

PAUL

depuis 1889

Lunch & All Day Brunch












All Day Brunch



Caramelized Patate Dauphinoise & Poached Eggs New       
Caramelized Gruyère & potatoes dauphinoise, Poached Eggs, and parmesan coulis sauce infused with rosemary and fresh thyme. **56**










Croque-Monsieur New       
Classic French open-faced sandwich with veal ham, Gruyère cheese, on crispy bread, served with a side salad. **68**
Add Egg: A variations of croque madame, topped with your choice of poached or fried eggs. **8**










Filet Mignon & Eggs New       
Golden parmesan omelette, paired with a tender sous vide chimichurri steak, and crispy Holland baby potatoes. **106**










Labneh Harissa & Fermented Olives 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. **48**



Salmon Croll       
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. **68**






Halloumi Pesto Quinoa       
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. **68**






Appetizers & Soups



Tartare de Saumon New   
Chilled fresh raw Salmon and Avocado Tartare with Citrus Vinaigrette. 79



Patates pavées au parmesan et aux truffes New   
Layered lemon Potato Pavé with truffle Creamy Snow Parmesan. 78
Without truffle 48







Baguette à l'ail New    
Classic French toasted Baguette, stuffed with garlic, oregano and cheese. 44






Crusted Feta Chili Honey    
Feta, coated in white & black sesame, chili honey, served with Fougasse bread. 54





Horseradish Salmon Pizzetta    
Smoked salmon, horseradish cream cheese, edamame, spinach, watercress, parmesan tomato salsa, placed on toasted PAUL bread. 69






Traditional Onion Soup   
Onion, Mozzarella cheese served in our homemade bread bowl. 38



Red Lentil Soup  
Red lentil, lemon juice, coriander, sun-dried tomato, served with crouton on the side. 38



Mushroom Soup   
Fresh creamy mushroom soup. 38

Our Fries
Truffle Parmesan fries   29
French fries 22



Sandwiches & Burgers



Bistro 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 herby home cut pommes fries. **68**



Steak Frites French Dip **New** 🌱🥗🥕🥑🍷
Sautéed Beef Tenderloin in Burnt Rosemary Butter mushrooms, horseradish mayo, potato fries topped with melted Emmental cheese, served aside with jus de viande & with our home cut pommes frites. **79**



Club "The Classic" 🌱🥗🥕🥑🍷
Juicy grilled chicken breast, smoked veal Ham, boiled eggs, melted Gruyère cheese, lettuce, tomato, pickles and mayo-mustard, on toasted bread, served with French fries on the side. **64**



Tuna Pesto Avo Sandwich **New** 🌱🥗🥕🥑🍷
Crispy brown Ciabatta, pesto, avocado, tuna mousse, tomatoes, jalapeño, served with a mixed green salad. **59**



Crunchy Slaw Burger 🌱🥗🥕🥑🍷
Flaked crispy chicken breast, honey mustard, pickles, sriracha honey aioli, crispy slaw, in a toasted soft bun, served with French fries. **62**



Smoked Salmon 🌱🥗🥕🥑🍷
Cream cheese, onion rings, rocca & capers in multigrain bread, served with a mixed green salad. **68**

BBQ Cheesy Burger 🌱🥗🥕🥑🍷
Homemade beef patty, melted cheddar cheese, crispy onion, Marie-rose BBQ sauce, caramelized onion, crispy bacon, served with French fries in a toasted soft bun. **66**

Chicken Avocado 🌱🥗🥕🥑🍷
Pan-seared chicken topped with Emmental cheese, fresh avocado & tomato with garlic-mayo in soft bread served with a side salad & French fries. **64**



Vegan Burger 🌱🥗🥕🥑🍷 **switch**
Vegan Bun, Switch vegan patty, Tahini Gremolata, fresh vegetables, avocado sliced topped with 6 cereals. **54**
Add French fries **11**

Chicken Salad Sandwich 🌱🥗🥕🥑🍷
Grilled chicken mixed in mustard, mayonnaise and lettuce, pickles, avocado and tomato slices, in toasted white pain de mie bread, served with French fries on the side. **62**






Salads & Bowls




Salmon Kale Quinoa New  
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. 74



Baby Gem Chicken Caesar New   
Grilled chicken breast, little Gem lettuce, Parmigiano-Reggiano Caesar dressing, crispy croutons, and shaved Parmesan. 64




Shrimp Orange Citrussy Salad New 
Poached shrimp, mixed lettuce, watercress, grilled artichoke, cherry tomatoes, green beans, fresh basil and mint in orange dressing. 68




Goat Cheese Brûlée & Figs 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 figs. 72





BBQ Steak & Avocado 
Mixed lettuce, grilled tenderloin steak sautéed in smokey BBQ sauce, avocado, cherry tomato, fresh spinach, baby corn, crispy onion flakes, served with sesame vinaigrette dressing. 78






Avocado Fraîcheur 
Mixed lettuce with avocado, rocca, spinach, red radish, tomato, cucumber, fresh mint, roasted almonds, sun-dried tomatoes, spring onions & green thyme served with balsamic dressing. 58





Chicken & Corn Bowl  
An ultimate combination of mango chutney chicken, fresh grilled corn, avocado salsa, edamame, red beans, lettuce, mixed with orange dressing. 74




Crab & Salmon   
Fresh rocca, mixed green, fresh avocado and tomato slices served with lemon dressing. 76



Fermière  
Mixed lettuce topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese and carrots served with balsamic dressing. 59



Salmon Citrus Quinoa 
Quinoa mixed with pomegranate, edamame, avocado and mango, infused in citrus dressing, topped with smoked salmon. 72



Little Italy



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



Trio Truffle Mushroom Risotto **New** 🌱🌱
Rich and Creamy Parmesan truffle Risotto, with three types of mushrooms. 89
Without truffle: 69



Shrimp Burrata Rosé 🌱🌱🌱🌱🌱
A perfect blend of linguini pasta, topped with shrimps, burrata cheese, mixed with sauce rosé, chili garlic oil & sprinkled with crispy onion. 76



Chicken Tagliatelle 🌱🌱🌱
Tagliatelle pasta cooked in fresh cream, sautéed chicken, pine nuts, sun-dried tomatoes, topped with Parmesan cheese & fresh rosemary. 72

Vegan Meatballs Pasta 🌱🌱 **switch**
Switch meatballs, Pomodoro tomato sauce with vegan pasta. 58

Linguini Bolognese 🌱🌱🌱🌱
Linguini pasta cooked in Bolognese tomato sauce topped with Parmesan cheese. 64

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



PAUL BISTRO



Entrecôte Steak and Frites
New 🍴🌱🌱🌱🌱🌱
A signature French dish, featuring a perfectly grilled Australian rib eye steak, served with our home cut pommes frites, and a traditional Entrecôte sauce. 139



Amandine Seabass Meunière
New 🌱🌱🌱🌱🌱
Pan-seared sous vide seabass, with toasted almonds, capers, lemon butter sauce and dauphinoise potatoes. 114



Vol au Croll **New** 🍴🌱🌱🌱🌱
Baked croissant croll, stuffed with: creamy parmesan chicken pesto, pine nuts and sautéed fresh mushrooms. 68



Chicken Al Limone **New** 🍴🌱🌱🌱🌱
Pan-seared chicken breast, heirloom organic rainbow carrots, crunchy crumble, and linguini pasta, all coated in a light and flavorful Amandine lemon butter sauce. 82



Salmon Poke Bowl 🍴🌱🌱🌱
Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with a healthy lime soya dressing. 114



Chicken Cordon Bleu 🍴🌱🌱🌱🌱
Fried chicken breast stuffed with turkey, & three cheeses, served with your homemade sauces & your choice of: sautéed veggies, mashed potatoes. 89

Choice of Sauces:	Edamame Salsa 🌱
Mushroom 🍴🌱	Lime Soya 🍴
Pepper 🍴🌱	Meunière 🍴
Truffle Mushroom 🌱	Chimichurri 🌱




Grilled Beef Tenderloin 🌱
Mashed Potatoes, Sautéed Vegetables, with our homemade Sauces. 119

Healthy Grilled Chicken 🍴
Herbs marinated chicken breast, served with grilled vegetables & your choice of our homemade sauce. 89



Desserts






Crème Brûlée Classic New   
A French dessert that is composed of a rich and creamy custard base that is topped with a layer of hard caramels. **44**







Hazelnut pain perdu New     
PAUL's baked brioche, served with vanilla ice cream & garnished with chocolate & hazelnuts. **44**







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



Tropézienne Crêpe Brûlée    
Crêpe filled with tropézienne cream & homemade strawberry sauce, topped with caramelized custard & fresh strawberries. **36**



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



Drinks

LIGHT & REFRESHING



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



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



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

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

BODY & MIND



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



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



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

Avopassion 🌿🌿
Dairy rich blend of avocado, passion fruit and granny smith apple. 32

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



PAUL SPECIALS



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

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

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

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

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

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

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



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

ICED & FROZEN





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




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

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

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

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

Low- Calorie Frappé  
Selection of Caramel or Hazelnut. 28

Shaken Homemade Iced Tea 
Selection of Lemon or Peach. 21



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




BODY & MIND

Bluebanana  
A duo of blueberries and banana. 32

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

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 & WARMTH

Espresso (S/D)  16 / 22


Café Crème   22

Cappuccino   24



Flat White   24

Cortado   21

Piccolo   19

Americano  24

Mocha   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

Acqua Panna 14 24
(small) / (large)

Sparkling Water 22 32
(small) / (large)

Soft Drinks 17

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

