with chocolate & hazelnuts. 369



Pain Perdu 🌱🌿🍷🍷
PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream & garnished with red fruits. 299



Tropézienne Crêpe Brûlée 🌱🌿🍷🍷
Crêpe filled with tropézienne cream & homemade strawberry sauce, topped with caramelized custard & fresh strawberries. 249



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

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

