

PAUL

depuis 1889

EGGS & SAVOURIES

Œufs & Plats Sales

DÉJEUNER SPÉCIAL

Truffle Mushroom Puff

Puff pancake, truffle cheese, mushrooms, herbs, Parmesan cheese 4.90
Your choice of poached or sunny side up eggs

Edamame Shakshuka Tartine

Toasted tartine bread, slow cooked tomato shakshuka, poached eggs, edamame, whipped cumin Greek yogurt on the side 4.90

Smoked Eggplant Avocado Tartine

Smoked grilled eggplant, avocado and fresh tomato slices on tartine bread, pine nuts, sesame, pomegranate sauce and a side salad 4.90


Eggs Avocado Energy

Three boiled eggs, fresh avocado and cereal seeds, served with a side salad 4.10

Avocado Poached Eggs

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 5.10

Eggs Benedict

Two poached eggs served with Hollandaise sauce, a side salad and hash brown potato with your choice of:
Beef Bacon Benedict 4.60
Salmon Benedict  5.40

Acai Bowl

Served with seasonal fruits 3.50
Add on:
Granola 0.50
Dried nuts  0.50

Acai Peanut Butter

Served with seasonal fruits 3.50
Add on:
Granola 0.50
Dried nuts  0.50



Truffle Mushroom Puff

Please be advised:

Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or egg may increase the risk of foodborne illness, especially if you have certain medical conditions.



Nuts



Seafood



Vegetarian



Vegan

All items are priced in BD

OMELETTES

Plain Omelette

Served with a side salad and hash brown potato 3.20

Add on:

Marseillaise vegetables  3.90

Emmental cheese  0.70

Sautéed mushrooms  0.70

Tomatoes and capsicum  0.20

Chia Omelette

Your choice of whole or white eggs, mixed with chia seeds, fresh spinach and parmesan cheese 3.90

Eggs Your Way 3.20

Served with a side salad, with your choice of:

Scrambled

Fried

Sunny side up

SANDWICHES & CROISSANDWICHES

Halloumi Pesto

Grilled Halloumi, polka bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with a side salad 4.90

Smoked Turkey

Smoked turkey sandwich on mustard and mayonnaise spread, pickles, fresh tomatoes and lettuce in a polka bread, served with a side salad 4.40

Add Emmental cheese 1.30

Croissalmon Avocado

Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado, served with a side salad 5.40

Halloumi Croissant

Fresh croissant stuffed with halloumi cheese, fresh tomatoes, black olives and rocca, topped with olive oil and fresh basil, served with a side salad 3.30

LE PETIT-DÉJEUNER

Parisian

1 hot beverage + 1 viennoiserie of your choice + ½ flûte à l'ancienne, butter and jam (apricot and strawberry) 5.40

Continental

1 hot beverage + 1 fresh orange juice + 1 viennoiserie of your choice + ½ flûte à l'ancienne, butter and jam (apricot and strawberry) 6.40

Complet

1 hot beverage + 1 fresh orange juice + 1 viennoiserie of your choice + ½ flûte à l'ancienne, butter and jam (apricot and strawberry) and plain omelette 7.40



Halloumi Pesto

Our Traditional French pastry is available in our display, please contact our team.



Nuts



Seafood



Vegetarian



Vegan

All items are priced in BD

BEVERAGES

Boissons Mixtes

HOT DRINKS

Espresso  1.40

Double Espresso  1.80

Espresso Decaffeinated  1.40

Café Crème 2.10

Americano  1.90

Cappuccino 2.10

PAUL Hot Chocolate 2.40

Flat White 2.10

PAUL Tea  2.00

Earl grey, chamomile, mint green, English breakfast or PAUL special blend

Substitute with:

Coconut milk   0.50

Almond milk   0.50

Soya milk  0.50

Oat milk  0.50

Please ask your server for alternative options

SIGNATURE COFFEES

Caramel Cappuccino 2.50

Cappuccino with caramel syrup, topped with caramel sauce

Almond Vanilla Latte   2.80

Espresso, almond milk and vanilla syrup, topped with roasted almond flakes

Cinnamon Honey Latte 2.50

Cafe latte with honey and cinnamon syrup, topped with cinnamon powder

ICED COFFEES

Caramel Cinnamon Iced Latte

Café latte, caramel and cinnamon syrup 2.40

Spanish Iced Latte

Double espresso mixed with fresh condensed milk 2.40

Iced Tea 

Lemon or peach flavour 2.10

PAUL COCKTAILS

Avopassion

Fresh avocado, passion fruit purée, fresh apple and milk 2.90

Bluebanana

Fresh blueberries, blueberry purée, fresh banana and milk 2.80

PAUL Mix 

Fresh strawberries, kiwi and mango juice 3.00

Chia Kale

Chia seeds, fresh kale, Greek yogurt, mango and passion fruit 3.20

Passion Mango Smoothie 

Mango juice, passion fruit and fresh mint leaves 3.20


SIGNATURE FRAPPÉ

Coffee Frappe 

Espresso, coffee frappe and fresh milk 2.30

Mocha Frappe 


Espresso, chocolate frappe, milk chocolate, chocolate sauce and fresh milk 2.50

Salted Caramel Frappe 


Espresso, coffee frappe, salted caramel syrup, caramel sauce and fresh milk 2.50

Vanilla Frappe 

Espresso, vanilla frappe, vanilla syrup and fresh milk 2.30

Low- Hazelnut Frappe 

Espresso, sugar-free hazelnut syrup, coffee frappe and fresh milk 2.50

Low- Caramel Frappe 

Espresso, sugar-free caramel syrup, coffee frappe and fresh milk 2.40

OTHER DRINKS

Imported Water

(small) 1.30 / (large) 2.60

Sparkling Water

(small) 1.70 / (large) 3.00

Soft Drinks 1.60

FRESH FRUIT JUICES

Orange 2.40

Orange and Carrot 2.40

Carrot 2.40

Mango 2.40

Mint Lemonade 2.40

Go green!

Join our efforts to help the environment by reducing plastic waste. Ask for a straw if you really need it. **#strawless**



Nuts



Seafood



Vegetarian



Vegan

All items are priced in BD