

PAUL

depuis 1889

Breakfast





Eggs & Omelettes



Stracciatella Omelette and Pistachio Pesto New

Creamy Stracciatella Omelette, with Veal ham, pistachio pesto, sundried tomatoes, basil, and Parmigiano-Reggiano. **5.5**

Plain Omelette Served with Hashbrown.

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. **5.6**



Eggs Benedict

Two poached eggs on grilled brioche bun, topped with Hollandaise sauce, served with a side salad & hashbrown potato.
Add on:
Veal Bacon **5.40**
Smoked Turkey **4.90**
Smoked Salmon **5.80**

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. **6.5**



Continental 5.2

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

Parisien 4.2

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

Complet 7.20

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.




Eggs Your Way

Your choice of: Fried eggs, Scrambled, Sunny side up. Served with a side salad. **4.50**
Add on:
Marseillaise vegetables **0.90**
Emmental cheese **0.90**



Sands & Toasts





Veal Ham Fromage Baguette New 
Classic Veal ham and Gruyère cheese, on salted peppered burnt butter, served with a side salad. **4.90**



Croque-Monsieur New
Classic French open-faced sandwich with veal ham, Gruyère cheese, on crispy bread, served with a side salad. **5.20**
Add Egg: a variation of croque madame, topped with your choice of poached or fried egg.




Halloumi Pesto  
Grilled Halloumi, polka bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with a side salad. **5.20**



Kimchi Egg New
Fluffy omelette, tangy spicy kimchi, creamy goat cheese, served on our crispy toasted bread. **4.90**



Croissalmon Avocado 
Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado, served with a side salad. **4.90**

Smoked Turkey
Smoked turkey with mayo mustard spread, pickles, fresh tomatoes & lettuce in polka bread, served with a side salad. **4.70**



Feta Avo
Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy toast. **4.50**

Miso Avocado
Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast. **4.50**

Our prices are subject to 5% municipalities tax (excluding take away & delivery), 4% tourism tax & 5% VAT



Puddings & Acai



Acai Peanut Butter

Served with peanut butter and banana. **3.60**
Add on:
Granola **0.60**
Dried Nuts **0.80**

Acai Bowl 🥗

Served with seasonal fruits. **3.60**
Add on:
Granola **0.60**
Dried Nuts **0.80**



Red Fruits Chia Pudding

Chia seeds & coconut milk base topped with red fruits coulis & fresh red fruits. **3.90**



Mango Chia Pudding

Chia seeds & coconut milk base topped with mango coulis & fresh mangoes, pomegranate & almond flakes. **3.90**

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Drinks

LIGHT & REFRESHING



Chamomile Yuzu

A refreshing fusion of cold brew chamomile tea with a Japanese twist. 2.7



Kiwi Honey Sparkler

A fragrant & sweet kiwi with natural honey and fresh basil. 2.7



Passion Surprise

A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit. 2.7

Honeybee Sparkler

Our take on the classic lemonade with natural honey and touched rosemary finish. 2.7

BODY & MIND



Heart Beet

A heartful combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile. 2.7



Greenfields

Crisp tropical fruits combined with fresh spinach and a hint of ginger. 2.7



Miel Et Soleil

Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango. 2.7

Avopassion

Dairy rich blend of avocado, passion fruit and granny smith apple. 3.3

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

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PAUL SPECIALS



PAUL Caramel Cappuccino
House blend coffee, caramel and velvety frothed milk, drizzled with indulgent caramel on top. **2.80**

PAUL Spanish Latté
Our signature method of making a Spanish latté creating a rich-velvety and smooth-creamy texture. **2.90**

Vanilla Almond Latté
Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes. **2.80**

Cinnamon Honey Latté
Velvety smooth latte spiced up with cinnamon and natural honey. **2.80**

Iced Matcha Latté
Indulge in the exquisite experience of Japanese tradition with a creamy rich texture over ice.

PAUL Matcha Latté
Indulge in the exquisite experience of Japanese tradition with a rich-velvety smooth texture. **2.90**

PAUL Mix
A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice. **3.30**



Cold Brew Hibiscus Berry Tea
Smooth mellow combination of cold brew hibiscus infused with blackcurrant and natural honey. **2.30**

ICED & FROZEN



Iced Spanish Latté
The trendy milk beverage using our house blend coffee combined with condensed milk. **2.90**



Coffee Frappé
An improved recipe of rich-flavour coffee with a creamy and indulgent taste. **2.70**

Iced Caramel Cinnamon
Latté over ice with a touch of cinnamon and indulgent caramel. **2.80**

Mocha Frappé
A combination of dark & milk chocolate with house blend coffee with whipped cream and a chocolate pearl finish. **2.70**

Salted Caramel Frappé
Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle. **2.70**

Low- Calorie Frappé
Selection of Caramel or Hazelnut. **2.70**

Shaken Homemade Iced Tea
Selection of Lemon or Peach. **2.1**



Chocolate Duo Café Frappé
Crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce toffee caramel. **2.70**

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BODY & MIND

Bluebanana
A duo of blueberries and banana. 3.30

Passion Mango Smoothie
A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves. 3.30

FRESH & FRUITY

- Orange 2.60
- Orange and Carrot 2.60
- Carrot 2.60
- Kiwi 2.60
- Mango 2.60
- Strawberry 2.90
- Frozen Mint Lemonade 2.60

PAUL TEA & INFUSIONS

- Thé noir Breakfast 2.20
- Thé noir Vanilla 2.20
- Thé noir Earl Grey 2.20
- Thé vert Menthe 2.20
- Thé vert Yunann 2.20
- Chamomille 2.20

HOT & WARMTH

- Espresso (S/D) 1.60 / 2.30
- Café Crème 2.50
- Cappuccino 2.50
- Flat White 2.60
- Cortado 1.90
- Piccolo 1.50
- Americano 2.20
- Mocha 2.50
- PAUL Hot Chocolate 3.2
- Alternative milk substitutes:
 - Coconut milk
 - Almond milk
 - Oat milk
 - Soya milkPlease ask your server for available options.

OTHER DRINKS

- Acqua Panna 1.30 (small) / 2.20 (large)
- Sparkling Water 1.8 (small) / 2.8 (large)
- Soft Drinks

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