

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

+



Chausson aux Pommes17



Escargot aux Raisins17



Gourmandise17



Apple Grillé15



Plain Croissant15

Almond Croissant19

Cheese Croissant19

Zaatar Croissant18

Pistachio Croissant18

Pain au Chocolat Almond18

Pain au Chocolat Pistachio18



Pain au Chocolat18

SET MENU BREAKFAST

Parisien 59

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

Continental 69

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

Complet 79

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 Éclair24



Strawberry Millefeuille29



Apple Anglaise17



Apricot Anglaise19



Chocolate Tartlet28



Strawberry Tartlet29



Strawberry Cheesecake28



Raspberry Macaron28



Chocolate Macaron28



Vanilla Macaron28



Pistachio Macaron28

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** 59 925Cal

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



Stracciatella Omelette and Pistachio Pesto **New** 72 524Cal

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



Labneh Harissa and Fermented Olives **New** 54 966Cal

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 42

Your choice of: Fried eggs 263Cal, Scrambled 535Cal, Sunny side up 273Cal. Served with a side salad 66Cal. Add on:
Marseillaise vegetables 13Cal
Emmental cheese 311Cal



Eggs Benedict 64

Two poached eggs on grilled brioche bun, topped with Hollandaise sauce, served with a side salad 66Cal & hashbrown potato 138Cal. Add on:
Veal Bacon 64 430Cal
Smoked Turkey 64 481Cal
Smoked Salmon 64 363Cal

Halloumi Pesto Quinoa 69 1195Cal

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.

Avocado Poached Eggs 59 649Cal

Two poached eggs with avocado, toasted brioche bread with cream cheese and dill, baby spinach, topped with Hollandaise sauce, served with a side salad 66Cal and hash brown potato 138Cal.

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Sandwiches & Toasts



Veal Ham and Cheese Baguette 59
New 829Cal

Classic veal ham and gruyere cheese, on salted peppered butter, served with a side salad.



Croque-Monsieur **New** 609Cal 64

Classic French open-faced sandwich with veal ham, 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. 5



Halloumi Pesto 565Cal 59

Grilled halloumi, polka bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with a side salad.



Kimchi Omelette Tartine **New** 475Cal 64

Fluffy omelette, tangy spicy kimchi, creamy goat cheese, served on our crispy toasted bread.



Croissalmon Avocado 497Cal 59

Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado, served with a side salad.



Feta Avocado Tartine 529Cal 59

Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy toast.

Smoked Turkey 381Cal 59

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

Miso Avocado Tartine 647Cal 59

Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast.

All items are priced in SAR (﷼). Prices include value added tax

Puddings & Acai



Acai Peanut Butter 🍷🌱 422Cal 44

Served with peanut butter and banana.

Add on:

Granola 🍷🌱 132Cal 5

Dried Nuts 🍷🌱 60Cal 5



Acai Bowl 🌱 233Cal 44

Served with seasonal fruits.

Add on:

Granola 🍷🌱 132Cal 5

Dried Nuts 🍷🌱 60Cal 5



Red Fruits Chia Pudding 🍷🌱 369Cal 44

Chia seeds & coconut milk base topped with red fruits coulis & fresh red fruits.



Mango Chia Pudding 🍷🌱 411Cal 44

Chia seeds & coconut milk base topped with mango coulis & fresh mangoes, pomegranate & almond flakes.

Drinks

LIGHT & REFRESHING



Chamomile Yuzu 32
A refreshing fusion of cold brew chamomile tea with a Japanese twist.

Kiwi Honey Sparkler 29
A fragrant & sweet kiwi with natural honey and fresh basil.



Passion Surprise 32
A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit.

Honeybee Sparkler 29
Our take on the classic lemonade with natural honey and touched rosemary finish.

BODY & MIND



Heart Beet 32
A heartfelt combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile.

"Miel et Soleil" 32
Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango.



Greenfields 32
Crisp tropical fruits combined with fresh spinach and a hint of ginger.

Avopassion 32
Dairy rich blend of avocado, passion fruit and granny smith apple.

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



BODY & MIND

Bluebanana 🍌🍌 322Cal 32
A duo of blueberries and banana.

Passion Mango Smoothie 🍌 220Cal 32
A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves.

FRESH & FRUITY

Orange 🍌 150Cal 29

Orange and Carrot 🍌 154Cal 29

Carrot 🍌 102Cal 29

Kiwi 🍌 232Cal 29

Mango 🍌 119Cal 29

Strawberry 🍌 193Cal 29

Frozen Mint Lemonade 🍌 131Cal 29

PAUL TEA & INFUSIONS

Thé noir Breakfast 🍌 22

Thé noir Vanilla 🍌 22

Thé noir Earl Grey 🍌 22

Thé vert Menthe 🍌 22

Thé vert Yunann 🍌 22

Chamomille 🍌 22

HOT & WARM



Brewed with our exclusive PAUL coffee blend.

Espresso (S/D) 🍌 16 / 22

Café Crème 🍌🍌 109Cal 27

Cappuccino 🍌🍌 122Cal 27

Flat White 🍌🍌 205Cal 27

Cortado 🍌🍌 44Cal 22

Piccolo 🍌🍌 36Cal 17

Americano 🍌 22

Mocha 🍌🍌 219Cal 24

"L'Onctueux" 27

PAUL Hot Chocolate 🍌🍌 342Cal

Alternative milk substitutes: 🍌

Coconut milk 6

Almond milk 6

Oat milk 6

Soya milk 6

Please ask your server for available options.

OTHER DRINKS

Mineral Water (Small/Large) 16 / 29

Sparkling Water (Small/Large) 24 / 36

Soft Drinks 19

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PAUL SPECIALS

PAUL Caramel Cappuccino 🍵🍵 160Cal 29
House blend coffee, caramel and velvety frothed milk, drizzled with indulgent caramel on top.

PAUL Spanish Latté 🍵🍵 201Cal 28
Our signature method of making a Spanish latté creating a rich-velvety and smooth-creamy texture.

Vanilla Almond Latté 🍵🍵 175Cal 29
Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes.

Cinnamon Honey Latté 🍵🍵 202Cal 29
Velvety smooth latte spiced up with cinnamon and natural honey.

Iced Matcha Latté 🍵🍵 134Cal 27
Indulge in the exquisite experience of Japanese tradition with a creamy rich texture over ice.

PAUL Matcha Latté 🍵🍵 120Cal 27
Indulge in the exquisite experience of Japanese tradition with a rich-velvety smooth texture.

PAUL Mix 🍵 142Cal 32
A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice.



Cold Brew Hibiscus Berry Tea 29
Smooth mellow combination of cold brew hibiscus infused with blackcurrant and natural honey.

ICED & FROZEN



Iced Spanish Latté 🍵🍵 201Cal 28
The trendy milk beverage using our house blend coffee combined with condensed milk.

Coffee Frappé 🍵🍵 108Cal 28
An improved recipe of rich-flavour coffee with a creamy and indulgent taste.

Iced Caramel Cinnamon 🍵🍵 285Cal 28
Latté over ice with a touch of cinnamon and indulgent caramel.

Mocha Frappé 🍵🍵 325Cal 26
A combination of dark & milk chocolate with house blend coffee with whipped cream and a chocolate pearl finish.

Salted Caramel Frappé 🍵🍵 227Cal 26
Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle.

Low-Calorie Frappé 🍵🍵 28
Selection of Caramel 114Cal or Hazelnut 118Cal.

Chocolate Duo Café Frappé 🍵🍵🍵 216Cal 29
Crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce toffee caramel.

Shaken Homemade Iced Tea 🍵 25
Selection of Lemon 123Cal or Peach 136Cal.

May 2025