

PAUL

depuis 1889



Breakfast Menu

Creating and sharing food designed to give you pleasure.

Here at Maison PAUL we have maintained the flavour of really good bread since 1889. The care we take in selecting our ingredients and preparing our products has never changed. For generation after generation, pastries, pâtisserie, sandwiches and so many other gourmet creations have joined our product ranges, right up to the moment when we're offering you the opportunity to enjoy them in one of our restaurants or tea rooms where you're reading these few words today. We hope they bring you pleasure!

PAUL's commitment to good food

Eating well isn't just a matter of flavour. it's also about having a varied diet and choosing products that are both good for us and good for the environment. This is why at PAUL we have banished all genetically modified ingredients, artificial colours and palm oil (including in the chocolate hazelnut spread on your crêpes!). The flour we use to make our breads comes from a responsible French producer and all of our coffees are Rainforest Alliance certified. These are the policies that we're proud of.



Vegetarian products without meat or fish, but may contain eggs, dairy products or honey.



Vegan products products without any ingredients of animal origin.



Gluten-free products made using gluten-free ingredients. May contain traces of gluten.



Lactose-free products made using lactose-free ingredients.



Healthy Eating products This label is awarded to products which make the best contribution to nutritional balance.

You can check the list of allergens present on our products on site. For precise details, ask one of our team members. Prices include service.

Viennoiseries

+



Apple Turnover1.250



Escargot aux Raisins1.350



Gourmandise1.550



Apple Grillé1.250



Plain Croissant1.150

Almond Croissant1.650

Cheese Croissant1.350

Zaatar Croissant1.300

Pistachio Croissant1.550

Pain au Chocolat Almond1.550

Pain au Chocolat Pistachio1.550



Pain au Chocolat1.550

SET MENU BREAKFAST

Continental 3.750

1 hot beverage + 1 fresh orange juice
+ 1 viennoiserie of your choice
+ 1/2 flute à l'ancienne, butter & jam
(apricot & strawberry)

Global Sunrise 3.150

1 hot beverage
+ 1 viennoiserie of your choice
1/2 flute à l'ancienne, butter & jam
(apricot & strawberry)

Compleat 4.950

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

Pastries



Chocolate Éclair1.650



Strawberry Millefeuille2.250



Apple Tartlet1.500



Apricot Anglaise1.500



Chocolate Tartlet1.950



Strawberry Tartlet2.250



Strawberry Cheesecake2.550



Raspberry Macaron1.550



Chocolate Macaron1.550



Vanilla Macaron1.550



Pistachio Macaron1.550

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.

Eggs & Omelettes



Caramelized Patate Dauphinoise & Poached Eggs New 6.500

Poached eggs, caramelized potato gratin dauphinois, rosemary and thyme infused parmesan sauce.



Stracciatella Omelette and Pistachio Pesto New 4.750

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



Labneh Harissa and Fermented Olives New 4.500

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



Customized Egg Creation 3.250

Your choice of: fried eggs, scrambled, sunny side up. Served with a side salad.

Add on:
Marseillaise Vegetables 0.750
Emmental cheese 0.750



Eggs Benedict

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

Add on:
Savory Beef Benedict 4.250
Smoked turkey 4.250
Seaside Salmon Benedict 5.250

Chia Omelette 3.500

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

Mediterranean Quinoa Bliss 6.950

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

Egg & Avocado Delight 4.950

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.

Classic Omelette 3.250

Served with a side salad & hash brown potato
Marseillese vegetables 0.750
Emmental cheese 0.750
Sautéed mushrooms 0.750
Tomatoes and capsicum 0.750

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Sandwiches & Toasts



Turkey Fromage Baguette **New** 4.650

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



Croque-Monsieur **New** 4.500

Classic French open-faced sandwich with veal ham, Gruyère cheese, on crispy bread, served with a side salad.

Add egg: the Croque-Madame version, topped with your choice of poached or fried egg.



Mediterranean Halloumi Pesto 3.950

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



Kimchi Egg **New** 5.500

Fluffy omelette, tangy spicy kimchi, creamy goat cheese, served on our crispy toasted bread.



Croissalmon Avocado 4.750

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

Smoky Turkey Delight 3.750

Smoked turkey with mayo mustard spread, pickles, fresh tomatoes and lettuce in polka bread, served with a side salad.
Add Emmental Cheese 0.750

Salmon Croll Delight 4.750

Poached egg layered on smoked salmon, tartar cream cheese rocket leaves, over a croissant croll, drizzled with our hollandaise sauce, garnished with crispy onion with allumette potatoes the side.



Fresh Mediterranean Delight 3.650

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

Miso Avocado Toast 3.550

Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast.

Burrata Pesto Crunch 6.500

Fresh burrata, pesto granola topped with fresh cherry tomatoes, layered on avocado, served on crispy toast.

Puddings & Acai



Nutty Acai Peanut Delight 🌱🌱

5.750

Served with peanut butter and banana.

Add on:

Granola 🌱🌱

0.750

Dried Nuts 🌱🌱

0.500



Acai Berry Bliss Bowl 🌱

5.750

Served with seasonal fruits.

Add on:

Granola 🌱🌱

0.750

Dried Nuts 🌱🌱

0.500



Red Fruits Chia Pudding 🌱🌱

3.750

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



Mango Chia Pudding 🌱🌱

3.750

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

Drinks

LIGHT & REFRESHING



Chamomile Yuzu 2.200
A refreshing fusion of cold brew chamomile tea with a Japanese twist.

Kiwi Honey Sparkler 2.950
A fragrant & sweet kiwi with natural honey and fresh basil.



Passion Surprise 2.200
A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit.

Honeybee Sparkler 2.200
Our take on the classic lemonade with natural honey and touched rosemary finish.

BODY & MIND



Heart Beet 2.200
A heartfelt combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile.

"Miel et Soleil" 2.950
Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango.



Greenfields 2.200
Crisp tropical fruits combined with fresh spinach and a hint of ginger.

Avopassion 2.950
Dairy rich blend of avocado, passion fruit and granny smith apple.


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




BODY & MIND


Bluebanana Banana Bliss  2.950
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.


FRESH & FRUITY


Fresh Squeezed Orange Juice  2.150

Orange Carrot Bliss  2.100

Pure Carrot  2.100

Tropical Mango Delight  2.100

Strawberry  2.100


Refreshing Mint Lemonade  2.100


PAUL TEA & INFUSIONS


Thé noir Breakfast  1.750

Thé noir Vanilla  1.750

Thé noir Earl Grey  1.750

Thé vert Menthe  1.750


Thé vert Yunann  1.750


Chamomille  1.750

HOT & WARM



Brewed with our exclusive PAUL coffee blend.


Classic Espresso  1.250


Double Shot Espresso  1.850


Creamy Café Crème  1.950


Frothy Cappuccino  1.950


Smooth Flat White  1.850

Decaf Espresso  1.250


Cortado  1.550

Piccolo  1.550

Bold Americano  1.650

Mocha  1.650

Rich Hot Chocolate  1.850

Alternative milk substitutes:  0.500

Coconut milk

Almond milk

Oat milk

Soya milk

Please ask your server for available options.

OTHER DRINKS

Acqua Panna (Small/Large) 1.100 / 2.100

Sparkling Water (Small/Large) 1.350 / 2.250



Refreshing Sodas 1.250



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Our drinks are freshly made with real, natural flavors.





PAUL SPECIALS



Rich Caramel Cappuccino   2.100
House blend coffee, caramel and velvety frothed milk, drizzled with indulgent caramel on top.

PAUL Spanish Latté   2.350
Our signature method of making a Spanish latté creating a rich-velvety and smooth-creamy texture.

Creamy Almond Vanilla Latté   2.100
Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes.

Spiced Cinnamon Honey Latté   2.100
Velvety smooth latte spiced up with cinnamon and natural honey.

Iced Matcha Latté   2.450
Indulge in the exquisite experience of Japanese tradition with a creamy rich texture over ice.

PAUL Matcha Latté   2.450
Indulge in the exquisite experience of Japanese tradition with a rich-velvety smooth texture.



Signature PAUL Fusion  2.950
A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice.





Cold Brew Hibiscus Berry Tea 2.150
Smooth mellow combination of cold brew hibiscus infused with blackcurrant and natural honey.



ICED & FROZEN



Iced Café Español   2.350
The trendy milk beverage using our house blend coffee combined with condensed milk.

Coffee Frappé   2.100
An improved recipe of rich-flavour coffee with a creamy and indulgent taste.


Caramel Spice Frost Latté   2.100
Latté over ice with a touch of cinnamon and indulgent caramel.

Mocha Frappé   2.100
A combination of dark & milk chocolate with house blend coffee with whipped cream and a chocolate pearl finish.

Salted Caramel Frappé   2.100
Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle.

Low-Calorie Frappé   2.100
Selection of Caramel or Hazelnut.

Chocolate Duo Café Frappé    2.200
Crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce toffee caramel.

Refreshing Iced Tea  1.950
Selection of Lemon or Peach.