

PAUL

depuis 1889

Breakfast



SANDWICHES & CROISSANDWICHES

Salmon Croll

Poached eggs, layered on smoked salmon, tartar cream cheese, rocket leaves, over a croissant croll, drizzled with our hollandaise sauce, garnished with crispy panko, with Allumette potatoes on the side. 329



Halloumi Croissant

Fresh croissant stuffed with halloumi cheese, fresh tomatoes, black olives & rocca, topped with olive oil & fresh basil, served with a side salad 199

Halloumi Pesto

Grilled Halloumi, Polka Bread, pesto, balsamic sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with side salad 239



Smoked Turkey

Smoked turkey sandwich on mustard & mayonnaise spread, pickles, fresh tomatoes & lettuce in a polka bread, served with a side salad 239
Add Emmental cheese 89

Croissalmon Avocado

Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, avocado, served with a side salad 339

AVO TOASTS

Feta Avo

Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy toast. 239



Miso Avocado Toast

Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast. 239

Our Traditional French pastry is available in our display, please contact our team.



OMELETTES

Plain Omelette

Served with a side salad & roasted potato 169
Add on:
Marseillse vegetables 79
Emmental cheese 89
Sautéed mushrooms 49
Tomatoes & capsicum 79

Chia Omelette

Your choice of whole or white eggs, mixed with chia seeds, fresh spinach & parmesan cheese 229



Omelette Club

Layers of plain omelette, beef bacon, mushrooms & cheese, tomato Provençal, served with a side salad & roasted potatoes 249

Eggs Your Way

Served with a side salad, with your choice of:
Scrambled
Fried
Sunny Side Up

BREAKFAST

Parisian

1 hot beverage +1 viennoiserie of your choice +1/2 flute à l'ancienne, butter & jam (apricot & strawberry)
329

Continental

1 hot beverage +1 fresh orange juice + 1 viennoiserie of your choice +1/2 flute à l'ancienne, butter & jam (apricot & strawberry)
359



Continental Breakfast

Complete

1 hot beverage +1 fresh orange juice + 1 viennoiserie of your choice +1/2 flute à l'ancienne, butter & jam (apricot & strawberry) & plain omelette
399



Complete Breakfast

Breakfast Combo prices are not subject to discounts

THE SPECIAL BREAKFAST

Crusted Feta Chili Honey

Feta, coated in white & black sesame, chili honey, served with Fougasse bread. 249

Halloumi Pesto Quinoa

Nutritious combination of quinoa, pesto, homemade chia crackers, grilled halloumi, avocado, roasted pumkin, chickpeas, rocket leaves served with Citrus dressing. Choose your pick of poached or boiled eggs.
349

Eggs Benedict

Two poached eggs served with Hollandaise sauce, a side salad & roasted potato with your choice of:

Beef Bacon Benedict 249

Salmon Benedict 339



Beef Bacon Benedict

Golden Greek Bowl

Greek yogurt, granola, fresh banana, honey 179



Golden Greek Bowl

Tropical Greek Bowl

Greek yogurt, granola, dark chocolate, passion/strawberry pureé 199

LIGHT & REFRESHING

Chamomile Yuzu 🌿

A refreshing fusion of cold brew chamomile tea with Japanese twist 110



Passion Surprise 🌿

A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit 110



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



Kiwi Honey Sparkler 🌿

A fragrant & sweet kiwi mix with natural honey and fresh basil 110



Honeybee Sparkler 🌿

Our take on the classic lemonade with natural honey and torched rosemary finish 110



BODY & MIND

Heart Beet 🌱

A heartful combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile 110



Greenfields 🌱

A crisp tropical fruits combined with fresh spinach and a hint of ginger 110



Miel Et Soleil 🌞

Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango 110



Bluebanana 🌱

Fresh blueberries, blueberry purée, fresh banana & milk 139

PAUL Mix 🌱

Fresh strawberries, kiwi & mango juice 139

Takes Two 🌱

Mango juice, passion fruit & fresh mint leaves 139

PAUL Booster 🌱 139

HOT & WARMTH


Espresso  51

Add Espresso 37

Espresso Decaf  51

Double Espresso  74

Double Espresso Decaf  74

Café Crème  84


Café Crème Decaf  84

Cortado 67 


Piccolo 55 


Americano  84

Americano Decaf  84


Cappuccino  84

Cappuccino Decaf  84

PAUL Hot Chocolate  119

Flat White  84

Flat White Decaf  84

Marochino  119



Turkish Coffee Regular  59



Turkish Coffee Tall  84

PAUL Caramel Macchiato 99

PAUL White Mocha 109

Substitute with 45

Coconut milk  

Almond milk  

Soya milk 

Oat milk 

Please ask your server for alternative options

FRESH & FRUITY

Orange 89

Orange & Carrot 89

Carrot 89

Mango 89

Strawberry 89

Lemonade 89

Mint Lemonade 89


Kids Fresh Orange Juice 49


PAUL TEA & INFUSIONS

Earl Grey 51 

Chamomile 51 

Mint Green 51 

English Breakfast 51 

PAUL Special Blend 51 

MILKSHAKES

Vanilla Milkshake 139

Chocolate Milkshake 139

Strawberry Milkshake 139

OTHER DRINKS

Imported Water

(small) 54 / (large) 89

Sparkling Water

(small) 64 / (large) 139

Local Water

(small) 34 / (large) 49

Soft Drink 49

PAUL SPECIALS

PAUL Spanish Latte 🌱

Our signature method of making a Spanish latte creating a rich-velvety and smooth-creamy texture 119

PAUL Caramel Cappuccino 🌱

House blend coffee, caramel and velvety frothed milk, drizzle with indulgent caramel on top 99



PAUL Caramel Cappuccino

Vanilla Almond Latté 🌱 🥥

Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes 109

Cinnamon Honey Latté 🌱

Velvety smooth latte spiced up with cinnamon and natural honey 99

ICED & FROZEN

Iced Spanish Latté 🌱

The trendy milk beverage using our house blend coffee combined with condensed milk 119



Iced Spanish Latté

Iced Caramel Cinnamon 🌱

Latté over ice with a touch of cinnamon and indulgent caramel 119

Mocha Frappé 🌱

A combination of dark & milk chocolate with house blend coffee with whipped cream and a chocolate pearl finish 119

Salted Caramel Frappé 🌱

Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle 119

Low- Calorie Frappé 🌱

Selection of Caramel or Hazelnut 119

Shaken Homemade Iced Tea 🌱

Selection of Lemon or Peach 119

Chocolate Duo Cafe Frappe 🥥

A crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce & toffee caramel 133



Chocolate Duo Cafe Frappe

Sip and savor the difference!

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