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



Meat Origin Information

bien manger PAUL

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



Chocolate Delicacy	1.550
Raisin Delight	1.350

SET MENU BREAKFAST

Global Sunrise 3.900
1 hot beverage
+ 1 viennoiserie of your choice
1/2 baguette, butter & jam (apricot & strawberry)

Continental 4.900
1 hot beverage + 1 fresh orange juice + 1 viennoiserie of your choice + 1/2 baguette, butter & jam (apricot & strawberry)

Complet 5.900
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



Butter Croissant	1.250
Almond Croissant	1.750
Fromage feast Croissant	1.450



Special Croissant Zaatar	1.300
Pistachio Paradise Croissant	1.850

All prices are in KWD.

Viennoiseries



Croissant Chocolate	1.550
Chocolate Almond Temptation	1.550
Pistachio Chocolate Delight	1.650



Palmier	1.150



Choussan Pome	1.250
Apple Grillé	1.250

Gluten Egg Milk Nuts Soybeans

All prices are in KWD.

Pastries



Strawberry Éclair 1.950
A light choux pastry filled with silky strawberry cream and topped with fresh berries.

Chocolate Tart Delight 2.150
Rich dark chocolate ganache in a crisp sweet pastry shell.

Strawberry Tart Delight 2.550
PAUL signature fresh strawberries arranged over smooth pastry cream in a crisp sweet tart shell, lightly glazed for bright sweetness.



Decadent 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 1.850
PAUL signature zesty lemon cream in a crisp sweet tart shell, finished with a light glaze for bright, refreshing flavour.

Strawberry Millefeuille Delight 2.450
PAUL signature layers of crisp caramelized puff pastry with vanilla cream and fresh strawberries.



Creamy Cheese Cake 2.650
Creamy cheesecake layered with sweet strawberry topping on a buttery base.

Gluten Egg Milk Soybeans

All prices are in KWD.

Pastries



Apricot Dream 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 Delight Macaron 1.550

Chocolate Delight Macaron 1.550



Raspberry Delight Macaron 1.550

Pistachio Delight Macaron 1.550

Gluten Egg Milk Nuts Soybeans

All prices are in KWD.

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.



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.



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 3.500

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**

Gluten Egg Milk Nuts Less than 600 calories Sesame Seafood

All prices are in KWD.

Eggs & Omelettes



Eggs Royal 5.500
Two poached eggs on brioche bun, topped with hollandaise sauce and smoked salmon, served with a side salad & hashbrown potato.

Eggs Benedict 4.750
Two poached eggs on brioche bun, topped with hollandaise sauce and smoked beef, 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 Delight 5.250
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



Mediterranean Halloumi Pesto 4.100

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

Smokey Turkey Delight 4.450

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



Triple Avocado Smash New 4.650

Crushed avocado, served on top of a slice of toasted ancien bread, garnished with crispy cashew cereal.



Turkey Fromage Baguette 4.750

Classic turkey and gruyere cheese, on salted peppered butter, served with a side salad.



Croque-Monsieur 5.250

Classic French open-faced sandwich with smoked turkey 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



Fresh Mediterranean Delight 3.950
Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy toast.



Croissalmon Avocado 6.100
Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado, served with a side salad.

French Toast & Acai



Red Fruits Chia Pudding 4.500
Chia seeds & coconut milk base topped with red fruit coulis & fresh red fruits.

Acai Berry Bliss Bowl 6.500
Served with seasonal fruits.

Add on:
Granola **0.900**
Dried Nuts **0.500**



French Toast 4.750
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 **0.900**
Dried Nuts **0.500**

All prices are in KWD.

Beverages

TEA INFUSION



Chamomile Yuzu 2.350
A refreshing fusion of cold brew chamomile tea with a Japanese twist.

Cold Brew Hibiscus Berry 2.450
Smooth mellow combination of cold brew hibiscus infused with blackcurrant and natural honey.

Passion Surprise 2.350
A thirst-quenching blend of passion fruit, cold brew chamomile tea and sage.

MATCHA SELECTION



Matcha Latte (Hot/Iced) 2.650 /2.350
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 2.450
Creamy ice cream finished with a warm pour of earthy matcha.

CLASSIC COFFEES

Espresso (S/D)	1.250 / 1.850
Creamy Café Crème	2.100
Frothy Cappuccino	2.100
Smooth Flat White	2.100
Cortado	1.750
Piccolo	1.650
Bold Americano	2.100
Mocha	2.100

Alternative milk substitutes:
Coconut / Almond / Oat / Soy / Lactose free 0.500

Milk Soybeans

All prices in AED. Prices are inclusive of 5% VAT.

SMOOTHIES



Heart Beet 2.750
A heartful 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.



"Miel et Soleil" 2.750
Mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango.



Greenfields 2.750
Crisp tropical fruits combined with fresh spinach and a hint of ginger.

FRESH JUICES

Fresh Squeezed Orange, Orange & Carrot, Pure Carrot, Kiwi, Mango, Strawberry (2.900), Refreshing Mint Lemonade (2.100) 2.250

TEA SELECTION

Thé noir Breakfast, Thé noir Vanilla, Thé noir Earl Grey, Thé vert Menthe, Thé vert Yunann, Camomille 1.750

All prices are in KWD.

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 2.350
Coffee, caramel and velvety frothed milk, drizzled with indulgent caramel on top.

Creamy Vanilla Almond Latté 2.350
Almond milk, coffee, with Madagascar vanilla sprinkled and roasted almond flakes.

Spiced Cinnamon Honey Latté 2.350
Velvety smooth latte spiced up with cinnamon and natural honey.

L'Onctueux Rich Hot Chocolate 2.400
Rich, velvety chocolate melted into warm milk for a comforting classic.

COMFORT & INDULGENCE



Chocolate Duo Café Frappé 2.250
Indulgent rich chocolate and crunchy coffee beans topped with whipped cream, dark chocolate sauce and toffee caramel.

Coffee Frappé 2.250
An improved recipe of rich-flavour coffee with a creamy and indulgent taste.

Low-Calorie Frappé 2.250
Selection of caramel or hazelnut.

OTHER DRINKS

Water (Small/Large)	**1.250 / 2.350**
Sparkling Water (Small/Large)	**1.450 / 2.450**
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

paularabia

paularabia

PAUL Arabia

Photos and illustrations are non-contractual. In case of food allergies, please inform us when placing your order.