

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 Turnover15



Escargot aux Raisins15



Gourmandise15



Apple Grillé15



Plain Croissant14

Almond Croissant17

Cheese Croissant17

Zaatar Croissant17

Pistachio Croissant17

Pain au Chocolat Almond17

Pain au Chocolat Pistachio17



Pain au Chocolat17

SET MENU BREAKFAST

Parisien 56

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

Continental 66

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

Complet 76

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

22



Strawberry Millefeuille

25



Apple Tartlet

17



Apricot Anglaise

19



Chocolate Tartlet

23



Strawberry Tartlet

25



Strawberry Cheesecake

26



Raspberry Macaron

25



Chocolate Macaron

25



Vanilla Macaron

25



Pistachio Macaron

25

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



Poached Eggs and Caramelized Dauphinois Potatoes **New** 56

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



Stracciatella Omelette and Pistachio Pesto **New** 68

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



Labneh Harissa and Fermented Olives **New** 52

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 Your Way 44

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

Add on:
Mixed vegetables 8
Emmental cheese 8



Eggs Benedict 48

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

Add on:
Beef bacon 11
Smoked turkey 16
Smoked salmon 20
Veal Ham 19

Halloumi Pesto Quinoa 72

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.

Avocado Poached Eggs 59

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.

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Sandwiches & Toasts



Veal Ham and Cheese Baguette 62

New 🍴 🌱 🌿

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



Croque-Monsieur **New** 🍴 🌱 🌿 68

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. 8



Halloumi Pesto 🍴 🌱 🌿 🍴 🌱 58

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



Kimchi Omelette Tartine **New** 🍴 🌱 🌿 🍴 🌱 58

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



Croissalmon Avocado 🍴 🌱 🌿 🍴 🌱 54

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



Feta Avocado Tartine 🍴 🌱 🌿 🍴 🌱 54

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

Smoked Turkey 🍴 🌱 🌿 52

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

Miso Avocado Tartine 🍴 🌱 🌿 🍴 🌱 54

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

All items are priced in AED (₪). Prices include value added tax

Puddings & Acai



Acai Peanut Butter 🌱🌱

46

Served with peanut butter and banana.

Add on:

Granola 🌱🌱

5

Dried Nuts 🌱🌱

5



Acai Bowl 🌱

46

Served with seasonal fruits.

Add on:

Granola 🌱🌱

5

Dried Nuts 🌱🌱

5



Red Fruits Chia Pudding 🌱🌱

42

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



Mango Chia Pudding 🌱🌱


42


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

Drinks


LIGHT & REFRESHING



Chamomile Yuzu  28
A refreshing fusion of cold brew chamomile tea with a Japanese twist.

Kiwi Honey Sparkler  28
A fragrant & sweet kiwi with natural honey and fresh basil.








Passion Surprise  28
A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit.

Honeybee Sparkler  28
Our take on the classic lemonade with natural honey and touched rosemary finish.


BODY & MIND





Heart Beet     31
A heartfelt combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile.

"Miel et Soleil"  31
Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango.



Greenfields  31
Crisp tropical fruits combined with fresh spinach and a hint of ginger.

Avopassion   32
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   32
A duo of blueberries and banana.


Passion Mango Smoothie  32
A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves.


FRESH & FRUITY


Orange  26

Orange and Carrot  26

Carrot  26

Kiwi  26


Mango  28

Strawberry  32


Frozen Mint Lemonade  26


PAUL TEA & INFUSIONS


Thé noir Breakfast  24

Thé noir Vanilla  22

Thé noir Earl Grey  22

Thé vert Menthe  22


Thé vert Yunann  22



Chamomille  22



HOT & WARM







Brewed with our exclusive PAUL coffee blend.



Espresso (S/D)  16 / 22


Café Crème   24



Cappuccino   24

Flat White   24

Cortado   21

Piccolo   19

Americano  24

Mocha   26

"L'Onctueux" 26

PAUL Hot Chocolate   26

Alternative milk substitutes: 

Coconut milk 6

Almond milk 6

Oat milk 6

Soya milk 6

Please ask your server for available options.

OTHER DRINKS

Mineral Water (Small/Large) 14 / 24

Sparkling Water (Small/Large) 22 / 32

Soft Drinks 17

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PAUL SPECIALS



PAUL Caramel Cappuccino   28
House blend coffee, caramel and velvety frothed milk, drizzled with indulgent caramel on top.


PAUL Spanish Latté   32
Our signature method of making a Spanish latté creating a rich-velvety and smooth-creamy texture.

Vanilla Almond Latté   28
Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes.

Cinnamon Honey Latté   28
Velvety smooth latte spiced up with cinnamon and natural honey.

Iced Matcha Latté   32
Indulge in the exquisite experience of Japanese tradition with a creamy rich texture over ice.

PAUL Matcha Latté   32
Indulge in the exquisite experience of Japanese tradition with a rich-velvety smooth texture.



PAUL Mix  32
A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice.






Cold Brew Hibiscus Berry Tea 26
Smooth mellow combination of cold brew hibiscus infused with blackcurrant and natural honey.



ICED & FROZEN



Iced Spanish Latté   32
The trendy milk beverage using our house blend coffee combined with condensed milk.

Coffee Frappé   28
An improved recipe of rich-flavour coffee with a creamy and indulgent taste.


Iced Caramel Cinnamon   28
Latté over ice with a touch of cinnamon and indulgent caramel.

Mocha Frappé   28
A combination of dark & milk chocolate with house blend coffee with whipped cream and a chocolate pearl finish.

Salted Caramel Frappé   28
Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle.

Low-Calorie Frappé   28
Selection of Caramel or Hazelnut.

Chocolate Duo Café Frappé    28
Crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce toffee caramel.

Shaken Homemade Iced Tea  21
Selection of Lemon or Peach.

May 2025

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