APPETIZERS

Entrées

SOUPES

Red Lentil Soup 309 Cal
Red lentil, lemon juice, coriander, sun-dried tomato, served with croutons on the side 36.00

Traditional Onion Soup 263 Cal
Onion, Mozzarella cheese served in our homemade bread bowl 36.00

Mushroom Soup 210 Cal
Fresh mushroom creamy soup 36.00
Add chicken 13.00

Chef's Soup 110 Cal – 364 Cal
Soup of the day 34.00

Traditional Onion Soup

ENTRÉES

Truffle Cheesy Rock 790 Cal
Crispy Mac & Cheese truffle rock oil, pesto pomodoro sauce 39.00

Avocado Shrimp Basket 483 Cal
Tempura-battered, and fried avocado served with honey srira-cha aioli and fried Avocado 59.00

Horseradish Salmon Pizzetta 593 Cal
Toasted PAUL bread, smoked salmon, horseradish cheese, edamame, spinach, watercress, Parmesan tomato salsa 66.00

Horseradish Salmon Pizzetta

Edamame Roasted Pepper Dip 744 Cal
Roasted red pepper with sesame paste, topped with edamame, crispy 6 cereals, served with crispy slice bread 39.00

Our Fries
Truffle Parmesan fries 948 Cal 29.00
Sweet potato fries 774 Cal 29.00
French fries 750 Cal 22.00

Nuts Seafood Vegetarian Vegan

All prices are in Qatari Riyal. VAT inclusive.

SANDWICHES & BURGERS

Spécialties de Boulanger

SANDWICHES

Steak Sandwich 966 Cal

Tenderloin strips, sautéed with fresh mushrooms, green pepper and onion in steak sauce, topped with lettuce, Emmental cheese and avo-mayo sauce in sesame soft bread, with Sesame oil and peanuts, served with a side salad and French fries 69.00

Smoked Salmon 681 Cal

Cream cheese, onion rings, rocca and capers in multigrain bread, served with a mixed green salad 69.00

Chicken Avocado 946 Cal

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 58.00

Halloumi Pesto 685 Cal

Grilled Halloumi, polka bread, pesto, balsamic sundried tomato paste, fresh tomatoes, cucumber, basil, rocca, served with side a salad 49.00

Smoked Turkey 481 Cal

Smoked turkey sandwich on a mustard and mayonnaise spread, pickles, fresh tomatoes and lettuce in a polka bread, served with a side salad 48.00
Add Emmental cheese 311 Cal 13.00

Smoked Eggplant Avocado Tartine

393 Cal

Smoked grilled eggplant, avocado and fresh tomato slices on a tartine bread, pine nuts, sesame, pomegranate sauce and a side salad 49.00

Halloumi Pesto

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.

Side Salad: 66 Cal
French Fries: 375 Cal
Hash brown: 138 Cal

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BURGERS ET CLUBS

Crunchy Slaw Burger 1215 Cal

Flake crispy chicken breast, honey mustard, pickles, honey sriracha aioli, crispy slaw, served with French fries, in your choice of potato bun or multigrain 59.00
Add cheddar cheese 8.00

BBQ Cheesy Burger 1235 Cal

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 59.00

Mrs. Vegan Burger 665 Cal

Homemade sweet potato and quinoa patty, tahini gremolata, fresh vegetables, sliced avocados, 6 cereals toasted, served with a side salad 51.00
Add French fries 12.00

Slow Roast Beef Club 782 Cal

Pain de Mie bread, slow roasted beef, mayo, boiled eggs, bacon, melted mozzarella cheese, tomato, lettuce, pickles, served with French fries on the side 56.00

Chicken Club 736 Cal

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 56.00

Chicken Sando 1129 Cal

Flake crispy chicken pressed between 2 soft bread, honey sriracha mustard, tomatoes, pickles, lettuce, melted cheese, served with French fries on the side 54.00

BBQ Cheesy Burger

Please be advised:
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Side Salad: 66 Cal
French Fries: 375 Cal
Hash brown: 138 Cal

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SALADS

Salades

Any dressing, can be substituted with a light dressing:
Lemon oil 365 Cal

BBQ Steak and Avocado 595 Cal

Mixed lettuce, grilled tenderloin steak sautéed in smokey barbecue sauce, avocado, cherry tomato, fresh spinach, baby corn, crispy onion flex, served with peanut vinegrette dressing 426 Cal 69.00

Chicken Poke Salad 844 Cal

Honey grilled chicken, fresh spinach, raw cashew and almond, warm ginger wild rice, sweet potatoes, broccoli, avocado, edamame, served with mango glazed dressing 82 Cal 69.00

Edamame Salmon Nicoise 326 Cal

Mixed lettuce, green beans, baby potato,rocca, cherry tomato, olives, boiled egg, with lemon dressing 365 Cal, topped with smoked salmon and edamame 68.00

Feta Barley Salad 455 Cal

Mixed lettuce, vierge dressing 342 Cal, fresh mint, peas, tomato salsa, barley, green capsicum, spring onion, olives, cherry tomatoes, topped with crumbled feta cheese 54.00

Quinoa Citrus

Quinoa mixed with pomegranate, edamame, avocado and mango, infused in citrus dressing 296 Cal 54.00
Choice of:
Smoked salmon 394 Cal 25.00
Grilled salmon 408 Cal 25.00
Grilled chicken 396 Cal 15.00
Poached or grilled shrimp 327 Cal 24.00

Fermière 522 Cal

Farm salad topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese and carrots served with balsamic dressing
274 Cal 54.00

Avocado Fraîcheur 289 Cal

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 64.00

Caesar

Romaine lettuce, cherry tomatoes, Parmesan cheese and herb toasted bread served with Caesar dressing
330 Cal 44.00
Add on:
Smoked salmon 115 Cal 25.00
Grilled salmon 204 Cal 25.00
Grilled chicken 115 Cal 15.00
Poached or grilled shrimp 94 Cal 24.00

Crab and Salmon 289 Cal

Fresh rocca, mixed green, fresh avocado and tomato slices served with lemon dressing 59.00

BBQ Steak and Avocado

Nuts Seafood Vegetarian Vegan

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VEGAN

Red Lentil Soup 309 Cal

Red lentil, lemon juice, coriander, sun-dried tomato, served with croutons on the side 36.00

Edamame Roasted Pepper Dip 744 Cal

Roasted red pepper with sesame paste, topped with edamame, crispy 6 cereals, served with crispy slice bread 39.00

Smoked Eggplant Avocado Tartine

393 Cal

Smoked grilled eggplant, avocado and fresh tomato slices on a tartine bread, pine nuts, sesame, pomegranate sauce and a side salad 39.00

Barley Salad 413 Cal

Mixed lettuce, vierge dressing, fresh mint, peas, tomato salsa, barley, green capsicum, spring onion, olives, cherry tomatoes 51.00

Avocado Fraîcheur 289 Cal

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 274 Cal 64.00

Vegan Meatballs Pasta 713 Cal

Homemade vegan meatballs, Pomodoro tomato sauce with vegan pasta 59.00

Mrs. Vegan Burger 665 Cal

Homemade sweet potato and quinoa patty, tahini gremolata, fresh vegetables, sliced avocado, 6 cereals toasted, served with a side salad 51.00
Add French fries 12.00

Veggie Pasta 382 Cal

Vegan pasta with eggplant, asparagus, oven-dried tomatoes, mushroom, broccoli, black olives, zucchini in tomato sauce 59.00

Mrs. Vegan Burger

Nuts Seafood Vegetarian Vegan

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MAIN COURSES

Plats Principaux

PÂTES

Meatballs Pasta 938 Cal

Beef meatballs, pomodoro tomato sauce
with linguine pasta, topped with Parmesan cheese
64.00

Meatballs Pasta

Chicken Tagliatelle 1120 Cal

Tagliatelle pasta cooked in fresh cream, sautéed chicken, pine nuts, sun-dried tomatoes, topped with Parmesan cheese and fresh rosemary 69.00

Linguine Bolognese 593 Cal

Linguine pasta cooked in Bolognese tomato sauce topped with Parmesan cheese 59.00

Vegetarian Pasta 468 Cal

Fusilli pasta with eggplant, asparagus, oven-dried tomatoes, mushroom, broccoli, black olives, zucchini in tomato sauce, topped with Parmesan cheese 59.00

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 muh-loved dish across the country. By the 1900s, there were pasta makers all over Paris making vermicelli, macaroni and lasagne.

Nuts Seafood Vegetarian Vegan

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PLATS PRINCIPAUX

Tenderloin & Truffle Cheesy Rock
1293 Cal

Tenderloin beef, mixed with dry rubs, Crispy Mac & Cheese truffle rock, parmesan mushrooms and broccoli, on a base of marinara pesto sauce 99.00
Substitute Crispy mac & Cheese truffle rock with mashed potatoes

Tenderloin & Truffle Cheesy Rock

Grilled Half Chicken 1002 Cal

Half chicken, marinated with mixed herbs, sautéed seasonal vegetables, holland potatoes, with your choice of our homemade sauces 76.00
Substitute Holland potato with mashed potatoes

Salmon Poke Bowl 1021 Cal

Grilled salmon, sesame rice, avocado, edamame, broccoli, cashew, served with a healthy lime soya dressing 95.00

Healthy Grilled Chicken 431 Cal

Herbs marinated chicken breast, served with grilled vegetables and your choice of our homemade sauces 74.00

Beef Stroganoff

Tenderloin strips, cream, pickles, mushrooms and onion, served with mashed potatoe 255 Cal, topped with potato allumette 79.00

Ginger Chicken Cashew Bowl 1181 Cal

Sautéed chicken in Hoisin orange sauce, cut vegetables, served with your choice of wild rice or white rice topped with sunny-side up egg 74.00

Chicken Cordon Bleu 702 Cal

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 323 Cal, or linguine tomato sauce 323 Cal 76.00

Choice of Sauces:
Mushroom: 79 Cal
Pepper: 44 Cal
Truffle Mushroom: 60 Cal
Edamame Salsa: 109 Cal
Lime Soya dressing: 33 Cal
Marinara Pesto: 54 Cal

Nuts Seafood Vegetarian Vegan

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DESSERTS

Desserts

Acai Bowl 233 Cal

Served with seasonal fruits 34.00
Add on:
Granola 132 Cal 5.00
Dried nuts 60 CAL 8.00

Acai Peanut Butter 422 Cal

Served with peanut butter and banana 34.00
Add on:
Granola 132 Cal 5.00
Dried nuts 60 Cal 8.00

Vanilla Puff Pancake 1301 Cal

Vanilla flavoured puff pancake topped with dark chocolate and salted peanuts 34.00

Chocolate Puff Pancake 1182 Cal

Chocolate hazelnut flavoured puff pancake topped with mini marshmallows, crumbs and drizzled with dark chocolate 34.00

Raspberry Chocolate Brownie with Vanilla Ice Cream 1569 Cal

Chocolate brownie with hazelnut and raspberry topped with vanilla ice cream and caramel sauce 39.00

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

Chia Pudding with Red Fruits 369 Cal

Chia pudding topped with an assortment of berries 32.00

Chia Pudding with Mango 411 Cal

Chia pudding topped with sliced mangoes, pomegranate and almond flakes 32.00

Banana Bread with Vanilla Cream 718 Cal

Vanilla flavoured vegan cream with raspberries alongside banana bread slices, sprinkled with almond flakes all around 24.00

Pain Perdu & Vanilla Ice Cream 1154 Cal

Classic Pain Perdu with brioche bread topped with an assortment of berries and vanilla ice cream, served with salted caramel sauce 39.00

Raspberry Chocolate Brownie with Vanilla Ice Cream

Nuts Seafood Vegetarian Vegan

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BEVERAGES

Boissons Mixtes

HOT DRINKS

Espresso 0 Cal 14.00

Double Espresso 0 Cal 19.00

Espresso Decaffeinated 0 Cal 14.00

Café Crème 109 Cal 24.00

Americano 0 Cal 20.00

Cappuccino 122 Cal 24.00

PAUL Hot Chocolate 342 Cal 22.00

Flat White 105 Cal 24.00

PAUL Tea 0 Cal 20.00
Earl grey, chamomile, mint green, English breakfast or PAUL special blend

Substitute with:
Coconut milk 5.00
Almond milk 5.00
Soya milk 5.00
Oat milk 5.00
Please ask your server for alternative options

SIGNATURE COFFEES

Caramel Cappuccino 160 Cal 25.00
Cappuccino with caramel syrup, topped with caramel sauce

Almond Vanilla Latte 175 Cal 25.00
Espresso, almond milk and vanilla syrup, topped with roasted almond flakes

Cinnamon Honey Latte 202 Cal 25.00
Cafe latte with honey and cinnamon syrup, topped with cinnamon powder

FRESH FRUIT JUICES

Orange 150 Cal 24.00

Orange and Carrot 154 Cal 24.00

Carrot 1022 Cal 24.00

Mango 119 Cal 24.00

Mint Lemonade 230 Cal 24.00

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

ICED COFFEES

Caramel Cinnamon Iced Latte 285 Cal
Café latte, caramel and cinnamon syrup 26.00

Spanish Iced Latte 201 Cal
Double espresso mixed with fresh condensed milk 26.00

Iced Tea
Lemon 123 Cal or peach flavour 136 CAL 22.00

PAUL COCKTAILS

Avopassion 344 Cal
Fresh avocado, passion fruit purée, fresh apple and milk 28.00

Bluebanana 322 Cal
Fresh blueberries, blueberry purée, fresh banana and milk 28.00

PAUL Mix 142 Cal
Fresh strawberries, kiwi and mango juice 28.00

Chia Kale 234 Cal
Chia seeds, fresh kale, Greek yogurt, mango and passion fruit 28.00

Passion Mango Smoothie 220 Cal
Mango juice, passion fruit and fresh mint leaves 28.00

SIGNATURE FRAPPÉ

Coffee Frappe 108 Cal
Espresso, coffee frappe and fresh milk 24.00

Mocha Frappe 325 Cal
Espresso, chocolate frappe, milk chocolate, chocolate sauce and fresh milk 24.00

Salted Caramel Frappe 227 Cal
Espresso, coffee frappe, salted caramel syrup, caramel sauce and fresh milk 24.00

Vanilla Frappe 236 Cal
Espresso, vanilla frappe, vanilla syrup and fresh milk 26.00

Low- Hazelnut Frappe 118 Cal
Espresso, sugar-free hazelnut syrup, coffee frappe and fresh milk 26.00

Low- Caramel Frappe 114 Cal
Espresso, sugar-free caramel syrup, coffee frappe and fresh milk 26.00

OTHER DRINKS

Imported Water
(small) 14.00 / (large) 22.00

Sparkling Water
(small) 18.00 / (large) 26.00

Soft Drinks 12.00

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