

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 Turnover15



Escargot aux Raisins16



Gourmandise15



Apple Grillé15



Plain Croissant15

Almond Croissant18

Cheese Croissant18

Zaatar Croissant18

Pistachio Croissant18

Pain au Chocolat Almond18

Pain au Chocolat Pistachio18



Pain au Chocolat18

Pastries



Chocolate Éclair24



Strawberry Millefeuille26



Apple Tartlet17



Apricot Anglaise19



Chocolate Tartlet23



Strawberry Tartlet26



Strawberry Cheesecake26



Raspberry Macaron25



Chocolate Macaron25



Vanilla Macaron25



Pistachio Macaron25

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All Day Brunch



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

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



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 eggs. 8



Filet Mignon and Parmesan Omelette **New** 106

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



Labneh Harissa and Fermented Olives **New** 52

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 68

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.





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.



Appetizers & Soups



Salmon Tartare **New**   79

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







Potato Truffle Pavé **New**    78

Layered lemon potato pavé with truffle creamy snow parmesan.

Without truffle: 48



Garlic Baguette **New**     44





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



Roll au Vent **New**     68





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



Crusted Feta Chili Honey     58




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



Horseradish Salmon Pizzetta     69



Smoked salmon, horseradish cream cheese, edamame, spinach, watercress, parmesan tomato salsa, placed on toasted PAUL bread.






Traditional Onion Soup    38

Onion and melted cheese served in our homemade bread bowl.



Red Lentil Soup   38

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

Mushroom Soup    38

A mix of fresh button and shiitake mushrooms, cream, topped with a sprig of thyme.

Our Fries

Truffle Parmesan fries   29

French fries 22

Sandwiches & Burgers



Bistro Burger **New** 68
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** 79
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 and Cheese Baguette **New** 62
Classic veal ham and gruyere cheese, on salted peppered butter, served with a side salad.



Spicy Tuna and Avocado Sandwich 59
New
Tuna mousse, avocado, tomato, jalapeño, pesto in a crispy brown ciabatta, served with a mixed green salad.



Crunchy Chicken and Slaw Burger 62
Flaked crispy chicken breast, honey mustard, pickles, sriracha honey aioli, crispy slaw, in a toasted soft bun, served with French fries.



Smoked Salmon 68
Cream cheese, onion rings, rocca and capers in multigrain bread, served with a mixed green salad.

Club "The Classic" 69
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.

Smoked Turkey 52
Smoked turkey with mayo mustard spread, pickles, fresh tomatoes and lettuce in polka bread, served with a side salad.

BBQ Cheese Burger 66
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.

Chicken Avocado 66
Pan-seared chicken, avocado, tomato, emmental cheese, garlic mayonnaise, in soft bread, served with french fries and mixed green salad.

Vegan Burger 54
Vegan Bun, vegan patty, Tahini Gremolata, fresh vegetables, avocado sliced topped with 6 cereals.
Add French fries 11

Chicken Salad Sandwich 62
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** 78
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** 66
Grilled chicken breast, little gem lettuce, parmesano-reggiano caesar dressing, crispy croutons, and shaved parmesan.



Shrimp Orange Citrussy Salad **New** 72
Poached shrimp, mixed lettuce, watercress, grilled artichoke, cherry tomatoes, green beans, fresh basil and mint in orange dressing.



Goat Cheese Brûlée & Strawberries **New** 76
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.



BBQ Steak & Avocado 79
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 58
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.



Chicken & Corn Bowl 78
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 76
Fresh rocca, mixed green, fresh avocado and tomato slices served with lemon dressing.



"Fermière" 64
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 72
Quinoa mixed with pomegranate, edamame, avocado and mango, infused in citrus dressing, topped with smoked salmon.

Pasta and Risotto



House Lasagna **New** 🌱🌱🌱🌱 72
Fifty layers of grilled parmesan-crusted lasagna.



Truffle Mushroom Risotto **New** 🌱🌱🌱🌱 89
Rich and creamy parmesan truffle risotto, with a mix of portobello, shimeji, and button mushrooms.
Without truffle: 69



Shrimp Burrata Rose 🌱🌱🌱🌱🌱 78
Linguini in rose sauce, shrimps, burrata, chilli garlic oil, and crispy onion.



Chicken Tagliatelle 🌱🌱🌱🌱🌱 74
Tagliatelle in fresh cream, pan-seared chicken, pine nuts, sun-dried tomato, parmesan shavings, and fresh rosemary.

Vegan Meatballs Pasta 🌱🌱 58
Vegan meatballs, Pomodoro tomato sauce mixed with pasta.

Linguini Bolognese 🌱🌱🌱🌱 68
Linguini pasta cooked in bolognese tomato sauce topped with parmesan cheese.

PAUL French Traditional Dishes



Traditional "Entrecôte Frites" **New** 139

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



Almond Meunière Seabass **New** 119

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



Roll au Vent **New** 68

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



Chicken Al Limone **New** 89

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 119

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



Chicken Cordon Bleu 89

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

Grilled Beef Tenderloin 119

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

Healthy Grilled Chicken 89

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

Choice of Sauces:

Mushroom

Pepper

Truffle Mushroom

Edamame Salsa

Lime Soya

Meunière

Chimichurri

Desserts



Traditional "Crème Brûlée" New 46
A French dessert composed of a rich, creamy custard base under a caramelized crust.



Hazelnut Pain Perdu New 46
PAUL's baked croissant, served with vanilla ice cream & garnished with chocolate & hazelnuts.



Chocolate Fondant 46
Valrhona dark chocolate melted fondant, served with ice cream, topped with dark chocolate shavings.



Caramelized Tropézienne Crêpe 42
Crepe filled with tropezienne cream in homemade strawberry sauce, topped with caramelized custard and fresh strawberries.



Pain Perdu 44
PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream and garnished with red fruits.

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Drinks

LIGHT & REFRESHING



Chamomile Yuzu 32
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 32
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 32
A heartfelt combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile.

"Miel et Soleil" 32
Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango.



Greenfields 32
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  28

Orange and Carrot  28

Carrot  28

Kiwi  28


Mango  28

Strawberry  32


Frozen Mint Lemonade  28


PAUL TEA & INFUSIONS


Thé noir Breakfast  24

Thé noir Vanilla  24

Thé noir Earl Grey  24

Thé vert Menthe  24


Thé vert Yunann  24


Chamomille  24


HOT & WARM





Brewed with our exclusive PAUL coffee blend.


Espresso (S/D)  16 / 22


Café Crème  24


Cappuccino  24

Flat White  24

Cortado  22

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) 15 / 26

Sparkling Water (Small/Large) 23 / 34



Soft Drinks 17

Sip and savor the difference!


Our drinks are freshly made with real, natural flavors.





PAUL SPECIALS



PAUL Caramel Cappuccino   29
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   29
Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes.

Cinnamon Honey Latté   29
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 28
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  24
Selection of Lemon or Peach.

May 2025

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