

PAUL

depuis 1889



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

+



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

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

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All Day Brunch



Caramelized Patate Dauphinoise & Poached Eggs **New** 6.500

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



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



Filet Mignon and Eggs **New** 8.950

Paired with a sous vide tenderloin steak, parmesan omelette, roasted baby potatoes with chimichurri sauce.



Labneh Harissa and Fermented Olives 4.500

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.



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 crushed onions, and a side salad.



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.

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

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** 4.250
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 4.950
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.



Red Lentil Soup 3.150
Red lentil, lemon juice, coriander, sun-dried tomato, served with crouton on the side.

Mushroom Soup 3.150
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

Our Fries
Gourmet Truffle Fries 2.540
Classic Crispy Fries 2.100

Sandwiches & Burgers



Gourmet Burger **New** 4.950
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.



Steak Frites French Dip **New** 6.750
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.



Veal ham Fromage Baguette **New** 4.650
Classic veal ham and gruyere cheese, on salted peppered butter, served with a side salad.



Spicy Tuna Pesto **New** 4.950
Tuna mousse, avocado, tomato, jalapeño, pesto in a crispy brown ciabatta, served with a mixed green salad.



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



Smoky Salmon Delight 5.950
Cream cheese, onion rings, rocca and capers in multigrain bread, served with a mixed green salad.

Club "The Classic" 4.950
Grilled chicken breast, smoked veal ham, boiled eggs, melted gruyere cheese, pickles, tomato, lettuce, mayonnaise and mustard sauce on toasted bread served with French fries.

BBQ Cheddar Burger 5.150
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.

Smoky Turkey Delight 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 fries.

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.



Baby Gem Chicken Caesar **New** 4.950

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



Shrimp Orange Citrussy Salad **New** 5.950

Poached shrimp, mixed lettuce, watercress, grilled artichoke, cherry tomatoes, green beans, fresh basil and mint in orange dressing.



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.



Grilled Steak and Avocado Delight 6.950

Grilled tenderloin steak sautéed in smoky BBQ sauce, avocado, cherry tomato, mixed lettuce, fresh spinach, baby corn, crispy onion flakes, served with sesame vinaigrette dressing.



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.



Zesty Chicken and Corn Bowl 6.250

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



Crab & Salmon Duo 5.950

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



Salmon Citrus Quinoa 4.250

Quinoa mixed with pomegranate, edamame, avocado and mango, infused in citrus dressing, topped with choice of:

- Smoked Salmon 2.250
- Grilled Salmon 2.250
- Grilled Chicken 1.250
- Poached or grilled Shrimp 2.250

Pasta and Risotto



House Lasagna **New** 🌱🥬🍄 6.500
Fifty layers of grilled parmesan-crust ed 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 🌱🥬🍄 6.500
Linguini in rose sauce, shrimps, burrata, chilli garlic oil, and crispy onion.



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

Hearty Linguini Bolognese 🌱🥬🍄 5.500
Linguini pasta cooked in bolognese tomato sauce topped with parmesan cheese.

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.



Amandine Seabass Meunière New 9.400

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



Roll au Vent New 5.400

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



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.



Salmon Poke Bowl 8.800

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

Tenderloin & Mashed potato 9.200

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

Healthy Grilled Chicken 6.950

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



Chicken Cordon Bleu 8.800

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

Choice of Sauces:






- | | |
|------------------|-------------|
| Mushroom | Lime Soya |
| Pepper | Meunière |
| Truffle Mushroom | Chimichurri |
| Edamame Salsa | |

Desserts



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



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







Rich Chocolate Fondant     4.500
Valrhona dark chocolate melted fondant, served with ice cream, topped with dark chocolate shavings.



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



French Pain Perdu     4.500
PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream and garnished with red fruits.

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.


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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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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.