

PAUL

depuis 1889

Lunch & All Day Brunch





All Day Brunch



Caramelized Patate Dauphinoise & Poached Eggs New
Caramelized Gruyère & potatoes dauphinoise, Poached Eggs, and parmesan coulis sauce infused with rosemary and fresh thyme. **4.30**



Croque-Monsieur New
Classic French open-faced sandwich with veal ham, Gruyère cheese, on crispy bread, served with a side salad. **5.2**
Add Egg: A variations of croque madame, topped with your choice of poached or fried eggs.



Filet Mignon & Eggs New
Golden parmesan omelette, paired with a tender sous vide chimichurri steak, and crispy Holland baby potatoes. **9.90**



Labneh Harissa & Fermented Olives New
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. **4.30**



Salmon Croll
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 on the side. **5.20**



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**



Appetizers & Soups



Tartare de Saumon New
Chilled fresh raw Salmon and Avocado Tartare with Citrus Vinaigrette. **7.20**



Patates pavées au parmesan New
Layered lemon Potato Pavé with Creamy Snow Parmesan. **4.20**



Baguette à l'ail New
Classic French toasted Baguette, stuffed with garlic, oregano and cheese. **3.90**



Crusted Feta Chili Honey
Feta, coated in white & black sesame, chili honey, served with Fougasse bread. **4.90**



Horseradish Salmon Pizzetta
Smoked salmon, horseradish cream cheese, edamame, spinach, watercress, parmesan tomato salsa, placed on toasted PAUL bread. **6.50**



Traditional Onion Soup
Onion, Mozzarella cheese served in our homemade bread bowl. **3.80**



Red Lentil Soup
Red lentil, lemon juice, coriander, sun-dried tomato, served with crouton on the side. **3.60**



Mushroom Soup
Fresh creamy mushroom soup. **3.60**

Our Fries
Truffle Parmesan fries **2.90**
French fries **2.10**

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Sandwiches & Burgers



Bistro Burger New
Juicy beef patty, layered with aged cheddar cheese, crispy grilled onion, house-made umami dill sauce, all nestled on a toasted soft bun, served with herby home cut pommes fries. **5.90**



Steak Frites French Dip New
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. **6.90**



Club "The Classic"
Juicy grilled chicken breast, smoked veal Ham, boiled eggs, melted Gruyère cheese, lettuce, tomato, pickles and mayo-mustard, on toasted bread, served with French fries on the side. **5.90**



Tuna Pesto Avo Sandwich New
Crispy brown Ciabatta, pesto, avocado, tuna mousse, tomatoes, jalapeño, served with a mixed green salad. **5.20**



Crunchy Slaw Burger
Flaked crispy chicken breast, honey mustard, pickles, sriracha honey aioli, crispy slaw, in a toasted soft bun, served with French fries. **5.50**



Smoked Salmon
Cream cheese, onion rings, rocca & capers in multigrain bread, served with a mixed green salad. **7.30**

BBQ Cheesy Burger
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. **5.90**

Chicken Avocado
Pan-seared chicken topped with Emmental cheese, fresh avocado & tomato with garlic-mayo in soft bread served with a side salad & French fries. **6.50**

Chicken Salad Sandwich
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. **5.90**

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Salads & Bowls



Salmon Kale Quinoa New
Raw Salmon Sashimi, avocado, dehydrated crispy quinoa, mixed greens, red cabbage, kale, and bean sprouts, mixed with organic heirloom carrot ribbon, and Yuzu Citrus dressing. **7.90**



Baby Gem Chicken Caesar New |
Grilled chicken breast, little Gem lettuce, Parmigiano-Reggiano Caesar dressing, crispy croutons, and shaved Parmesan. **5.90**



Shrimp Orange Citrussy Salad New
Poached shrimp, mixed lettuce, watercress, grilled artichoke, cherry tomatoes, green beans, fresh basil and mint in orange dressing. **6.90**



Goat Cheese Brûlée & Figs New
Honey-Brûlée goat cheese, mixed with crispy greens and arugula, dressed in a light balsamic vinaigrette, tomatoes, cucumber, topped with sweet caramelized pecans and figs. **7.20**



BBQ Steak & Avocado
Mixed lettuce, grilled tenderloin steak sautéed in smoky BBQ sauce, avocado, cherry tomato, fresh spinach, baby corn, crispy onion flakes, served with sesame vinaigrette dressing. **7.60**



Avocado Fraîcheur
Mixed lettuce with avocado, rocca, spinach, red radish, tomato, cucumber, fresh mint, roasted almonds, sun-dried tomatoes, spring onions & green thyme served with balsamic dressing. **6.70**



Chicken & Corn Bowl
An ultimate combination of mango chutney chicken, fresh grilled corn, avocado salsa, edamame, red beans, lettuce, mixed with orange dressing. **5.90**



Crab & Salmon
Fresh rocca, mixed green, fresh avocado and tomato slices served with lemon dressing. **7.60**



Fermière
Mixed lettuce topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese and carrots served with balsamic dressing. **5.90**



Salmon Citrus Quinoa
Quinoa mixed with pomegranate, edamame, avocado and mango, infused in citrus dressing, topped with smoked salmon. **7.90**



Little Italy



House Lasagna New
Fifty layers of grilled Parmesan-crusted lasagna. **7.90**



Trio Mushroom Risotto New
Rich and Creamy Parmesan Risotto, with three types of mushrooms. **7.90**



Shrimp Burrata Rosé
A perfect blend of linguini pasta, topped with shrimps, burrata cheese, mixed with sauce rosé, chili garlic oil & sprinkled with crispy onion. **7.80**



Chicken Tagliatelle
Tagliatelle pasta cooked in fresh cream, sautéed chicken, pine nuts, sun-dried tomatoes, topped with Parmesan cheese & fresh rosemary. **6.90**

Linguini Bolognese
Linguini pasta cooked in Bolognese tomato sauce topped with Parmesan cheese. **6.20**

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PAUL BISTRO



Entrecôte Steak and Frites New
A signature French dish, featuring a perfectly grilled Australian rib eye steak, served with our home cut pommes frites, and a traditional Entrecôte sauce. **11.90**



Amandine Seabass Meunière New
Pan-seared sous vide seabass, with toasted almonds, capers, lemon butter sauce and dauphinoise potatoes. **10.90**



Vol au Croll New
Baked croissant croll, stuffed with: creamy parmesan chicken pesto, pine nuts and sautéed fresh mushrooms. **5.40**



Chicken Al Limone New
Pan-seared chicken breast, heirloom organic rainbow carrots, crunchy crumble, and linguini pasta, all coated in a light and flavorful Amandine lemon butter sauce. **7.90**



Salmon Poke Bowl
Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with a healthy lime soya dressing. **10.90**



Chicken Cordon Bleu
Fried chicken breast stuffed with turkey, & three cheeses, served with your homemade sauces & your choice of: sautéed veggies, mashed potatoes. **8.90**

Grilled Beef Tenderloin
Mashed Potatoes, Sautéed Vegetables, with our homemade Sauces. **10.90**

Healthy Grilled Chicken
Herbs marinated chicken breast, served with grilled vegetables & your choice of our homemade sauce. **8.90**

Choice of Sauces:	Edamame Salsa
Mushroom	Lime Soya
Pepper	Meunière
Truffle Mushroom	Chimichurri

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Desserts



Crème Brûlée Classic **New**
A French dessert that is composed of a rich and creamy custard base that is topped with a layer of hard caramels. **3.9**



Hazelnut pain perdu **New**
PAUL's baked brioche, served with vanilla ice cream & garnished with chocolate & hazelnuts. **4.9**



Chocolate Fondant
Valrhona dark chocolate melted fondant, served with ice cream, topped with dark chocolate shavings. **4.9**



Tropézienne Crêpe Brûlée
Crêpe filled with tropézienne cream & homemade strawberry sauce, topped with caramelized custard & fresh strawberries. **4.9**



Pain Perdu
PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream & garnished with red fruits. **4.9**



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 milk
Please 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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