





Lunch 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.

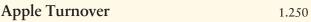


Healthy Eating products This label is awarded to products which make the best contribution to nutritional balance.

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



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















Pastries



1.650

Chocolate Éclair



Strawberry Millefeuille

2.250



Apple Tartlet 1.500



Apricot Anglaise 1.500



Chocolate Tartlet 1.950



Strawberry Tartlet 2.250



Strawberry Cheesecake



Raspberry Macaron 1.550



Chocolate Macaron 1.550



Vanilla Macaron 1.550



Pistachio Macaron

Please be advised:

1.550

2.550

All Day Brunch



Caramelized Patate Dauphinoise & Poached Eggs New @ @ @

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

6.500



Filet Mignon and Eggs New @ @ 8.950 Paired with a sous vide tenderloin steak, parmesan omelette, roasted baby potatoes with chimichurri sauce.



Salmon Croll Delight 🙆 🚳 🔞 👴

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.

4.750

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

Add on: Granola 🥝 🥏 0.750 Dried Nuts 00 0.500



Croque-Monsieur New @ @ @

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 eggs. 8



Labneh Harissa and Fermented Olives New 🚳 🚳 📵 🥏

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

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.

Acai Berry Bliss Bowl 🥏	÷	5.750
Served with seasonal fruits.	•	

Add on: Granola @ 0.750 Dried Nuts 00 0.500

Appetizers & Soups



Salmon Tartare New 🥝 🌼

9.100

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

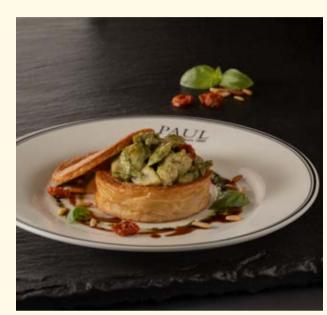


Patates pavées au parmesan New @ @ @ 4.500 Layered lemon potato pavé with creamy snow parmesan.



Garlic Baguette New 🛭 🗗 🕞 🕞

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



Roll au Vent New @ @ @ @

5.400

Baked croissant roll, stuffed with chicken and sautéed fresh mushrooms in creamy parmesan pesto and pine nuts.



Crusted Feta Fusion 🙆 🚳 🕞

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



Zesty Salmon Pizzetta 📀 💿 🔞 😨

4.650

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.

3.150

Mushroom Soup 🎯 🍪 🥏 A mix of fresh button and shiitake mushrooms, cream, topped with a sprig of thyme.

Add Chicken 1.125

Signature Soup Soup of the day 3.150



3.150

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

Our Fries

Gourmet Truffle Fries 6 6 Classic Crispy Fries

2.540 2.100

Sandwiches & Burgers



Gourmet Burger New @ @ @ @

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

4.950



Veal ham Fromage Baguette New @ @ 4.650

Classic veal ham and gruyere cheese, on salted peppered butter, served with a side salad.



Slaw Crunch Burger 📀 🎯 🗈

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

Club "The Classic" @ @ @

Grilled chicken breast, smoked veal ham, boiled eggs, melted gruyere cheese, pickles, tomato, lettuce, mavonnaise and mustard sauce on toasted bread served with French fries.

4.950

5.150 BBQ Cheddar Burger 📀 💿 📵

Homemade beef patty, melted cheddar cheese, crispy bacon, caramelized and crispy onions, Marie Rose and BBQ sauce, in a soft toasted bun, served with French fries.



Steak Frites French Dip New 🙆 🚳 📵

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 home cut French fries.



Spicy Tuna Pesto New 🙆 🚳 🔞

4.950

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



Smoky Salmon Delight 🥝 📵 👴

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

Smoky Turkey Delight 600

3.750

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

Avocado Garden Chicken @ @ 5.250

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

Chicken Salad Sandwich @ @ @ 4.950

Grilled chicken mixed in mustard, mayonnaise and lettuce, pickles, avocado and tomato slices, in toasted white sandwich bread, served with French

Salads & Bowls



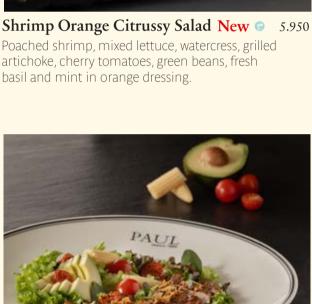
Salmon Kale Quinoa New @ @

7.500

Raw salmon sashimi, avocado, hydrated crispy quinoa, mixed greens, red cabbage, kale, and bean sprouts, mixed with organic heirloom carrot ribbon, and yuzu citrus dressing.



Poached shrimp, mixed lettuce, watercress, grilled artichoke, cherry tomatoes, green beans, fresh



Grilled Steak and Avocado Delight @

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.



Zesty Chicken and Corn Bowl @ @

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



Signature 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.



Baby Gem Chicken Caesar New @ @ 4.950

Grilled chicken breast, little gem lettuce, parmigiano-reggiano caesar dressing, crispy croutons, and shaved parmesan.



Goat Cheese Brûlée & Strawberries

6.950

New @ @ @

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.



Avocado Fraîcheur 🥏

5.950

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 🙆 🚳 📀

5.950

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

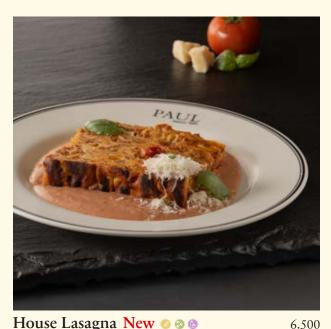


Salmon Citrus Quinoa 💿

4.250

Quinoa mixed with pomegranate, edamame, avocado and mango, infused in citrus dressing, topped with choice of: 4.250 Smoked Salmon 2.250 Grilled Salmon 2.250 Grilled Chicken 1.250 Poached or grilled Shrimp 2.250

Pasta and Risotto



House Lasagna New 🙆 🚳 📵 Fifty layers of grilled parmesan-crusted lasagna.



Trio Mushroom Risotto New @ @ @ 6.950 Rich and creamy parmesan risotto, with a mix of portobello, shimeji, and button mushrooms.



Creamy Shrimp Burrata Rosé 6 6 6 6 6.500 Linguini in rose sauce, shrimps, burrata, chilli garlic oil, and crispy onion.

Hearty Linguini Bolognese 🙆 🚳 📵 5.500 Linguini pasta cooked in bolognese tomato sauce topped with parmesan cheese.



Savory Chicken Tagliatelle 6 6 6 6.150 Tagliatelle in fresh cream, pan-seared chicken, pine nuts, sun dried tomato, parmesan shavings, and fresh rosemary.

Garden-Fresh Pomodoro Veggie 5.750 Fussili pasta with eggplant, asparagus, oven-dried tomatoes, mushroom, broccoli, black olives zucchini

in pomodoro sauce, topped with parmesan cheese.

PAUL French Traditional Dishes



Entrecôte Steak & Frites New

9.400

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



Roll au Vent New @ @ @ @

5.400

Baked croissant roll, stuffed with chicken and sautéed fresh mushrooms in creamy parmesan pesto and pine nuts.



Salmon Poke Bowl 🥝 🦁 💿

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

9.200

Served with mashed potatoes, sautéed vegetables, and our homemade sauces.

Healthy Grilled Chicken Ø

6.950

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



Amandine Seabass Meunière New

9.400

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



Chicken Al Limone New @ @ @ @

7.500

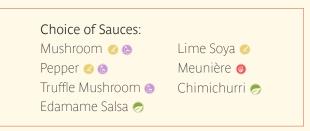
Pan-seared chicken breast, heirloom organic rainbow carrots, crunchy crumble, and linguini pasta, all coated in a light and flavorful amandine lemon butter sauce.



Chicken Cordon Bleu 6 6 6

8.800

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



Desserts



Crème Brûlée Classic New © © \bigcirc A French dessert composed of a rich, creamy custard base under a caramelized crust.



Rich Chocolate Fondant © © © © 4.500

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



French Pain Perdu ⊘ ⊚ ⑤ ⊘ 4.500

PAUL's baked brioche, packed with creamy vanilla,

served with vanilla ice cream and garnished

with red fruits.

Hazelnut Pain Perdu New © © © © 4.250 PAUL's baked croissant, served with vanilla ice cream & garnished with chocolate & hazelnuts.



Tropézienne Crêpe Brûlée © © © © 3.850 Crepe filled with tropezienne cream in homemade strawberry sauce, topped with caramelized custard and fresh strawberries.

Crepe Kunafa Pistachio 4.950

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

Mango Chia Pudding 3.750

Chia Seeds & coconut milk base topped with mango coulis, fresh mango, pomegranate.

Red Fruits Chia Pudding 3.750

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

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.

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.

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

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.

Please be advised:



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.

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



BODY & MIND

Bluebanana Banana Bliss (a) A duo of blueberries and banana.	2.950
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 6	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 6 @	1.950
Smooth Flat White 6 @	1.850
Decaf Espresso	1.250
Cortado 🦻	1.550
Piccolo 6 6	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	

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

2.100

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

Creamy Almond Vanilla Latté 0 👨

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



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.



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.