



Eggs & Omelettes



Stracciatella Omelette and Pistachio Pesto New © © 524Cal

Creamy Stracciatella Omelette, with beef Ham, pistachio pesto, sundried tomatoes, basil, and Parmigiano-Reggiano garnished with chili flex, Served with Salad Mix and lemon Dressing 39cal. **69**

Plain Omelette 📀 🕒 523Cal

Served with a side salad 66Cal & hash brown potato 138Cal. **42** Add on: Marseillese vegetables **13** 13Cal Emmental cheese **13** 311Cal Sautéed mushrooms **13** 52Cal Tomatoes & capsicum **10**

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. **59**





Continental 69

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

Parisian 59

1 hot beverage + 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.



Eggs Benedict

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 🙁 😳 🔂 481Cal Smoked Salmon 🙁 😳 🔂 363Cal

Halloumi Pesto Quinoa 💿 💿 🥏 1195Cal

Nutritious combination of quinoa, pesto, homamade chia crackers grilled halloumi, avocado, sweet potato, chickpeas, rocket leaves served with mandarin dressing, topped with your choice of poached or boiled egg. **69**



Eggs Your Way 💿

Your choice of: Fried eggs 263Cal, Scrambled 535Cal, Sunny side up 273Cal. Served with a side salad 66Cal. **42** Add on: Marseillaise vegetables ⊘ **13** 13Cal Emmental cheese 🥥 **13** 311Cal





Sands & Toasts



Beef Ham Fromage Baguette New @ @ 829Cal Classic beef ham and Emmental cheese, on salted peppered burnt butter, Served with Cornichons and Mix cheese with Grain Mustard. **59**



Croque-Monsieur New $\leq \otimes \otimes 609$ Cal Classic French open-faced sandwich with beef Ham, Emmental cheese, on crispy bread, served with Cornichons and Mix cheese with Grain Mustard. **64** Add Egg: A variations of croque madame, topped with your choice of poached or fried eggs.









Croissalmon Avocado 🥝 🞯 🕞 497Cal

Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado, served with a side salad. *59*

Smoked Turkey 🙆 🚳 381Cal

Smoked turkey with mayo mustard spread, pickles, fresh tomatoes & lettuce in polka bread, served with a side salad. *59*

Feta Avo 📀 🞯 🕒 529Cal

Avocado, scrambled eggs, topped with crumbled feta cheese, Chives and Lime and dried tomatoes, served on our crispy toast. *59*

Miso Avocado 🥝 🕲 🙆 647Cal

Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast. **59**

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



Puddings & Acai



Acai Peanut Butter 🧶 🔊 422Cal

Served with peanut butter and banana 44 Add on: Granola © © 5 132Cal Dried Nuts @ © 5 60Cal

Acai Bowl 🕏 233Cal

Served with seasonal fruits 44 Add on: Granola @ \$ 132Cal Dried Nuts @ \$ 60Cal



Red Fruits Chia Pudding



Mango Chia Pudding © <a> 411Cal Chia seeds & coconut milk base topped with mango coulis & fresh mangoes, pomegranate & almond flakes. 44

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



Drinks

LIGHT & REFRESHING



Chamomile Yuzu *⊘* 126Cal A refreshing fusion of cold brew chamomile tea with a Japanese twist. 29

BODY & MIND



Heart Beet < @ <a>© 237Ca A heartful combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile. 29



Kiwi Honey Sparkler \ge 141Cal A fragrant & sweet kiwi with natural honey and fresh basil. **29**



Greenfields \geq 182Cal Crisp tropical fruits combined with fresh spinach and a hint of ginger. 29



Passion Surprise 🔊 111Cal

A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit. **29**

Honeybee Sparkler 🥪 170Cal

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



Miel Et Soleil 🥪 189Cal

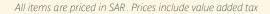
Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango. **29**

Avopassion 🙆 🥏 344Cal

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

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

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PAUL SPECIALS



PAUL Caramel Cappuccino (a) \geq 160Cal House blend coffee, caramel and velvety frothed milk, drizzled with indulgent caramel on top. 28

PAUL Spanish Latté @ 201Cal

Our signature method of making a Spanish latté creating a rich-velvety and smooth-creamy texture. **28**

Vanilla Almond Latté 🙆 🕏 175Cal

Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes. ${\bf 28}$

Cinnamon Honey Latté @ 202Cal

Velvety smooth latte spiced up with cinnamon and natural honey. 28

Iced Matcha Latté 🙆 🥪 134Cal

Indulge in the exquisite experience of Japanese tradition with a creamy rich texture over ice.**27**

PAUL Matcha Latté ⓓ 120Cal Indulge in the exquisite experience of Japanese

tradition with a rich-velvety smooth texture. 27

PAUL Mix 🥏 142Cal

A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice. **32**

ICED & FROZEN



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



Coffee Frappé $\textcircled{}_{0} \oslash 108$ Cal An improved recipe of rich-flavour coffee with a creamy and indulgent taste. 28

Iced Caramel Cinnamon @ @ 285Cal

Latté over ice with a touch of cinnamon and indulgent caramel. ${\bf 28}$

Mocha Frappé @ *⊘* 325Cal A combination of dark & milk chocolate with

A combination of dark & milk chocolate with house blend coffee with whipped cream and a chocolate pearl finish. **26**

Salted Caramel Frappé @ 227Cal

Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle. **26**

Low- Calorie Frappé (6) @ Selection of Caramel 114Cal or Hazelnut 118Cal. 28

Shaken Homemade Iced Tea 🥏

Selection of Lemon 123Cal or Peach 136Cal. 24



Chocolate Duo Café Frappé 💿 🥏 216Cal

Crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce toffee caramel. **29**

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BODY & MIND

Bluebanana ⓑ ⊘ 322Cal A duo of blueberries and banana. 32

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

FRESH & FRUITY

Orange 🥏 29 150Cal

Orange and Carrot 🥏 29 154Cal

Carrot 🥏 29 102Cal

Kiwi 🥏 29 232Cal

Mango 🥏 29 119Cal

Strawberry 🥏 29 193Cal

Frozen Mint Lemonade 🥏 29 131Cal

PAUL TEA & INFUSIONS

Thé noir Breakfast 🔊 22

Thé noir Vanilla 🕏 22

Thé noir Earl Grey 🔊 22

Thé vert Menthe 🕭 22

Thé vert Yunann 🕭 22

HOT & WARMTH

Espresso (S/D) 🥏 16 / 22

Café Crème @ 🥪 27 109Cal

Cappuccino Cappuccia

Flat White @ 27 205Cal

Cortado 🕞 🥏 21 44Cal

Piccolo 🕲 🥏 17 36Cal

Americano 🕏 22

Mocha ⓓ 🥏 24 219Cal

PAUL Hot Chocolate @ 🥪 27 342Cal

Alternative milk substitutes: Coconut milk 6 Almond milk 6 Oat milk 6 Soya milk 6 Please ask your server for alternative options.

OTHER DRINKS

Acqua Panna 15 (small) / 27 (large)

Sparkling Water 19 (small) / 33 (large)

Soft Drinks 19

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



Chamomille 🔊 22