

PAUL

depuis 1889



Breakfast 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



Gourmandise 2.5



Escargot aux Raisins 2.9



Plain Croissant 2.5

Almond Croissant 2.9

Cheese Croissant 2.7

Zaatar Croissant 2.6

Pain au Chocolat Almond 2.9



Pain au Chocolat 2.8

SET MENU BREAKFAST

Parisien 8.9
1 hot beverage
+ 1 viennoiserie of your choice
1/2 flute à l'ancienne, butter & jam
(apricot & strawberry)

Continental 9.9
1 hot beverage + 1 fresh orange juice
+ 1 viennoiserie of your choice
+ 1/2 flute à l'ancienne, butter & jam
(apricot & strawberry)

Complet 11.9
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

Pastries



Chocolate Éclair2.9



Strawberry Millefeuille4.5



Chocolate Tartlet3.9



Apricot Anglaise3.3



Strawberry Cheesecake4.9



Strawberry Tartlet3.99



Chocolate Macaron4.1



Raspberry Macaron4.1



Pistachio Macaron4.1



Vanilla Macaron4.1

Please be advised:
Some of our products may contain nuts or traces of nuts, in case of allergies please consult our team. The daily amount of an average adult is 2000 Calories. Requirements may vary based on individual needs. Additional nutritional data is available upon request.

Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

Eggs & Omelettes



Poached Eggs and Caramelized Dauphinois Potatoes **New** 7.9

Poached eggs, caramelized potato gratin dauphinois, rosemary and thyme infused parmesan sauce.



Stracciatella Omelette and Pistachio Pesto **New** 7.9

Creamy stracciatella omelette, with smoked turkey, pistachio pesto, sundried tomatoes, basil and parmigiano-reggiano.



Labneh Harissa and Fermented Olives **New** 6.9

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.



Eggs Your Way 4.1

Your choice of: fried eggs, scrambled, sunny side up. Served with a side salad.

Add on:
Mixed vegetables 1.5
Emmental cheese 1.99



Eggs Benedict

Two poached eggs on grilled brioche bun, topped with hollandaise sauce, served with a side salad & hashbrown potato.

Add on:
Beef bacon 7.9
Smoked turkey 6.9
Smoked salmon 8.9

Halloumi Pesto Quinoa 11.5

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.

Avocado Poached Eggs 7.9

Two poached eggs with avocado, toasted brioche bread with cream cheese and dill, baby spinach, topped with hollandaise sauce, served with a side salad and hash brown potato.

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Sandwiches & Toasts



Smoked Turkey Fromage Baguette 7.9
New 🍴 🌱 🌿
Classic smoked turkey and Emmental cheese, on salted peppered burnt butter, served with a side salad.



Croque-Monsieur **New** 🍴 🌱 🌿 8.9
Classic French open-faced sandwich with smoked turkey, gruyere cheese, on crispy bread, served with a side salad.
Add egg: the Croque-Madame version, topped with your choice of poached or fried egg. 8.9



Halloumi Pesto 🍴 🌱 🌿 🍴 7.5
Grilled halloumi, polka bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with a side salad.



Feta Avocado Tartine 🍴 🌱 🌿 🍴 7.25
Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy toast.



Croissalmon Avocado 🍴 🌱 🌿 🍴 7.9
Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado, served with a side salad.

Miso Avocado Tartine 🍴 🌱 🌿 🍴 7.25
Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast.

Halloumi Croissant 🍴 🌱 🌿 5.9
Fresh croissant stuffed with halloumi cheese, fresh tomatoes, black olives, and rocca topped with olive oil and fresh basil, served with a side salad.

Smoked Turkey 🍴 🌱 7.5
Smoked turkey with mayo mustard spread, pickles, fresh tomatoes and lettuce in polka bread, served with a side salad.

Prices are subjected to 5% Service & 8 % Sales Tax, All prices are in JOD.

Puddings & Acai



Red Fruits Chia Pudding 🍓 🍓 🍓

5.3

Chia seeds & coconut milk base topped with red fruits coulis & fresh red fruits.



Mango Chia Pudding 🍓 🍓 🍓

5.3


Chia seeds & coconut milk base topped with mango coulis & fresh mangoes, pomegranate & almond flakes.


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Drinks


LIGHT & REFRESHING




Chamomile Yuzu  5.25
A refreshing fusion of cold brew chamomile tea with a Japanese twist.

Kiwi Honey Sparkler  5.25
A fragrant & sweet kiwi with natural honey and fresh basil.








Passion Surprise  5.25
A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit.

Honeybee Sparkler  5.25
Our take on the classic lemonade with natural honey and touched rosemary finish.


BODY & MIND





Heart Beet     5.25
A heartfelt combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile.

"Miel et Soleil"  5.25
Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango.



Greenfields  5.25
Crisp tropical fruits combined with fresh spinach and a hint of ginger.

Avopassion   4.9
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.




BODY & MIND


Bluebanana   5.25
A duo of blueberries and banana.


Passion Mango Smoothie  5.25
A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves.


FRESH & FRUITY


Orange  5.1

Orange and Carrot  5.5

Carrot  4.9

Kiwi  4.9

Mango  4.9


Strawberry  5.1


Fresh Mint Lemonade  4.9

PAUL TEA & INFUSIONS

Thé noir Breakfast  3.9

Thé noir Earl Grey  3.9


Thé vert Menthe  3.9



Chamomille  3.9



HOT & WARM







Brewed with our exclusive PAUL coffee blend.



Espresso (S/D)  3.25 / 3.5


Café Crème   4.25



Cappuccino   4.25



Flat White   4.25

Cortado   2.5

Piccolo   2.5

Americano  3.6

Mocha   4.25

"L'Onctueux" 4.25
PAUL Hot Chocolate  

Alternative milk substitutes: 

Coconut milk 1.3

Almond milk 1.3

Oat milk 1.3

Soya milk 1.3

Please ask your server for available options.

OTHER DRINKS

Imported Water (Small/Large) 2.9 / 4.6

Local Water (Small/Large) 1.9 / 2.9

Sparkling Water (Small/Large) 3.9 / 5.9

Soft Drinks 2.6

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PAUL SPECIALS

PAUL Caramel Cappuccino   4.5
House blend coffee, caramel and velvety frothed milk, drizzled with indulgent caramel on top.

PAUL Spanish Latté   4.5
Our signature method of making a Spanish latté creating a rich-velvety and smooth-creamy texture.

Vanilla Almond Latté   4.9
Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes.

Cinnamon Honey Latté   4.5
Velvety smooth latte spiced up with cinnamon and natural honey.



PAUL Mix  5.25
A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice.







Cold Brew Hibiscus Berry Tea 3.9
Smooth mellow combination of cold brew hibiscus infused with blackcurrant and natural honey.



ICED & FROZEN




Iced Spanish Latté   4.5
The trendy milk beverage using our house blend coffee combined with condensed milk.

Coffee Frappé   4.9
An improved recipe of rich-flavour coffee with a creamy and indulgent taste.


Iced Caramel Cinnamon   4.9
Latté over ice with a touch of cinnamon and indulgent caramel.

Mocha Frappé   4.5
A combination of dark & milk chocolate with house blend coffee with whipped cream and a chocolate pearl finish.

Salted Caramel Frappé   4.5
Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle.

Low-Calorie Frappé   4.5
Selection of Caramel or Hazelnut.

Chocolate Duo Café Frappé    4.5
Crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce toffee caramel.

Shaken Homemade Iced Tea  4.25
Selection of Lemon or Peach.

May 2025

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