





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.

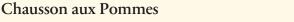


Healthy Eating products This label is awarded to products which make the best contribution to nutritional balance.

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



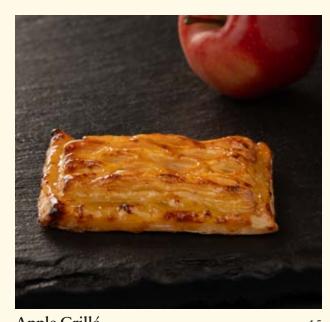




Escargot aux Raisins



Gourmandise



Apple Grillé



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

















Pastries



24

17

28

28

28

28

Chocolate Éclair



Strawberry Millefeuille 29



Apple Anglaise



Apricot Anglaise 17



Chocolate Tartlet



Strawberry Tartlet 29



Strawberry Cheesecake



Raspberry Macaron 2



Chocolate Macaron



Please be advised:



Pistachio Macaron

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meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

All Day Brunch



Poached Eggs and Caramelized

Dauphinois Potatoes New © ©

925Cal

Poached eggs, caramelized potato gratin dauphinois,

rosemary and thyme infused parmesan sauce.



Filet Mignon and Parmesan Omelette

New © © 965Cal

Paired with a sous vide tenderloin steak, parmesan omelette, roasted baby potatoes with chimichurri sauce.



crispy crushed onions, and 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.

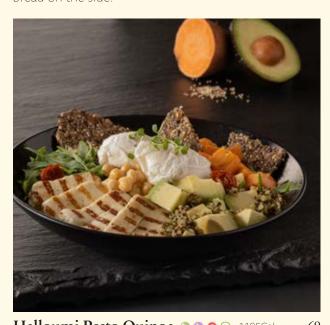
Add egg: the Croque-Madame version, topped with your choice of poached or fried eggs. 5



Labneh Harissa and Fermented Olives

New @ @ @ @ 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.



Appetizers & Soups



Salmon Tartare New © 537Cal

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

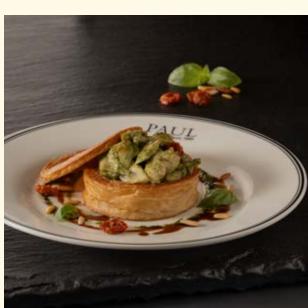


Potato Truffle Pavé New © © 887Cal 64
Layered lemon potato pavé with truffle creamy snow parmesan.

Without truffle: 49



Garlic Baguette New @ @ @ 1092Cal
Classic French toasted baguette, stuffed with garlic, oregano and cheese.



Roll au Vent New @ @ 6 9 878Cal 69
Baked croissant roll, stuffed with chicken and sautéed fresh mushrooms in creamy parmesan pesto and pine nuts.









cream, topped with a sprig of thyme.



Red Lentil Soup 309Cal 309Cal Red lentil, lemon juice, coriander, sun-driedtomato, served with crouton on the side.

Our Fries
Truffle Parmesan fries 948Cal
French fries 750Cal

39

Sandwiches & Burgers



Bistro Burger New @ @ @ 981Cal 6

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.



Veal Ham and Cheese Baguette

New © © 829Cal

Classic veal ham and gruyere cheese, on salted

peppered butter, served with a side salad.



Crunchy Chicken and Slaw Burger

1010Cal

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

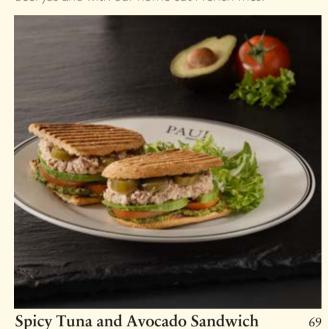
Club "The Classic" © © 1051Cal 64 Grilled chicken breast, smoked veal ham, boiled eggs, melted gruyere cheese, pickles, tomato, lettuce, mayonnaise and mustard sauce on toasted bread served with French fries.

Chicken Salad Sandwich © © 6 732Cal

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



New @ @ 792Cal
Tuna mousse, avocado, tomato, jalapeño, pesto in a crispy brown ciabatta, served with a mixed green salad.



Smoked Salmon 6 6 6 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.

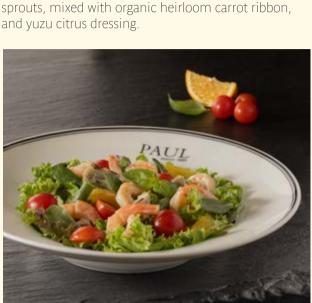
Chicken Avocado © 976Cal

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 Raw salmon sashimi, avocado, hydrated crispy quinoa, mixed greens, red cabbage, kale, and bean sprouts, mixed with organic heirloom carrot ribbon,



Shrimp Orange Citrussy Salad 69

New © 208Cal

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



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.



Chicken & Corn Bowl @ @ 942Cal An ultimate combination of mango chutney chicken, fresh grilled corn, fresh avocado, salsa, edamame, red beans, mozzarella cheese, lettuce mixed with orange dressing.



"Fermière" 🙆 🔞 522Cal 69 Mixed lettuce topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese and carrots served with

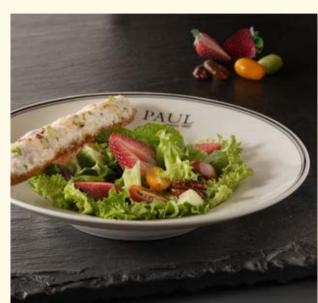
balsamic dressing.



68

Baby Gem Chicken Caesar New 6 319Cal

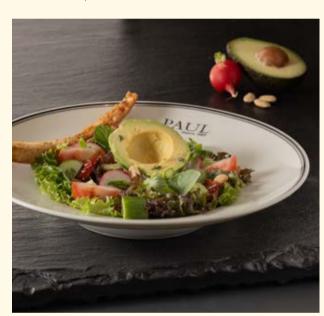
Grilled chicken breast, little gem lettuce, parmigiano-reggiano caesar dressing, crispy croutons, and shaved parmesan.



Goat Cheese Brûlée & Strawberries

New 6 6 509Cal

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.



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.

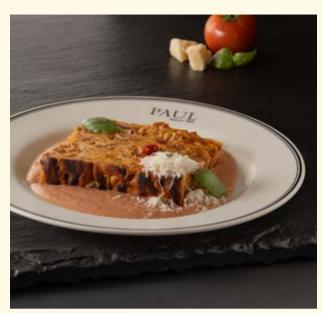


Crab & Salmon 🙆 🞯 😗 302Cal Fresh rocca, mixed green, fresh avocado and tomato slices served with lemon dressing.



Salmon Citrus Quinoa © 274Cal Quinoa mixed with pomegranate, edamame, avocado and mango, infused in citrus dressing, topped with smoked salmon.

Pasta and Risotto





Shrimp Burrata Rose 6 6 6 1 1053Cal Linguini in rose sauce, shrimps, burrata, chilli garlic oil, and crispy onion.





PAUL French Traditional Dishes

119



Traditional "Entrecôte Frites" New

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



Roll au Vent New @ @ 6 9 878Cal Baked croissant roll, stuffed with chicken and sautéed fresh mushrooms in creamy parmesan pesto and pine nuts.



Salmon Poke Bowl @ @ 994Cal 1 Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with a healthy lime soya dressing.

Grilled Beef Tenderloin (a) 811Cal **(119)** Served with mashed potatoes, sautéed vegetables, and our homemade sauces.

Healthy Grilled Chicken 583Cal 79
Herbs marinated chicken breast, served with grilled vegetables and your choice of our homemade sauce.



Almond Meunière Seabass New © © © 1187Cal

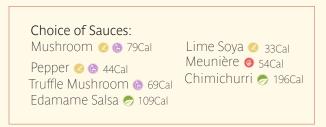
Pan-seared sous vide seabass, toasted slivered almonds, capers in lemon butter sauce, served with dauphinois potatoes.



Chicken Al Limone New © © 6 0 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.



Chicken Cordon Bleu © © © 702Cal 7
Fried chicken breast stuffed with turkey and cheese, served with your homemade sauces and your choice of: sautéed veggies, mashed potatoes.



Desserts



Traditional "Crème Brûlée" New

A French dessert composed of a rich, creamy custard base under a caramelized crust.



Chocolate Fondant @ @ 6 @ 521Cal

Valrhona dark chocolate melted fondant, served with ice cream, topped with dark chocolate shavings.



Pain Perdu @ @ @ 915Cal

PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream and garnished with red fruits.



Hazelnut Pain Perdu New

🙆 🙆 🕒 🧿 🥟 1194Cal

36

PAUL's baked croissant, served with vanilla ice cream & garnished with chocolate & hazelnuts.



Caramelized Tropézienne Crêpe

Ø 6 → 532Cal

Crepe filled with tropezienne cream in homemade strawberry sauce, topped with caramelized custard and fresh strawberries.

Please be advised:

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



PAUL SPECIALS

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

29

27

Iced Matcha Latté ♠ → 134Cal 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

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.

Mocha Frappé (a)

→ 325Cal

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

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

Chocolate Duo Café Frappé (5) (20) 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

BODY & MIND

Bluebanana	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 🥏 150Cal	29
Orange and Carrot 🤌 154Cal	29
Carrot > 102Cal	29
Kiwi 🥏 232Cal	29
Mango 🥏 119Cal	29
Strawberry 7 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

22

Chamomille 6

HOT & WARM

Brewed with our exclusive PAUL coffee blend.

Espresso (S/D) 🤛	16 / 22
Café Crème 🍪 🥪 109Cal	27
Cappuccino 6 2 122Cal	27
Flat White 6 205Cal	27
Cortado 🕒 🥪 44Cal	22
Piccolo (6)	17
Americano 🥏	22
Mocha ⑥ ⊘ 219Cal	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.

