



PAUL  
depuis 1889

PAUL  
depuis 1889

Lunch 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.

# All Day Brunch



**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.

**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.



**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.



**Triple Avocado Smash New** 4.650  
 Crushed avocado, served on top of a slice of toasted ancient bread, garnished with crispy cashew cereal.  
 Add egg 0.250



**Labneh Harissa and Fermented Olives** 5.000  
 Poached eggs, creamy labneh infused with dehydrated olive dukkha and hazelnut za'atar, bathed in a spiced beurre noisette, served with fougasse bread on the side.



**Filet Mignon and Parmesan Omelette** 8.950  
 Paired with a sous vide tenderloin steak, parmesan omelette, roasted baby potatoes with chimichurri sauce.




# Appetizers & Soups



**Salmon Tartare**   **9.400**

Chilled fresh raw salmon and avocado tartare with citrus vinaigrette. Served with toasted bread stick.



 **Potato Pavé**   **4.500**

Layered lemon potato pavé with creamy snow parmesan.

 **Gourmet Truffle Fries**  **2.450**

Crispy golden fries tossed with a generous dusting of freshly grated parmesan and parsley, topped with shavings of fresh black truffle.

 **Classic French Fries** **2.300**

Crispy, golden fries.



 **Garlic Baguette**    **4.250**

Classic French toasted baguette, stuffed with garlic, cheese, and oregano.



 **Crusted Feta Fusion**     **4.950**

Feta, coated in black and white sesame, chili honey, served with fougasse bread.

# Appetizers & Soups



**Horseradish Salmon Pizzetta** 4.950

Smoked salmon, horseradish cream cheese, green peas, rocca, watercress, parmesan tomato salsa, placed on toasted PAUL bread.



**Traditional Onion Soup** 3.150

Onion and melted cheese served in our homemade bread bowl.



**Mushroom Soup** 3.150

A mix of fresh button and shiitake mushrooms, cream, topped with a sprig of thyme.

Add chicken: **1.250**



**Red Lentil Soup** 3.150

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

**Signature Soup** 3.150

Soup of the day.

# Sandwiches



## Steak Frites French Dip 🌾🥚🥛🌱 6.850

Sautéed beef tenderloin in browned rosemary butter, mushrooms, horseradish mayo, potato fries topped with melted Emmental cheese, served aside with beef jus and with our hand cut french fries.

## Croque Monsieur 🌾🥚🥛 4.950

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**



## Spicy Tuna Pesto 🌾🥚🥛🌱🍷🍷 5.450

Tuna mousse, avocado, tomato, jalapeño, pesto in a crispy brown ciabatta, served with a mixed green salad.



## Smokey Salmon Delight 🌾🥚🥛🌱🍷 6.450

Smoked salmon, cream cheese, onion rings, rocca and capers in multigrain bread, served with a mixed green salad.

## Avocado Garden Chicken 🌾🥚🥛 6.200

Pan-seared chicken, avocado, tomato, emmental cheese, garlic mayonnaise, in soft bread, served with french fries and mixed green salad.

## Smoked 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 burnt butter, 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](#).

# Clubs & Burgers



**Beef Katsu Sando** **New**      **6.400**

Crispy beef katsu tenderloin with wasabi truffle mayo, served in sando bread with furikake fries.



**Bistro Burger**     **4.950**

Juicy beef patty, layered with aged cheddar cheese, crispy grilled onion, umami dill sauce, all nestled on a toasted soft bun, served with seasoned French fries.



**Club "The Classic"**     **5.600**

Grilled chicken breast, smoked turkey, fried eggs, melted gruyere cheese, pickles, tomato, lettuce, mayonnaise and mustard sauce on toasted bread served with French fries.



**Slaw Crunch Burger**     **4.950**

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

Add cheddar cheese **0.750**

## 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](#).



# Salads






**Sesame Chicken New**      **5.500**  
 Sesame togarachi chicken, mixed leaves, red and white cabbage, wild rocca, ginger pickles, peanuts and cashew tossed with yuzu citrus dressing.

**"Fermière"**   **5.950**  
 Mixed lettuce topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese and carrots served with balsamic dressing.







**Salmon Kale Quinoa**   **7.800**  
 Raw salmon sashimi, avocado, hydrated crispy quinoa, mixed greens, red cabbage, kale, and bean sprouts, mixed with organic carro ribbon, and yuzu citrus dressing.  
 You can substitute with: Smoked salmon



**Baby Gem Chicken Caesar**    **5.100**  
 Grilled chicken breast, little gem lettuce, parmigiano-reggiano caesar dressing, crispy croutons, and shaved parmesan.



**Goat Cheese Brûlée & Strawberries**     **6.950**  
 Honey-brûlée goat cheese, mixed with crispy greens and arugula, dressed in a light balsamic vinaigrette, tomatoes, cucumber, topped with sweet caramelized pecans and strawberries.

# Salads



## Grilled Steak & Avocado Delight 🌱 7.400

Grilled tenderloin steak sautéed in smokey BBQ sauce, avocado, cherry tomato, mixed lettuce, fresh spinach, baby corn, crispy onion flakes, served with sesame vinaigrette dressing.

## Citrus Quinoa 🌱 🌱 4.250

Quinoa mixed with pomegranate, edamame, avocado and mango, infused in citrus dressing. Add on:

Smoked Salmon **2.550**

Grilled Salmon **2.550**

Grilled Chicken **1.250**



## 🌱 🌱 Avocado Fraîcheur 6.250

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



## 🌱 Crab & Salmon Duo 🌱 🌱 🌱 6.250

Fresh rocca, mixed green, fresh avocado and tomato slices served with lemon dressing.



## Zesty Chicken & Corn Bowl 🌱 🌱 6.250

An ultimate combination of mango chutney chicken, fresh grilled corn, fresh avocado, salsa, edamame, red beans, mozzarella cheese, lettuce mixed with orange dressing.

# Pasta and Risotto



## Chicken Pesto Fusili **New** 6.500

Chicken with al dente fusilli tossed in a vibrant, basil pesto and parmesan cream.

## House Lasagna 6.500

Fifty layers of grilled, parmesan-crust lasagna.



## Savoury Chicken Tagliatelle 6.750

Tagliatelle in fresh cream, pan-seared chicken, pine nuts, sun dried tomato, parmesan shavings, and fresh rosemary.

## Hearty Pappardelle Bolognese 5.950

Wide ribbon pappardelle pasta tossed in a rich bolognese tomato sauce, finished with grated parmesan cheese.



## Trio Mushroom Risotto 7.650

Rich and creamy parmesan risotto, with a mix of portobello, shimeji, and button mushrooms.



## Creamy Shrimp Burrata **Rose** 7.150

Linguini in rose sauce, shrimps, burrata, chilli garlic oil, and crispy onion.






# French Traditions



**Chicken Suprême New**   **8.900**






Pan-seared corn fed chicken suprême served alongside crème fraîche mashed potatoes and a delicate, herb-infused suprême sauce.



**Traditional "Entrecôte Frites"**      **9.400**

A signature French dish, featuring a perfectly grilled Australian rib eye steak, served with our hand cut french fries, and a traditional entrecôte sauce.



**Amandine Seabass Meunière**      **9.400**

Pan-seared sous vide seabass, toasted slivered almonds, capers in lemon butter sauce, served with dauphinois potatoes.



**Chicken Cordon Bleu**     **8.800**

Fried chicken breast stuffed with turkey and cheese, served with sautéed veggies, mashed potatoes, and your choice of our homemade sauce.




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](#).

# More Mains



**Salmon Bowl**    **9.100**

Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with a healthy lime soya dressing.



**Chicken Al Limone**     **7.500**

Pan-seared chicken breast, heirloom organic rainbow carrots, crunchy crumble, and linguini pasta, all coated in a light and flavorful amandine lemon butter sauce.



**Tenderloin and Mashed Potato**  **9.200**








Served with mashed potatoes, sautéed vegetables, and your choice of our homemade sauce.



 **Healthy Grilled Chicken**  **6.950**

Herbs marinated chicken breast, served with grilled vegetables and your choice of our homemade sauce.

## Our selection of home-made sauces

- Mushroom  
- Pepper  
- Lemon Butter 
- Lime Soya 
- Meunière 
- Chimichurri

# Desserts



**Chocolate Fondant**      **4.500**

Valrhona dark chocolate melted fondant topped with dark chocolate shavings, served with vanilla ice cream.

**Hazelnut Pain Perdu**      **4.250**

PAUL's baked croissant garnished with chocolate and hazelnuts, served with vanilla ice cream.



**French Toast**      **4.500**

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

**Crêpe Kunafa Pistachio** **4.950**




Crêpe filled with kunafa mixed with pistachio paste covered with dark and milk chocolate.






**"Traditional" Crème Brûlée**   **3.850**

A French dessert composed of a rich, creamy custard base under a caramelized crust.






**Caramelized Tropézienne Crêpe**    **3.850**

Crêpe filled with tropézienne cream in strawberry sauce, topped with caramelized custard and fresh strawberries.

  **Red Fruits Chia Pudding**  **3.750**

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

  **Mango Chia Pudding**  **3.750**

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

# 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.




**Lemon Tartlet**    1.750

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



**Apricot Anglaise**    1.350

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

**Apple Tartlet**    1.500

Thin buttery pastry topped with tender baked apples, lightly caramelized and glazed for a crisp, delicately sweet finish.



**Flan Normand**      2.100



**Macaron (Raspberry/Vanilla/Chocolate/Pistachio)**      1.550

# Pastries



**Strawberry Millefeuille** 🌾🥚🥛 2.450

PAUL signature layers of crisp caramelized puff pastry with vanilla cream and fresh strawberries.

**Vanilla Millefeuille** 🌾🥚🥛 2.050

PAUL signature layers of crisp caramelized puff pastry with vanilla cream.

**Chocolate Millefeuille** 🌾🥚🥛🍫 1.950

PAUL signature layers of crisp caramelized puff pastry with chocolate cream.



**Chocolate Éclair** 🌾🥚🥛🍫 1.950

PAUL signature light choux pastry filled with rich chocolate cream and topped with smooth glossy chocolate icing.



**Strawberry Cheesecake** 🌾🥚🥛 2.650

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



**Strawberry Éclair** 🌾🥚🥛🍓 1.850

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

# Beverages

## TEA INFUSION



### Cold Brew Hibiscus Berry 2.150

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

### Chamomile Yuzu 2.200

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



### 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.

## FRESH JUICES

### Fresh Squeezed Orange (2.150), 2.100

Orange Carrot Bliss, Pure Carrot, Tropical Mango Delight, Strawberry (2.200), Refreshing Mint Lemonade

## 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

# Beverages

## SMOOTHIES



**Heart Beet**   

2.200

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



**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.

**Bluebanana Bliss** 

3.050

A duo of blueberries and banana.

**Tropical Passion Mango**

2.950

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

**Signature PAUL Fusion**

3.250

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

## TEA SELECTION

**Thé noir Breakfast, Thé noir Vanilla, 1.750**

**Thé noir Earl Grey, Thé vert Menthe,**

**Thé vert Yunann, Camomille**

**Sip and savor the difference!**

Our drinks are freshly made with real, natural flavors.



## 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.

## OTHER DRINKS

Water (Small/Large) 1.100 / 2.100

Sparkling Water (Small/Large) 1.350 / 2.250

Soft Drinks 1.250

## 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.

### Mocha Frappé 2.100

A combination of dark & milk chocolate with coffee with whipped cream and a chocolate pearl finish.

### Caramel Spice Frost Latté 2.100

Indulgent salted caramel blended with coffee, milk and a caramel drizzle.

### Low-Calorie Frappé 2.100

Selection of caramel or hazelnut.

### Shaken Homemade Iced Tea 1.950

Selection of lemon or peach.

### Sip and savor the difference!

Our drinks are freshly made with real, natural flavors.



**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**

