



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.

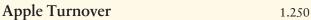


Healthy Eating products This label is awarded to products which make the best contribution to nutritional balance.

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







Escargot aux Raisins 1.350



Gourmandise 1.550



Apple Grillé 1.250



Plain Croissant 1.150 **Almond Croissant** 1.650 **Cheese Croissant** 1.350 Zaatar Croissant 1.300 Pistachio Croissant 1.550 Pain au Chocolat Almond 1.550 Pain au Chocolat Pistachio 1.550



Pain au Chocolat 1.550

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)

Complet 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 Éclair

1.650



Strawberry Millefeuille

2.250



Apple Tartlet

1.500



Apricot Anglaise

1.500



Chocolate Tartlet

1.950



Strawberry Tartlet

2.250



Strawberry Cheesecake

2.550



Raspberry Macaron

1.550



Chocolate Macaron

1.550



Vanilla Macaron

1.550



Pistachio Macaron

Please be advised:

1.550

Eggs & Omelettes



Caramelized Patate Dauphinoise & Poached Eggs New © 6 @

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

6.500



Labneh Harissa and Fermented Olives 4.500 New ⊗ ⊗ ⊕ ⊗ ⊘

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.



Eggs Benedict

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

Add on:

Seaside Salmon Benedict @ @ @ 5.250

Chia Omelette

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



Stracciatella Omelette and Pistachio Pesto New @ @ @

4.750

3.250

4.950

3.250

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



Customized Egg Creation

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

Add on:

Marseillaise Vegetables ₱ 0.750 Emmental cheese ₱ 0.750

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 @ @ @

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

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

Please be advised:

3.500

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.

Sandwiches & Toasts



Turkey Fromage Baguette New 🥝 🕲

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



Croque-Monsieur New @ @ @

4.650

4.500

Classic French open-faced sandwich with veal ham, 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.



Mediterranean Halloumi Pesto © © Ø 3.950

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



Kimchi Egg New © ® ®

5.500

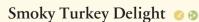
Fluffy omelette, tangy spicy kimchi, creamy goat cheese, served on our crispy toasted bread.



Croissalmon Avocado 🙆 🚳 🔞

4.750

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



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 🙆 🎯 📵

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

Miso Avocado Toast 🥝 🚳 📵

3.550

3.650

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

Puddings & Acai



Nutty Acai Peanut Delight 6 5.750Served with peanut butter and banana.

Add on:



Acai Berry Bliss Bowl 5.750
Served with seasonal fruits.

Add on:
Granola 📀 0.750
Dried Nuts 🔊 0.500



Chia seeds & coconut milk base topped with red

fruits coulis & fresh red fruits.



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

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

2.200

BODY & MIND



Heart Beet © © © 2.200

A heartful 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.

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Greenfields

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

2.200

Avopassion © 2.950

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



BODY & MIND

Bluebanana Banana Bliss A duo of blueberries and banana.	2.950
Tropical Passion Mango A tropical-thirst quencher of passion fruit and	2.950

FRESH & FRUITY

mango with a handful of fresh mint leaves.

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 6 2	1.950
Frothy Cappuccino 6 6	1.950
Smooth Flat White @ @	1.850
Decaf Espresso ᠖	1.250
Cortado 🥏	1.550
Piccolo ७ €	1.550
Bold Americano	1.650
Mocha ⊜ 🥏	1.650
Rich Hot Chocolate Alternative milk substitutes: Coconut milk Almond milk Oat milk Soya milk Please ask your server for available options.	1.850 0.500
OTHER DRINKS	

JIHEK DRINKS

Acqua Panna (Small/Large)	1.100 / 2.100
Sparkling Water (Small/Large)	1.350 / 2.250
Refreshing Sodas	1.250

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



PAUL SPECIALS

Rich Caramel Cappuccino 6 6

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 0 👨

2,100

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

2.100

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

Caramel Spice Frost Latté @ @

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.

2.100

Selection of Caramel or Hazelnut.

Chocolate Duo Café Frappé 6 6 6

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.