

PAUL  
depuis 1889



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

+



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



# Pastries



Chocolate Éclair

24



Strawberry Millefeuille

29



Apple Anglaise

17



Apricot Anglaise

17



Chocolate Tartlet

28



Strawberry Tartlet

29



Strawberry Cheesecake

28



Raspberry Macaron

28



Chocolate Macaron

28



Vanilla Macaron

28



Pistachio Macaron

28

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# All Day Brunch



**Poached Eggs and Caramelized Dauphinois Potatoes** **New** 59 925Cal  
Poached eggs, caramelized potato gratin dauphinois, rosemary and thyme infused parmesan sauce.



**Croque-Monsieur** **New** 64 609Cal  
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 eggs.5



**Filet Mignon and Parmesan Omelette** 109 965Cal  
Paired with a sous vide tenderloin steak, parmesan omelette, roasted baby potatoes with chimichurri sauce.



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



**Salmon Croll** 64 451Cal  
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.



**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.

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



# Appetizers & Soups



**Salmon Tartare** **New** 🍷🥗🌱 537Cal 89

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



**Potato Truffle Pavé** **New** 🥗🥗🌱🌱 887Cal 64

Layered lemon potato pavé with truffle creamy snow parmesan.

Without truffle: 49



**Garlic Baguette** **New** 🍷🥗🌱🌱🌱 1092Cal 44

Classic French toasted baguette, stuffed with garlic, oregano and cheese.



**Roll au Vent** **New** 🍷🥗🌱🌱🌱 878Cal 69

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



**Crusted Feta Chili Honey** 🍷🥗🌱🌱🌱 991Cal 61

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



**Horseradish Salmon Pizzetta** 73

🍷🥗🌱🌱🌱 572Cal

Smoked salmon, horseradish cream cheese, edamame, spinach, watercress, parmesan tomato salsa, placed on toasted PAUL bread.



**Traditional Onion Soup** 🍷🥗🌱🌱 745Cal 39

Onion and melted cheese served in our homemade bread bowl.



**Red Lentil Soup** 🍷🥗🌱 309Cal 39

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

**Mushroom Soup** 🥗🌱🌱 210Cal 39

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

**Our Fries**

Truffle Parmesan fries 🌱🌱 948Cal 34

French fries 750Cal 19



# Sandwiches & Burgers



**Bistro Burger** **New** 🍷🌱🥗🍷 981Cal 69

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.



**Steak Frites French Dip** **New** 🍷🌱🥗🍷 1454Cal 84

Sautéed beef tenderloin in browned rosemary butter, mushrooms, horseradish mayo, potato fries topped with melted Emmental cheese, served aside with beef jus and with our home cut French fries.



**Veal Ham and Cheese Baguette** 59

**New** 🍷🌱🥗🍷 829Cal

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



**Spicy Tuna and Avocado Sandwich** 69

**New** 🍷🌱🥗🍷 792Cal

Tuna mousse, avocado, tomato, jalapeño, pesto in a crispy brown ciabatta, served with a mixed green salad.



**Crunchy Chicken and Slaw Burger** 64

🍷🌱🥗🍷 1010Cal

Flaked crispy chicken breast, honey mustard, pickles, sriracha honey aioli, crispy slaw, in a toasted soft bun, served with French fries.

**Club "The Classic"** 🍷🌱🥗🍷 1051Cal 64

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** 🍷🌱🥗🍷 1204Cal 69

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.

**Chicken Salad Sandwich** 🍷🌱🥗🍷 732Cal 64

Grilled chicken mixed in mustard, mayonnaise and lettuce, pickles, avocado and tomato slices, in toasted white sandwich bread, served with French fries.



**Smoked Salmon** 🍷🌱🥗🍷 659Cal 74

Cream cheese, onion rings, rocca and capers in multigrain bread, served with a mixed green salad.

**Smoked Turkey** 🍷🌱🥗🍷 381Cal 59

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

**Chicken Avocado** 🍷🌱🥗🍷 976Cal 69

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 189Cal 82

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.



**Baby Gem Chicken Caesar** New 319Cal 68

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



**Shrimp Orange Citrussy Salad** New 208Cal 69

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



**Goat Cheese Brûlée & Strawberries** New 509Cal 74

Honey-brûlée goat cheese, mixed with crispy greens and arugula, dressed in a light balsamic vinaigrette, tomatoes, cucumber, topped with sweet caramelized pecans and strawberries.



**BBQ Steak & Avocado** 565Cal 82

Grilled tenderloin steak sautéed in smokey BBQ sauce, avocado, cherry tomato, mixed lettuce, fresh spinach, baby corn, crispy onion flakes, served with sesame vinaigrette dressing.



**Avocado Fraîcheur** 289Cal 76

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.



**Chicken & Corn Bowl** 942Cal 82

An ultimate combination of mango chutney chicken, fresh grilled corn, fresh avocado, salsa, edamame, red beans, mozzarella cheese, lettuce mixed with orange dressing.



**Crab & Salmon** 302Cal 79

Fresh rocca, mixed green, fresh avocado and tomato slices served with lemon dressing.



**"Fermière"** 522Cal 69

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** 274Cal 69

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



# Pasta and Risotto



**House Lasagna** New 🌱 🥬 🍄 1168Cal 69  
Fifty layers of grilled parmesan-crusted lasagna.



**Truffle Mushroom Risotto** 94  
New 🌱 🥬 🍄 980Cal  
Rich and creamy parmesan truffle risotto, with a mix of portobello, shimeji, and button mushrooms.  
Without truffle: 69



**Shrimp Burrata Rose** 🌱 🥬 🍄 🌶️ 1053Cal 82  
Linguini in rose sauce, shrimps, burrata, chilli garlic oil, and crispy onion.



**Chicken Tagliatelle** 🌱 🥬 🍄 🌶️ 1091Cal 79  
Tagliatelle in fresh cream, pan-seared chicken, pine nuts, sun dried tomato, parmesan shavings, and fresh rosemary.

**Linguini Bolognese** 🌱 🥬 🍄 569Cal 79  
Linguini pasta cooked in bolognese tomato sauce topped with parmesan cheese.

# PAUL French Traditional Dishes



**Traditional "Entrecôte Frites" New** 119

🍴🌱🥗🍷🍷🍷 438Cal  
A signature French dish, featuring a perfectly grilled Australian rib eye steak, served with our home cut French fries, and a traditional entrecôte sauce.



**Almond Meunière Seabass New** 119

🍴🌱🥗🍷🍷🍷 1187Cal  
Pan-seared sous vide seabass, toasted slivered almonds, capers in lemon butter sauce, served with dauphinois potatoes.



**Roll au Vent New** 69

🍴🌱🥗🍷🍷🍷 878Cal  
Baked croissant roll, stuffed with chicken and sautéed fresh mushrooms in creamy parmesan pesto and pine nuts.



**Chicken Al Limone New** 84

🍴🌱🥗🍷🍷🍷 1409Cal  
Pan-seared chicken breast, heirloom organic rainbow carrots, crunchy crumble, and linguini pasta, all coated in a light and flavorful amandine lemon butter sauce.



**Salmon Poke Bowl** 119

🍴🌱🥗🍷🍷🍷 994Cal  
Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with a healthy lime soya dressing.

**Grilled Beef Tenderloin** 119

🍴🌱🥗🍷🍷🍷 811Cal  
Served with mashed potatoes, sautéed vegetables, and our homemade sauces.

**Healthy Grilled Chicken** 79

🍴🌱🥗🍷🍷🍷 583Cal  
Herbs marinated chicken breast, served with grilled vegetables and your choice of our homemade sauce.



**Chicken Cordon Bleu** 79

🍴🌱🥗🍷🍷🍷 702Cal  
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 🍴🌱 79Cal	Lime Soya 🍴🌱 33Cal
Pepper 🍴🌱 44Cal	Meunière 🍴🌱 54Cal
Truffle Mushroom 🍴🌱 69Cal	Chimichurri 🍴🌱 196Cal
Edamame Salsa 🍴🌱 109Cal	

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# Desserts



**Traditional "Crème Brûlée" New** 36  
🌱🥚🍯 709Cal  
A French dessert composed of a rich, creamy custard base under a caramelized crust.



**Hazelnut Pain Perdu New** 49  
🌱🥚🍯🍫🌰 1194Cal  
PAUL's baked croissant, served with vanilla ice cream & garnished with chocolate & hazelnuts.



**Chocolate Fondant** 🌱🥚🍯🍫 521Cal 44  
Valrhona dark chocolate melted fondant, served with ice cream, topped with dark chocolate shavings.



**Caramelized Tropézienne Crêpe** 44  
🌱🥚🍯🍫🍓 532Cal  
Crepe filled with tropezienne cream in homemade strawberry sauce, topped with caramelized custard and fresh strawberries.



**Pain Perdu** 🌱🥚🍯🍓 915Cal 44  
PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream and garnished with red fruits.


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# 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.





# 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

## 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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