

PAUL

depuis 1889

APPETIZERS

Entrées

SOUPES

Red Lentil Soup

Red lentil, lemon juice, coriander, sun-dried tomato, served with croutons on the side 4.50

Traditional Onion Soup

Onion, Mozzarella cheese served in our homemade bread bowl 4.70

Mushroom Soup

Fresh mushroom creamy soup 4.60
Add chicken 0.90

Chef's Soup

Soup of the day 4.50

ENTRÉES

Truffle Cheesy Rock

Crispy Mac & Cheese truffle rock oil, pesto pomodoro sauce 8.90

Avocado Shrimp Basket

Tempura-battered, and fried avocado served with honey sriracha aioli and fried Avocado 12.09

Horseradish Salmon Pizzetta

Toasted PAUL bread, smoked salmon, horseradish cheese, edamame, spinach, watercress, Parmesan tomato salsa 9.90

Edamame Roasted Pepper Dip

Roasted red pepper with sesame paste, topped with edamame, crispy 6 cereals, served with crispy slice bread 6.90

Our Fries

Truffle Parmesan fries 3.10
Sweet potato fries 3.50
French fries 2.60



Traditional Onion Soup



Horseradish Salmon Pizzetta



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SANDWICHES & BURGERS

Spécialties de Boulanger

SANDWICHES

Steak Sandwich

Tenderloin strips, sautéed with fresh mushrooms, green peppers and onion in steak sauce, topped with lettuce, Emmental cheese and avo-mayo sauce in sesame soft bread, served with a side salad and french fries 8.30

Smoked Salmon

Cream cheese, onion rings, rocca and capers in multigrain bread, served with a mixed green salad 8.50

Chicken Avocado

Pan-seared chicken topped with Emmental cheese, fresh avocado and tomato with garlic-mayo in soft bread served with a side salad and French fries 7.50

Halloumi Pesto

Grilled Halloumi, polka bread, pesto, balsamic sundried tomato paste, fresh tomatoes, cucumber, basil, rocca, served with side a salad 6.90

Smoked Turkey

Smoked turkey sandwich on a mustard and mayonnaise spread, pickles, fresh tomatoes and lettuce in a polka bread, served with a side salad 5.50

Add Emmental cheese 1.60

Smoked Eggplant Avocado Tartine

Smoked grilled eggplant, avocado and fresh tomato slices on a tartine bread, pine nuts, sesame, pomegranate sauce and a side salad 5.90



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

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BURGERS ET CLUBS

Crunchy Slaw Burger

Flake crispy chicken breast, honey mustard, pickles, honey sriracha aioli, crispy slaw, served with French fries, in your choice of potato bun or multigrain **8.90**
Add cheddar cheese **1.60**

BBQ Cheesy Burger

Homemade beef patty, melted cheddar cheese, crispy onion, Marie-rose BBQ sauce, caramelized onion, crispy bacon, served with French fries in your choice of potato bun or multigrain **9.90**

Mrs. Vegan Burger

Homemade sweet potato and quinoa patty, tahini gremolata, fresh vegetables, sliced avocados, 6 cereals toasted, served with a side salad **6.40**
Add French fries **1.50**

Slow Roast Beef Club

Pain de Mie bread, slow roasted beef, mayo, boiled eggs, bacon, melted mozzarella cheese, tomato, lettuce, pickles, served with French fries on the side **8.90**

Chicken Club

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 **7.90**

Chicken Sando

Flake crispy chicken pressed between 2 soft bread, honey sriracha mustard, tomatoes, pickles, lettuce, melted cheese, served with French fries on the side **8.90**



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SALADS

Salades

Any dressing, can be substituted with a light dressing:
Lemon oil

BBQ Steak and Avocado 🌱 🍷

Mixed lettuce, grilled tenderloin steak sautéed in smokey barbecue sauce, avocado, cherry tomato, fresh spinach, baby corn, crispy onion flex, served with sesame vinaigrette dressing 11.50

Chicken Poke Salad 🌱 🍷

Honey grilled chicken, fresh spinach, raw cashew and almond, warm ginger wild rice, sweet potatoes, broccoli, avocado, edamame, served with mango glazed dressing 13.90

Edamame Salmon Nicoise 🌱

Mixed lettuce, green beans, baby potato, rocca, cherry tomato, olives, boiled egg, with lemon dressing, topped with smoked salmon and edamame 10.90

Feta Barley Salad 🌱

Mixed lettuce, vierge dressing, fresh mint, peas, tomato salsa, barley, green capsicum, spring onion, olives, cherry tomatoes, topped with crumbled feta cheese 9.90

Quinoa Citrus

Quinoa mixed with pomegranate, edamame, avocado and mango, infused in citrus dressing 8.9

Choice of:

Smoked salmon 🌱 11.90

Grilled salmon 🌱 11.90

Grilled chicken 9.90

Poached or grilled shrimp 🌱 12.90

Fermière 🍷

Farm salad topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese and carrots served with balsamic dressing 8.70

Avocado Fraîcheur 🍷 🌱

Mixed green salad with avocado, rocca, spinach, red radish, tomato, cucumber, fresh mint, roasted almonds, sun-dried tomatoes, spring onions and green thyme served with balsamic dressing 8.90

Caesar 🌱

Romaine lettuce, cherry tomatoes, Parmesan cheese and herb toasted bread served with Caesar dressing 6.50

Add on:

Smoked salmon 🌱 4.90

Grilled salmon 🌱 4.90

Grilled chicken 3.30

Poached or grilled shrimp 🌱 4.90

Crab and Salmon 🌱

Fresh rocca, mixed green, fresh avocado and tomato slices served with lemon dressing 9.90



BBQ Steak and Avocado



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Edamame Roasted Pepper Dip

Roasted red pepper with sesame paste, topped with edamame, crispy 6 cereals, served with crispy slice bread 6.90

Smoked Eggplant Avocado Tartine

Smoked grilled eggplant, avocado and fresh tomato slices on a tartine bread, pine nuts, sesame, pomegranate sauce and a side salad 5.90

Vegan Feta Barley Salad

Mixed lettuce, vierge dressing, fresh mint, peas, tomato salsa, barley, green capsicum, spring onion, olives, cherry tomatoes, topped with crumbled vegan feta cheese 9.90

Avocado Fraîcheur

Mixed green salad with avocado, rocca, spinach, red radish, tomato, cucumber, fresh mint, roasted almonds, sun-dried tomatoes, spring onions and green thyme served with balsamic dressing 8.90

Vegan Meatballs Pasta

Homemade vegan meatballs, Pomodoro tomato sauce with vegan pasta 9.20

Mrs. Vegan Burger

Homemade sweet potato and quinoa patty, tahini gremolata, fresh vegetables, sliced avocado, 6 cereals toasted, served with a side salad 6.40
Add French fries 1.50

Veggie Pasta

Vegan pasta with eggplant, asparagus, oven-dried tomatoes, mushroom, broccoli, black olives, zucchini in tomato sauce 7.90



MAIN COURSES

Plats Principaux

PÂTES

Meatballs Pasta

Beef meatballs, pomodoro tomato sauce with linguine pasta, topped with Parmesan cheese 9.20

Chicken Tagliatelle

Tagliatelle pasta cooked in fresh cream, sautéed chicken, pine nuts, sun-dried tomatoes, topped with Parmesan cheese and fresh rosemary 7.60

Linguine Bolognese

Linguine pasta cooked in Bolognese tomato sauce topped with Parmesan cheese 7.90

Vegetarian Pasta

Fusilli pasta with eggplant, asparagus, oven-dried tomatoes, mushroom, broccoli, black olives, zucchini in tomato sauce, topped with Parmesan cheese 7.90



Meatballs Pasta

France is known for its pasta too!

France began its pasta tradition in the 1700s in southern France, close to Italy. It grew into a much-loved dish across the country. By the 1900s, there were pasta makers all over Paris making vermicelli, macaroni and lasagne.



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PLATS PRINCIPAUX

Tenderloin & Truffle Cheesy Rock

Tenderloin beef, mixed with dry rubs, Crispy Mac & Cheese truffle rock, parmesan mushrooms and broccoli, on a base of marinara pesto sauce 21.90

Substitute Crispy mac & Cheese truffle rock with mashed potatoes

Grilled Half Chicken

Half chicken, marinated with mixed herbs, sautéed seasonal vegetables, holland potatoes, with your choice of our homemade sauces 18.40

Substitute Holland potato with mashed potatoes

Salmon Poke Bowl

Grilled salmon, sesame rice, avocado, edamame, broccoli, cashew, served with a healthy lime soya dressing 21.90

Beef Stroganoff

Tenderloin strips, cream, pickles, mushrooms and onion, served with mashed potatoes, topped with potato allumette 15.90

Ginger Chicken Cashew Bowl

Sautéed chicken in Hoisin orange sauce, cut vegetables, served with your choice of wild rice or white rice topped with sunny-side up egg 15.90

Chicken Cordon Bleu

Fried chicken breast stuffed with turkey, thyme and three cheeses served with your choice of our homemade sauces and your choice of: sautéed veggies, mashed potatoes, or linguine tomato sauce 14.90

Healthy Grilled Chicken

Herbs marinated chicken breast, served with grilled vegetables and your choice of our homemade sauces 14.90



Tenderloin & Truffle Cheesy Rock

Add Ons:

Mashed Potato 1.50

White rice 1.50

Braised lentil 1.20

Grilled vegetables 1.80

Truffle Parmesan fries 1.80

Truffle mashed potato 1.80

French fries 1.50

Sweet Potato fries 1.80

Choice of Sauces:

Mushroom 

Pepper 

Truffle Mushroom 

Edamame Salsa 

Lime Soya dressing 

Marinara Pesto 

DESSERTS

Desserts

Vanilla Puff Pancake

Vanilla flavoured puff pancake topped with dark chocolate and salted peanuts 6.90

Chocolate Puff Pancake

Chocolate hazelnut flavoured puff pancake topped with mini marshmallows, crumbs and drizzled with dark chocolate 6.90

Raspberry Chocolate Brownie with Vanilla Ice Cream

Chocolate brownie with hazelnut and raspberry topped with vanilla ice cream and caramel sauce 7.90

Chia Pudding with Red Fruits

Chia pudding topped with an assortment of berries 5.10

Chia Pudding with Mango

Chia pudding topped with sliced mangoes, pomegranate and almond flakes 5.10

Banana Bread with Vanilla Cream

Vanilla flavoured vegan cream with raspberries alongside banana bread slices, sprinkled with almond flakes all around 4.40

Pain Perdu & Vanilla Ice Cream

Classic Pain Perdu with brioche bread topped with an assortment of berries and vanilla ice cream, served with salted caramel sauce 5.90

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



Raspberry Chocolate Brownie with Vanilla Ice Cream



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BEVERAGES

Boissons Mixtes

HOT DRINKS

Espresso 2.30

Double Espresso 2.90

Espresso Decaffeinated 2.30

Café Crème 3.25

Americano 2.85

Cappuccino 3.25

PAUL Hot Chocolate 3.25

Flat White 3.30

PAUL Tea 3.00

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

Substitute with:

Coconut milk 0.4

Almond milk 0.4

Soya milk 0.4

Oat milk 0.4

Please ask your server for alternative options

SIGNATURE COFFEES

Caramel Cappuccino 3.50

Cappuccino with caramel syrup, topped with caramel sauce

Almond Vanilla Latte 4.20

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

Cinnamon Honey Latte 3.90

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

ICED COFFEES

Caramel Cinnamon Iced Latte

Café latte, caramel and cinnamon syrup 3.90

Spanish Iced Latte

Double espresso mixed with fresh condensed milk 3.90

Iced Tea

Lemon or peach flavour 3.00

PAUL COCKTAILS

Avopassion

Fresh avocado, passion fruit purée, fresh apple and milk 4.20

Bluebanana

Fresh blueberries, blueberry purée, fresh banana and milk 4.20

PAUL Mix

Fresh strawberries, kiwi and mango juice 4.20

Chia Kale

Chia seeds, fresh kale, Greek yogurt, mango and passion fruit 4.20

Passion Mango Smoothie

Mango juice, passion fruit and fresh mint leaves 4.20

SIGNATURE FRAPPÉ

Coffee Frappe

Espresso, coffee frappe and fresh milk 3.90

Mocha Frappe

Espresso, chocolate frappe, milk chocolate, chocolate sauce and fresh milk 3.90

Salted Caramel Frappe

Espresso, coffee frappe, salted caramel syrup, caramel sauce and fresh milk 3.90

Vanilla Frappe

Espresso, vanilla frappe, vanilla syrup and fresh milk 3.90

Low- Hazelnut Frappe

Espresso, sugar-free hazelnut syrup, coffee frappe and fresh milk 3.90

Low- Caramel Frappe

Espresso, sugar-free caramel syrup, coffee frappe and fresh milk 3.90

OTHER DRINKS

Evian Water

(small) 2.60 / (large) 4.60

Sparkling Water

(small) 3.25 / (large) 4.75

Nestle

(small) 1.60 / (large) 2.60

Soft Drinks 2.10



FRESH FRUIT JUICES

Orange 3.90

Orange and Carrot 3.90

Carrot 3.90

Mango 3.90

Mint Lemonade 3.90

Fresh Kiwi 3.90

Fresh Strawberry 4.20

Go green!

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



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