

PAUL

depuis 1889

Lunch & All Day Brunch





All Day Brunch



Caramelized Patate Dauphinoise & Poached Eggs **New** 🌱🥚🥛🌿 925Cal
Potatoes dauphinoise, poached eggs, and parmesan coulis sauce infused with rosemary and fresh thyme, served with a salad mix 28Cal. **59**



Croque-Monsieur **New** 🌱🥚🥛🌿 609Cal
Classic French open-faced sandwich with beef Ham, Emmental cheese, on crispy bread, served with Cornichons and Mix cheese with Grain Mustard 35Cal. **64**
Add Egg: A variations of croque madame, topped with your choice of poached or fried eggs.



Filet Mignon & Eggs **New** 🌱🥚🥛🌿 965Cal
Golden parmesan omelette, Chives, paired with grilled beef tenderloin, and crispy Holland baby potatoes. **109**



Labneh Harissa & Fermented Olives **New** 🌱🥚🥛🌿 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. **54**



Salmon Croll 🌱🥚🥛🌿 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. **64**



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. **69**



Appetizers & Soups



Tartare de Saumon New 537Cal
Chilled fresh Salmon and Avocado Tartare with Citrus Vinaigrette, sesame seeds, and toasted Fougasse bread. **86**



Patates pavées au parmesan et aux truffes New 887Cal
Layered lemon Potato Pavé with truffle Creamy Snow Parmesan. **69**
Without truffle **49**



Baguette à l'ail New 1092Cal
Classic French toasted Baguette, stuffed with garlic, oregano and cheese, Chives and oregano Butter. **44**



Crusted Feta Chili Honey 991Cal
Feta, coated in white & black sesame, chili honey, served with Fougasse bread. **61**



Horseradish Salmon Pizzetta 572Cal
Smoked salmon, horseradish cream cheese, edamame, spinach, watercress, parmesan tomato salsa, placed on toasted PAUL bread. **73**



Traditional Onion Soup 745Cal
Onion, Mozzarella cheese served in our homemade bread bowl. **39**



Red Lentil Soup 309Cal
Red lentil, lemon juice, coriander, sun-dried tomato, served with crouton on the side. **39**



Mushroom Soup 210Cal
Fresh creamy mushroom soup garnished with fresh Thyme. **39**

Our Fries
Truffle Parmesan fries **34** 948Cal
French fries **19** 750Cal

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



Sandwiches & Burgers



Bistro Burger New 🍔🥗🥕🥬🥑 981Cal
Juicy beef patty, layered with aged cheddar cheese, crispy grilled onion, Cucumber Pickled Dill, house-made umami dill sauce, all nestled on a toasted soft bun, served with herby home cut pommes fries. **69**



Steak Frites French Dip New 🍔🥗🥕🥬🥑 1454Cal
Sautéed Beef Tenderloin in Burnt Rosemary Butter mushrooms, horseradish mayo, potato fries topped with melted Emmental cheese, served aside with jus de viande & with our home cut pommes frites. **79**



Club "The Classic" 🍔🥗🥕🥬🥑 1051Cal
Juicy grilled chicken breast, smoked beef Ham, boiled eggs, melted Emmental cheese, lettuce, tomato, pickles and mayo-mustard, on toasted bread, served with French fries on the side. **64**



Tuna Pesto Avo Sandwich New 🍔🥗🥕🥬🥑 792Cal
Crispy brown Ciabatta, pesto, avocado, tuna mousse, tomatoes, jalapeño, served with a mixed green salad 29Cal. **69**



Crunchy Slaw Burger 🍔🥗🥕🥬🥑 1010Cal
Flaked crispy chicken breast, honey mustard, pickles, sriracha honey aioli, crispy slaw, in a toasted soft bun, served with French fries. **64**



Smoked Salmon 🍔🥗🥕🥬🥑 659Cal
Cream cheese, onion rings, rocca & capers in multigrain bread, served with a mixed green salad. **74**

BBQ Cheesy Burger 🍔🥗🥕🥬🥑 1204Cal
Homemade beef patty, melted cheddar cheese, crispy onion, Marie-rose BBQ sauce, caramelized onion, crispy bacon, served with French fries in a toasted soft bun. **69**

Chicken Avocado 🍔🥗🥕🥬🥑 976Cal
Pan-seared chicken topped with Emmental cheese, fresh avocado & tomato with garlic-mayo in soft bread served with a side salad & French fries. **69**

Chicken Salad Sandwich 🍔🥗🥕🥬🥑 732Cal
Grilled chicken mixed in mustard, mayonnaise and lettuce, pickles, avocado and tomato slices, in toasted white pain de mie bread, served with French fries on the side. **64**



Salads & Bowls



Salmon Kale Quinoa New 🌱🌿🌊 189Cal
Salmon Sashimi, avocado, dehydrated crispy quinoa, mixed greens, red cabbage, kale, and bean sprouts, mixed with organic heirloom carrot ribbon, and Yuzu Citrus dressing 333Cal. **79**



Baby Gem Chicken Caesar New 🌱🌿🌊 319Cal
Grilled chicken breast, little Gem lettuce, Parmigiano-Reggiano Caesar dressing 496Cal, crispy croutons, Chives, and shaved Parmesan. **64**



Shrimp Orange Citrussy Salad New 🌊🌿 208Cal
Poached shrimp, mixed lettuce, watercress, grilled artichoke, cherry tomatoes, green beans, fresh basil and mint in orange dressing. **69**



Goat Cheese Brûlée & Figs New 🌱🌿🌊 509Cal
Honey-Brûlée goat cheese, mixed with crispy greens and arugula, dressed in a light balsamic vinaigrette 480Cal, tomatoes, cucumber, topped with sweet caramelized pecans and figs. **74**



BBQ Steak & Avocado 🌱🌿 565Cal
Mixed lettuce, grilled tenderloin steak sautéed in smokey BBQ sauce, avocado, cherry tomato, fresh spinach, baby corn, crispy onion flakes, served with sesame vinaigrette dressing 426Cal. **79**



Avocado Fraîcheur 🌱🌿 289Cal
Mixed lettuce with avocado, rocca, spinach, red radish, tomato, cucumber, fresh mint, roasted almonds, sun-dried tomatoes, spring onions, chili honey, chives and green thyme served with balsamic dressing 274Cal. **76**



Chicken & Corn Bowl 🌱🌿 942Cal
An ultimate combination of mango chutney chicken, fresh grilled corn, avocado salsa, edamame, red beans, lettuce, mixed with orange dressing. **79**



Crab & Salmon 🌱🌿🌊 302Cal
Fresh rocca, mixed green, fresh avocado and tomato slices served with lemon dressing 365Cal. **79**



Fermière 🌱🌿 522Cal
Mixed lettuce topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese and carrots served with balsamic dressing 274Cal. **69**



Salmon Citrus Quinoa 🌊🌿 274Cal
Quinoa mixed with pomegranate, edamame, avocado and mango, infused in citrus dressing 211Cal, topped with smoked salmon. **69**



Little Italy



House Lasagna New 🍴🌱🌱🌱 1168Cal
 Fifty layers of grilled Parmesan-crusted lasagna
 Bechamel tomato sauce, Basil leaves,
 snow Parmesan. 69



Trio Truffle Mushroom Risotto
New 🌱🌱 980Cal
 Rich and Creamy Parmesan truffle Risotto, with
 three types of mushrooms. 89
 Without truffle 69



Shrimp Burrata Rosé 🍴🌱🌱🌱🌱 1053Cal
 A perfect blend of linguini pasta, topped with
 shrimps, burrata cheese, mixed with sauce rosé,
 chili garlic oil & sprinkled with crispy onion. 79



Chicken Tagliatelle 🍴🌱🌱🌱 1091Cal
 Tagliatelle pasta cooked in fresh cream, sautéed
 chicken, pine nuts, sun-dried tomatoes, topped with
 Parmesan cheese & fresh rosemary. 79

Linguini Bolognese 🍴🌱🌱🌱 569Cal
 Linguini pasta cooked in Bolognese tomato sauce
 topped with Parmesan cheese. 79

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PAUL BISTRO



Entrecôte Steak and Frites
New 🍴🌱🥗🍷🍷 438Cal
A signature French dish, featuring a perfectly grilled Australian rib eye steak, served with our home cut pommes frites, a traditional Entrecôte sauce 187Cal, and Baguette bread 254Cal. **119**



Amandine Seabass Meunière
New 🍴🌱🥗🍷🍷 1187Cal
Pan-seared sous vide seabass, with toasted almonds, capers, lemon butter sauce and dauphinoise potatoes. **119**



Vol au Croll **New** 🍴🌱🥗🍷🍷 878Cal
Baked croissant croll, stuffed with: creamy parmesan chicken pesto, pine nuts and sautéed fresh mushrooms. **69**



Chicken Al Limone **New** 🍴🌱🥗🍷🍷 1409Cal
Pan-seared chicken breast, heirloom organic rainbow carrots, crunchy crumble, and linguini pasta, all coated in a light and flavorful lemon butter sauce. **79**



Salmon Poke Bowl 🍴🌱🥗🍷🍷 994Cal
Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with a healthy lime soya dressing. **115**



Chicken Cordon Bleu 🍴🌱🥗🍷🍷 702Cal
Fried chicken breast stuffed with turkey, & three cheeses, served with your homemade sauces & your choice of: sautéed veggies 148Cal, mashed potatoes 236Cal. **79**

Grilled Beef Tenderloin 🍴 811Cal
Mashed Potatoes, Sautéed Vegetables, with our homemade Sauces. **119**

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

Choice of Sauces:	Edamame Salsa 🌱 109Cal
Mushroom 🍴 79Cal	Lime Soya 🍴 33Cal
Pepper 🍴 44Cal	Meunière 🍷 54Cal
Truffle Mushroom 🍴 69Cal	Chimichurri 🌱 196Cal



Desserts



Crème Brûlée Classic New 🍷🍷🍷 709Cal
A French dessert that is composed of a rich and creamy custard base that is topped with a layer of hard caramels. **36**



Hazelnut pain perdu New 🍷🍷🍷🍷🍷 1194Cal
PAUL's baked brioche, served with vanilla ice cream & garnished with chocolate & hazelnuts. **44**



Chocolate Fondant 🍷🍷🍷🍷 521Cal
Valrhona dark chocolate melted fondant, served with ice cream, topped with dark chocolate shavings. **44**



Tropézienne Crêpe Brûlée 🍷🍷🍷🍷 532Cal
Crêpe filled with tropézienne cream & homemade strawberry sauce, topped with caramelized custard & fresh strawberries. **44**



Pain Perdu 🍷🍷🍷🍷 915Cal
PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream & garnished with red fruits. **44**

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Drinks

LIGHT & REFRESHING



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



Kiwi Honey Sparkler 🌿 141Cal
A fragrant & sweet kiwi with natural honey and fresh basil. 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

BODY & MIND



Heart Beet 🥑🍏🥕🌿 237Cal
A heartful combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile. 29



Greenfields 🌿 182Cal
Crisp tropical fruits combined with fresh spinach and a hint of ginger. 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 🍵🍵 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. **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 🍵🍵 108Cal
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. **28**

Mocha Frappé 🍵🍵 325Cal
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 🍵🍵
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**



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

Chamomille 22

HOT & WARMTH

Espresso (S/D) 16 / 22

Café Crème 27 109Cal

Cappuccino 27 122Cal

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

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