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



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.

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.



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

Add egg **0.250**

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.

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.



Mediterranean Quinoa Bliss — 6.950
Quinoa, pesto, chia crackers, grilled halloumi, avocado, sweet potato, chickpeas, rocket leaves, served with orange citrus dressing. Topped with your choice of poached or boiled egg.



Filet Mignon and Parmesan Omelette — 8.900
Paired with a sous vide tenderloin steak, parmesan omelette, roasted baby potatoes with chimichurri sauce.

All prices are in KWD.

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.

Truffle Parmesan Fries 2.900
Crispy golden fries tossed with a generous dusting of freshly grated parmesan and parsley, topped with truffle oil.

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 5.250

Smoked salmon, horseradish cream cheese, edamame, spinach, 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 3.450

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.

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 french fries.

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**



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.

Smoked Turkey Delight 4.950
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 emmental cheese, on salted peppered burnt butter, served with a side salad.

Gluten Egg Milk Nuts Seafood Soybeans Sesame

All prices are in KWD.

Sandwiches & Burgers



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.



Bistro Burger 5.950
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" 5.750
Grilled chicken breast, smoked turkey, fried eggs, melted emmental 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**

All prices are in KWD.

Salads



"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 5.450

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 7.500

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.



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 6.750

Crab meat, smoked salmon, fresh rocca, mixed greens, fresh avocado and tomato slices served with lemon dressing.



Zesty Chicken & Corn Bowl 6.750

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

All prices are in KWD.

Pasta



Chicken Pesto Fusili New 6.750
Chicken with al dente fusilli tossed in a vibrant, basil pesto and parmesan cream.



Savoury Chicken Tagliatelle 6.750
Tagliatelle in fresh cream, pan-seared chicken, pine nuts, sun dried tomato, parmesan shavings, and fresh rosemary.



Creamy Shrimp Burrata Rose 7.150
Linguini in rose sauce, shrimps, burrata, chilli garlic oil, and crispy onion.



Pappardelle Bolognese 6.250
Wide ribbon pappardelle pasta tossed in a rich bolognese tomato sauce, finished with grated parmesan cheese.

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" — 9.950

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.

All prices are in KWD.

More Mains



Salmon Bowl 9.100
Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with a healthy lime soya dressing.



Tenderloin and Mashed Potato 9.950
Grilled Australian beef tenderloin 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

Gluten Egg Milk Nuts Seafood Less than 600 calories Sesame

Desserts



Chocolate Fondant 4.750
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.



"Traditional" Crème Brûlée 3.850
A French dessert composed of a rich, creamy custard base under a caramelized crust.

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



French Toast 4.750
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.



Caramelized Tropézienne Crêpe 3.850
Crêpe filled with tropézienne cream in strawberry sauce, topped with caramelized custard and fresh strawberries.

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

All prices are in KWD.

Pastries



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.

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



Flan Normand 2.100



Apricot Dream 1.500
PAUL signature flaky buttery pastry filled with tender apricots and light custard, offering a bright, gently caramelized fruity delight.

Anglaise Pomme 1.500
Thin buttery pastry topped with tender baked apples, lightly caramelized and glazed for a crisp, delicately sweet finish.



Macaron (Raspberry/Vanilla/ Chocolate/Pistachio) 1.550

Gluten Egg Milk Nuts Soybeans

All prices are in KWD.

Pastries



Strawberry Millefeuille Delight 2.450

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

Vanilla Millefeuille Delight 2.050

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

Chocolate Millefeuille Delight 1.950

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



Creamy Cheesecake 2.650

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



Decadent Chocolate Éclair 1.950

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



Strawberry Éclair 1.950

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

Gluten Egg Milk Soybeans

All prices are in KWD.

Beverages

TEA INFUSION



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

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



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.

FRESH JUICES

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

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

Beverages

SMOOTHIES



Heart Beet 2.750
A heartful combination of beetroot, avocado, and apple garnished with a beetroot tuile.



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



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

Bluebanana Bliss 3.250
A duo of blueberries and banana.

Tropical Passion Mango 3.250
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, Thé noir Earl Grey, Thé vert Menthe, Thé vert Yunann, Camomille 1.750

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

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.

Mocha Frappé 2.250
A combination of dark & milk chocolate with coffee with whipped cream and a chocolate pearl finish.

Caramel Spice Frost Latté 2.250
Indulgent salted caramel blended with coffee, milk and a caramel drizzle.

Low-Calorie Frappé 2.250
Selection of caramel or hazelnut.

Shaken Homemade Iced Tea 1.950
Selection of lemon or peach.

OTHER DRINKS

Water (Small/Large)	1.250 / 2.250
Sparkling Water (Small/Large)	1.450 / 2.450
Soft Drinks	1.250

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

Milk Nuts Soybeans

All prices are in KWD.

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.