



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.



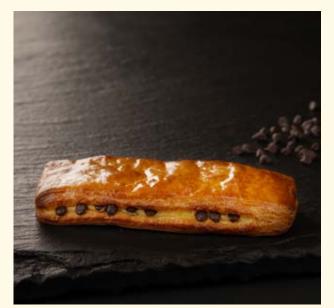
Lactose-free products made using lactose-free ingredients.

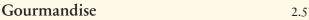


Healthy Eating products This label is awarded to products which make the best contribution to nutritional balance.

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







Plain Croissant	2.5
Almond Croissant	2.9
Cheese Croissant	2.7
Zaatar Croissant	2.6
Pain au Chocolat Almond	20



Escargot aux Raisins



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

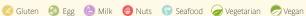












Pastries



Chocolate Éclair



Strawberry Millefeuille

2.9

4.5



Chocolate Tartlet



Apricot Anglaise



Strawberry Cheesecake



Strawberry Tartlet

4.9

4.1

4.1

3.99

3.3



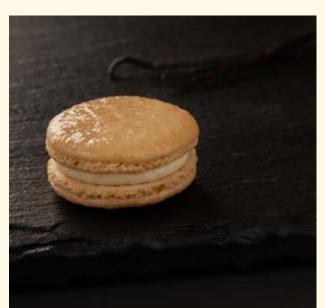
Chocolate Macaron



Raspberry Macaron



Pistachio Macaron



Vanilla Macaron

4.1

Please be advised:

Eggs & Omelettes



Poached Eggs and Caramelized Dauphinois Potatoes New @ @ @

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

7.9



Labneh Harissa and Fermented Olives 6.9 New ⊗ ⊗ ⊕ Ø ⊘

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 Benedict

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

Add on:



Stracciatella Omelette and Pistachio Pesto 7.9

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



4.1

11.5

7.9

Eggs Your Way

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

Add on:

Mixed vegetables \$\int 1.5\$ Emmental cheese \$\int 1.99\$

Halloumi Pesto Quinoa @ @ @ @

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 @ @ @

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.

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.

Sandwiches & Toasts



Smoked Turkey Fromage Baguette

Classic smoked turkey and Emmental cheese, on salted peppered burnt butter, served with a side salad.



Halloumi Pesto @ @ @

Grilled halloumi, polka bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with a side salad.



Croissalmon Avocado 🙆 🚳 🍪 👴

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



Croque-Monsieur New @ @ @

7.9

7.5

7.9

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



Feta Avocado Tartine @ @ @

7.25

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

Miso Avocado Tartine 🛭 🗗 🕒 🕒

7.25

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

Halloumi Croissant O O O

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.

Puddings & Acai



Red Fruits Chia Pudding 🛛 🤊

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.

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

5.3

Drinks

LIGHT & REFRESHING



Chamomile Yuzu

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

5.25

5.25

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.

5.25

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

BODY & MIND



"Miel et Soleil" 5.25 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.

5.25

Avopassion © Dairy rich blend of avocado, passion fruit and granny smith apple. 4.9



BODY & MIND

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

HOT & WARM

Brewed with our exclusive PAUL coffee blend.

Espresso (S/D) 🥏	3.25 / 3.5
Café Crème 6 6	4.25
Cappuccino 6 6	4.25
Flat White 6 >	4.25
Cortado ⊕	2.5
Piccolo @ @	2.5
Americano 🧑	3.6
Mocha ᠖	4.25
"L'Onctueux" PAUL Hot Chocolate	4.25
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	

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

3.9

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



PAUL SPECIALS

PAUL Caramel Cappuccino @ @ 4.5 House blend coffee, caramel and velvety frothed

milk, drizzled with indulgent caramel on top.

PAUL Spanish Latté 6 @ 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 6 6	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 nearl 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	