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 UAE!

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



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.

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.

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	16
Apple Turnover	15
Escargot aux Raisins	17
Apple Grillé	15

SET MENU BREAKFAST

Parisien 59
1 hot beverage
+ 1 viennoiserie of your choice
1/2 baguette, butter & jam (apricot & strawberry)

Continental 69
1 hot beverage + 1 fresh orange juice + 1 viennoiserie of your choice + 1/2 baguette, butter & jam (apricot & strawberry)

Complet 89
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



Plain Croissant	16
Almond Croissant	19
Cheese Croissant	19
Zaatar Croissant	18
Pistachio Croissant	19



Pain au Chocolat	18
Pain au Chocolat Almond	19
Pain au Chocolat Pistachio	19
Palmier	18

Gluten Egg Milk Nuts Soybeans

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

Pastries



Chocolate Tartlet 26
Rich dark chocolate ganache in a crisp sweet pastry shell.

Strawberry Tartlet 27
PAUL signature fresh strawberries arranged over smooth pastry cream in a crisp sweet tart shell, lightly glazed for bright sweetness.

Apricot Anglaise 19
PAUL signature flaky buttery pastry filled with tender apricots and light custard, offering a bright, gently caramelized fruity delight.

Apple Tartlet 17
Thin buttery pastry topped with tender baked apples, lightly caramelized and glazed for a crisp, delicately sweet finish.

Lemon Tartlet 26
PAUL signature zesty lemon cream in a crisp sweet tart shell, finished with a light glaze for bright, refreshing flavour.

Strawberry Cheesecake 28
Creamy cheesecake layered with sweet strawberry topping on a buttery base.

Strawberry Millefeuille 28
PAUL signature layers of crisp caramelized puff pastry with vanilla cream and fresh strawberries.



Strawberry Éclair 27
A light choux pastry filled with silky vanilla cream and fresh strawberries.

Chocolate Éclair 27
PAUL signature light choux pastry filled with rich chocolate cream and topped with smooth glossy chocolate icing.



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

Raspberry Macaron 26

Chocolate Macaron 26

Pistachio Macaron 26

Vanilla Macaron 26

Gluten Egg Milk Nuts Soybeans

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

Eggs & Omelettes



Poached Eggs and Caramelized Dauphinois Potatoes 59

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



Truffle Scrambled on Toast New 69

Shavings of black truffle on fluffy scrambled eggs, served on top of brioche bread, served with a side salad.



Labneh Harissa and Fermented Olives 59

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.



Eggs Your Way 49

Fried eggs, scrambled, sunny side up or plain omelette. Served with a side salad.

Add on:
Mixed vegetables **8**
Emmental cheese **8**
Smoked salmon **26**

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

Eggs & Omelettes



Eggs Royal 74
Two poached eggs on brioche bun, topped with hollandaise sauce and smoked salmon, served with a side salad & hashbrown potato.

Eggs Benedict 69
Two poached eggs on brioche bun, topped with hollandaise sauce and veal ham, served with a side salad & hashbrown potato.



Avocado Poached Eggs 66
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.



Halloumi Pesto Quinoa 79
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 74
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



Halloumi Pesto 64
Grilled halloumi, polka bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with a side salad.



Triple Avocado Smash New 64
Crushed avocado, on toasted bread with crispy cashew cereal.

Add on:
2 poached eggs **18**
Smoked Salmon **26**

Croissalmon Avocado 56
Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado, served with a side salad.

Feta Avocado Tartine 64
Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy toast.



Veal Ham & Cheese Baguette 64
Classic veal ham and gruyere cheese, on salted peppered butter, served with a side salad.



Croque-Monsieur 76
Classic French open-faced sandwich with veal 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. **9**

Gluten Egg Milk Nuts Seafood Vegetarian Less than 600 calories Soybeans

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

French Toast & Acai



Red Fruits Chia Pudding 44
Chia seeds & coconut milk base topped with red fruit coulis & fresh red fruits.

Acai Bowl 49
Served with seasonal fruits.

Add on:
Granola **6**
Dried Nuts **5**



French Toast 48
PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream and garnished with red fruits.



Mango Chia Pudding 44
Chia seeds & coconut milk base topped with mango coulis & fresh mangoes, pomegranate, & almond flakes.



Acai Peanut Butter 49
Served with peanut butter and banana.

Add on:
Granola **6**
Dried Nuts **5**

Gluten Egg Milk Nuts Soybeans Vegetarian Less than 600 calories

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

Beverages

SMOOTHIES



Heart Beet 34
A heartful combination of beetroot, avocado, and apple garnished with a beetroot tuile.

"Miel et Soleil" 34
Mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango.

Greenfields 34
Crisp tropical fruits combined with fresh spinach and a hint of ginger.

PAUL Mix 34
A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice.

MATCHA SELECTION



Matcha Latte (Hot/Iced) 34
Indulge in the exquisite experience of Japanese tradition with a rich, velvety smooth texture.

Matcha Whipped Coffee 34
Smooth matcha topped with airy whipped coffee for a bold, creamy contrast.

Matcha Affogato 34
Creamy ice cream finished with a warm pour of earthy matcha.

TEA INFUSION

Chamomile Yuzu 31
A refreshing fusion of cold brew chamomile tea with a Japanese twist.

Cold Brew Hibiscus Berry 29
Smooth mellow combination of cold brew hibiscus infused with blackcurrant and natural honey.

Passion Surprise 31
A thirst-quenching blend of passion fruit, cold brew chamomile tea and sage.

FRESH JUICES

Orange, Orange & Carrot, Carrot, Kiwi, Mango, Strawberry (34) 29

TEA SELECTION

Thé noir Breakfast, Thé noir Vanilla, Thé noir Earl Grey, Thé vert Menthe, Thé vert Yunnan, Camomille 24

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

SIGNATURE COLLECTION



Spanish Latté (Hot/Iced) 31
Our signature method of making a Spanish latté, creating a rich-velvety and smooth-creamy texture.

Caramel Cappuccino 29
Coffee, caramel and velvety frothed milk, drizzled with indulgent caramel on top.

Vanilla Almond Latté 29
Almond milk, coffee, with Madagascar vanilla sprinkled and roasted almond flakes.

Cinnamon Honey Latté 29
Velvety smooth latte spiced up with cinnamon and natural honey.

"L'Onctueux" Hot Chocolate 29
Rich, velvety chocolate melted into warm milk for a comforting classic.

OTHER DRINKS

Acqua Panna (Small/Large)	19 / 29
Sparkling Water (Small/Large)	24 / 34
Soft Drinks	19

CLASSIC COFFEES

Espresso (S/D)	19 / 24
Café Crème	26
Cappuccino	26
Flat White	26
Cortado	24
Piccolo	21
Americano	26
Mocha	29

Alternative milk substitutes:
Coconut / Almond / Oat / Soy 6

COMFORT & INDULGENCE



Chocolate Duo Café Frappé 34
Indulgent rich chocolate and crunchy coffee beans topped with whipped cream, dark chocolate sauce and toffee caramel.

Coffee Frappé 34
An improved recipe of rich-flavour coffee with a creamy and indulgent taste.

Low-Calorie Frappé 34
Selection of caramel or hazelnut.

Frozen Mint Lemonade 31
An icy blend of zesty lemon and cool mint.

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.