



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.



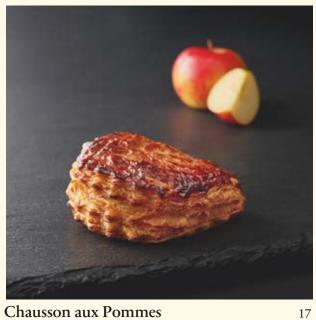
Lactose-free products made using lactose-free ingredients.

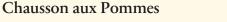


Healthy Eating products This label is awarded to products which make the best contribution to nutritional balance.

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







Escargot aux Raisins

17



Gourmandise 17



Apple Grillé 15



Plain Croissant 15 **Almond Croissant** 19 **Cheese Croissant** 19 Zaatar Croissant 18 Pistachio Croissant 18 Pain au Chocolat Almond 18 Pain au Chocolat Pistachio 18



Pain au Chocolat 18

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 Éclair



Strawberry Millefeuille

24

28

28

28

29



Apple Anglaise



Apricot Anglaise 19



Chocolate Tartlet



Strawberry Tartlet



Strawberry Cheesecake





Chocolate Macaron



Please be advised:



Pistachio Macaron

Eggs & Omelettes



Poached Eggs and Caramelized

Dauphinois Potatoes New © © 925Cal

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

59



Labneh Harissa and Fermented Olives

New

6 6 6 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 Benedict

Two poached eggs on grilled brioche bun, topped with Hollandaise sauce, served with a side salad 66Cal & hashbrown potato 138Cal.

Add on:



Stracciatella Omelette and Pistachio Pesto 72 New © 6 9 524Cal

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



Eggs Your Way 💿

Your choice of: Fried eggs 263CaI, Scrambled 535CaI, Sunny side up 273CaI. Served with a side salad 66CaI. Add on: 42

13

13

69

59

Marseillaise vegetables 🥏 13Cal Emmental cheese 🥃 311Cal

Halloumi Pesto Quinoa @ @ @ @ 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 @ @ 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.

Please be advised:

64

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.

Sandwiches & Toasts



Veal Ham and Cheese Baguette

New @ 6 829Cal

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



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



Croissalmon Avocado @ @ @ 497Cal 59
Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado, served with a side salad.

Smoked Turkey 381Cal

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

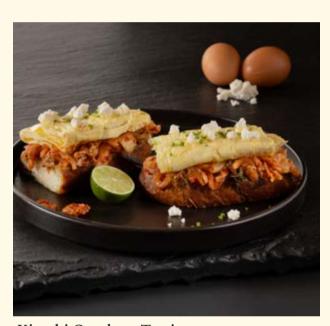
with a side salad.

59



Croque-Monsieur New © © 6 609Cal 6
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





Feta Avocado Tartine © © 6 529Cal 59
Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy toast.

Miso Avocado Tartine 6 6 647Cal 59

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

Puddings & Acai



Acai Peanut Butter 422Cal 44
Served with peanut butter and banana.

Add on:
Granola 132Cal 5
Dried Nuts 600Cal 5



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



Acai Bowl 233Cal 44
Served with seasonal fruits.

Add on:
Granola 2 132Cal 5
Dried Nuts 2 60Cal 5



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

Drinks

LIGHT & REFRESHING



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

32

29

32

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



Passion Surprise

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

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

BODY & MIND



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

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Greenfields

⊘

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

32

Avopassion (a) \geqslant Dairy rich blend of avocado, passion fruit and granny smith apple.



BODY & MIND

Bluebanana	32
Passion Mango Smoothie 2200cal A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves.	32

FRESH & FRUITY

Orange 🕏 150Cal	29
Orange and Carrot 🥏 154Cal	29
Carrot 5 102Cal	29
Kiwi 🥏 232Cal	29
Mango 🔊 119Cal	29
Strawberry 5 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 (b) ⊘ 109Cal	27
Cappuccino 😉 🥏 122Cal	27
Flat White 6 > 205Cal	27
Cortado ७	22
Piccolo @	17
Americano 🧑	22
Mocha (a)	24
"L'Onctueux" PAUL Hot Chocolate	27
Alternative milk substitutes: Coconut milk Almond milk Oat milk Soya milk Please ask your server for available options.	6 6 6

OTHER DRINKS

Mineral Water (Small/Large)	16 / 29
Sparkling Water (Small/Large)	24/36
Soft Drinks	19

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



PAUL SPECIALS

PAUL Caramel Cappuccino (a)

→ 160Cal 29 House blend coffee, caramel and velvety frothed milk, drizzled with indulgent caramel on top.

Vanilla Almond Latté © 7 175Cal 29 Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes.

29

27

2.7

29

Cinnamon Honey Latté (5) 202Cal Velvety smooth latte spiced up with cinnamon and natural honey.

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

PAUL Matcha Latté ♠ → 120Cal 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
Smooth mellow combination of cold brew
hibiscus infused with blackcurrant and natural
honey.

ICED & FROZEN



Iced Spanish Latté (a) ⊘ 201Cal

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 ⑤ ⊘ 285Cal Latté over ice with a touch of cinnamon and indulgent caramel.

Salted Caramel Frappé ② 227Cal Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle.

Low-Calorie Frappé ⓑ ⊘ 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
Selection of Lemon 123Cal or Peach 136Cal.

May 2025

28

26

26