

PAUL

depuis 1889



Breakfast Menu



PAUL, bakers at heart

In 1889, when my great-great grandparents opened their first bakery, they would never have imagined that one day their passion for bread would take us so far away from France... and that you would welcome us so warmly to Kuwait!

With more than 137 years of history, we are truly happy to continue sharing our most important values with you, those which have been passed down through 5 generations of our family: love for bread, the French "art de vivre" and the constant monitoring of the quality of our products...

Wonderfully combining tradition and modernity, our chefs have created the best platters for you: generous salads topped with the best ingredients, traditional dishes with a creative twist, and your favourite mouth-watering patisseries...

You will also find some favourite local dishes using local ingredients and spices but each dish has been given a small French touch.

Sit down, relax, and let your savoury journey to France begin here.

Bienvenue chez PAUL et... bon appétit !

Maxime HOLDER
Chairman
PAUL International



Eat well, well-being

Because we have been feeding people since 1889, we know that, at any age, pleasure must be associated with well-being.

In this respect, PAUL offers you a range that is both nutritionally balanced and full of taste. A range that has been conceived so that we can offer you something for every occasion.

At breakfast, lunch or dinner, taste our high-quality products all made especially for you by our teams, ensuring authenticity, emphasising the natural ingredients whilst being attentive to the need for a balanced diet.

We hope that you will enjoy this new range as much as we have enjoyed bringing it all together for you.



WELL-BEING RANGE



VEGETARIAN - No meat, no fish, but may contain eggs or dairy products.

Viennoiseries

At PAUL, all our viennoiseries are crafted with 100% pure butter for an authentically rich taste



Gourmandise      1.550

Escargot aux Raisins     1.350



Plain Croissant    1.250

Almond Croissant      1.750

Cheese Croissant     1.450

Zaatar Croissant     1.300

Pistachio Croissant      1.650

SET MENU BREAKFAST

Global Sunrise 3.250

1 hot beverage
+ 1 viennoiserie of your choice
1/2 baguette, butter & jam (apricot & strawberry)

Continental 3.750

1 hot beverage + 1 fresh orange juice + 1 viennoiserie of your choice
+ 1/2 baguette, butter & jam (apricot & strawberry)

Compleat 4.950

1 hot beverage + 1 fresh orange juice + 1 viennoiserie of your choice
+ 1/2 baguette, butter & jam (apricot & strawberry) + plain omelette, served with side salad



Cheese Croissant     1.450

Zaatar Croissant    1.300

Viennoiseries



Pain au Chocolat 🌾 🥚 🥛 🌰 1.550

Pain au Chocolat Almond 🌾 🥚 🥛 🌰 🍫 1.550

Pain au Chocolat Pistachio 🌾 🥚 🥛 🌰 🍫 🌿 1.650



Apple Turnover 🌾 🥚 🥛 1.250

Apple Grillé 🌾 🥚 🥛 1.250



Palmier 🌾 🥚 🥛 1.150

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. For information on our meat origins, click [here](#).

Pastries



Chocolate Tartlet 🌾🥚🥛🌰🌱 1.950
Rich dark chocolate ganache in a crisp sweet pastry shell.

Strawberry Tartlet 🌾🥚🥛🌱 2.550
PAUL signature fresh strawberries arranged over smooth pastry cream in a crisp sweet tart shell, lightly glazed for bright sweetness.

Strawberry Éclair 🌾🥚🥛🌱 1.850
A light choux pastry filled with silky strawberry cream and topped with fresh berries.



Chocolate Éclair 🌾🥚🥛🌰🌱 1.950
PAUL signature light choux pastry filled with rich chocolate cream and topped with smooth glossy chocolate icing.



Apple Tartlet 🌾🥚🥛🌱 1.500
Thin buttery pastry topped with tender baked apples, lightly caramelized and glazed for a crisp, delicately sweet finish.

Lemon Tartlet 🌾🥚🥛🌱 1.750
PAUL signature zesty lemon cream in a crisp sweet tart shell, finished with a light glaze for bright, refreshing flavour.




Strawberry Millefeuille 🌾🥚🥛🌱 2.450
PAUL signature layers of crisp caramelized puff pastry with vanilla cream and fresh strawberries.



Strawberry Cheesecake 🌾🥚🥛🌱 2.650
Creamy cheesecake layered with sweet strawberry topping on a buttery base.

Pastries



Apricot Anglaise   

1.500

PAUL signature flaky buttery pastry filled with tender apricots and light custard, offering a bright, gently caramelized fruity delight.



PAUL's exclusive 80 g macarons combine a generous size with delicate almond shells and rich, indulgent fillings across a variety of signature flavours.

Chocolate Macaron     

1.550

Vanilla Macaron    

1.550



Raspberry Macaron   

1.550

Pistachio Macaron    

1.550

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.

For information on our meat origins, click [here](#).

Eggs & Omelettes



Poached Eggs and Caramelized Dauphinois Potatoes 6.500

Poached eggs, caramelized potato gratin dauphinois, rosemary and thyme infused parmesan sauce, served with a side salad.



Stracciatella Omelette and Pistachio Pesto 4.850

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



Labneh Harissa and Fermented Olives 5.000

Poached eggs, creamy labneh infused with dehydrated olive dukkha & hazelnut za'atar, bathed in a spiced beurre noisette, served with fougasse bread on the side.



Customized Egg Creation 3.350

Your choice of: fried eggs or sunny side up or plain omelette. Served with a side salad.

Add on:

Mixed vegetables 0.750

Emmental cheese 0.750

Chia Omelette 3.500

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

Classic Omelette 3.300

Served with a side salad and hash brown.

Add on:

Marseillaise Vegetables 0.750






Emmental Cheese 0.750

Sauteed Mushrooms 0.750

Tomatoes and capsicum 0.300

Eggs & Omelettes



Eggs Royal      **5.650**

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

Eggs Benedict    **4.350**





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



Eggs & Avocado Delight    **5.400**

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.



Mediterranean Quinoa Bliss     **6.950**

Quinoa, pesto, chia crackers, grilled halloumi, avocado, sweet potato, chickpeas, rocket leaves served with mandarin dressing, topped with your choice of poached or boiled egg.



Salmon Croll      **5.050**

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.

Sandwiches & Toasts



Truffle Scrambled on Toast New     **5.750**
 Shavings of black truffle on fluffy scrambled eggs, served on top of brioche bread, served with a side salad.



 **Triple Avocado Smash New**     **4.650**
 Crushed avocado, served on top of a slice of toasted ancient bread, garnished with crispy cashew cereal.





Burrata Pesto Crunch     **6.500**
 Fresh burrata, pesto granola topped with fresh cherry tomatoes, layered on avocado, served on crispy toast.

Smokey Turkey Delight     **4.450**
 Smoked turkey with mayo mustard spread, pickles, fresh tomatoes and lettuce in polka bread, served with a side salad.



Turkey Fromage Baguette   **4.750**
 Classic turkey and gruyere cheese, on salted peppered butter, served with a side salad.



Croque-Monsieur     **4.950**
 Classic French open-faced sandwich with beef ham and 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. **0.250**

Sandwiches & Toasts



Mediterranean Halloumi Pesto 4.100
Grilled halloumi, polka bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with a side salad.



Feta Avo 3.950
Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy toast.



Croissalmon Avocado 5.050
Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado, served with a side salad.

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. For information on our meat origins, click [here](#).

French Toast & Acai



Red Fruits Chia Pudding 3.750
 Chia seeds & coconut milk base topped with red fruit coulis & fresh red fruits.

Acai Berry Bliss Bowl 6.050
 Served with seasonal fruits.

Add on:
 Granola **0.750**
 Dried Nuts **0.500**



French Toast 4.500
 PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream and garnished with red fruits.



Mango Chia Pudding 3.750
 Chia seeds & coconut milk base topped with mango coulis & fresh mangoes, pomegranate, & almond flakes.



Acai Peanut Butter 5.750
 Served with peanut butter and banana.
 Add on:
 Granola **0.750**
 Dried Nuts **0.500**

Beverages

TEA INFUSION



Chamomile Yuzu 2.200

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

Cold Brew Hibiscus Berry 2.200

Smooth mellow combination of cold brew hibiscus infused with blackcurrant and natural honey.

Passion Surprise 2.200

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

MATCHA SELECTION



Matcha Latte (Hot/Iced) 2.250

Indulge in the exquisite experience of Japanese tradition with a rich, velvety smooth texture.

Matcha Whipped Coffee 2.450

Smooth matcha topped with airy whipped coffee for a bold, creamy contrast.

Matcha Affogato 2.250

Creamy ice cream finished with a warm pour of earthy matcha.

CLASSIC COFFEES

Espresso (S/D) 1.250 / 1.850

Creamy Café Crème 1.950

Frothy Cappuccino 1.950

Smooth Flat White 1.850

Cortado 1.550

Piccolo 1.550

Bold Americano 1.650

Mocha 1.650

Alternative milk substitutes:

Coconut / Almond / Oat / Soy / Lactose free 0.500

SMOOTHIES



Heart Beet

2.200

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

Signature PAUL Fusion

3.250

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



Greenfields

2.200

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



"Miel et Soleil"

2.200

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

FRESH JUICES

Orange, Orange & Carrot, Carrot, 2.200

Kiwi (1.750), Mango,

Strawberry (2.100), Refreshing Mint

Lemonade

TEA SELECTION

Thé noir Breakfast, Thé noir Vanilla, 1.750

Thé noir Earl Grey, Thé vert

Menthe, Thé vert Yunann,

Camomille

SIGNATURE COLLECTION



Spanish Latté (Hot/Iced) 2.350

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

Rich Caramel Cappuccino 2.100

Coffee, caramel and velvety frothed milk, drizzled with indulgent caramel on top.

Creamy Vanilla Almond Latté 2.100

Almond milk, coffee, with Madagascar vanilla sprinkled and roasted almond flakes.

Spiced Cinnamon Honey Latté 2.100

Velvety smooth latte spiced up with cinnamon and natural honey.

Rich Hot Chocolate 1.850

Rich, velvety chocolate melted into warm milk for a comforting classic.

COMFORT & INDULGENCE



Chocolate Duo Café Frappé 2.200

Indulgent rich chocolate and crunchy coffee beans topped with whipped cream, dark chocolate sauce and toffee caramel.

Coffee Frappé 2.100

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

Low-Calorie Frappé 2.100

Selection of caramel or hazelnut.

OTHER DRINKS

Water (Small/Large) 1.100 / 2.100

Sparkling Water (Small/Large) 1.350 / 2.250

Soft Drinks 1.250

ENCOURAGE
a balanced diet

REDUCE
the impact of our packaging

SUSTAIN
actions of solidarity

SELECT
Wheat flour for
our bread

BAN
artificial colours and
flavours

DEVELOP
vegetarian offerings

SUPPORT
animal welfare

FIGHT
against food wastage

FACILITATE
access to employment



**NUTRITION,
ENVIRONMENT,
COMMUNITY,
PAUL commits**

