



PAUL

depuis 1889

SOUPES

Traditional Onion Soup - 263Cal

Onion, Mozzarella cheese served in our homemade bread bowl 37

Mushroom Soup - 210Cal

Fresh mushroom creamy soup 37

Add chicken - 115Cal 12

Red Lentil Soup **New** - 309Cal

Red lentil, lemon juice, coriander, sun-dried tomato, served with crouton on the side 34

Chef's Soup

Soup of the day 34

ENTRÉES

Feta Puff with Olive Tomato Salsa - 632Cal

Feuillette stuffed with zaatar greek cheese, topped with olive tomato salsa and a side salad 36

Tofu Hummus Dip **New** - 501Cal

Protein tofu dip, mixed with peanut butter, chickpeas, garlic, olive oil, sesame tahini, lemon juice, topped with sumac hazelnuts dukkah 33

Roasted Eggplant Tomato **New** - 516Cal

Roasted half eggplant, topped with tomato chickpeas sauce, pomegranate molasses and sesame seeds 39

Add crumbled tofu - 14Cal 7

Our Fries

Truffle Parmesan fries - 948Cal 25

Sweet potato fries - 790Cal 23

French fries - 766Cal 16

SALADES

Any dressing can be substituted with a light dressing - 180Cal option

Quinoa Citrus

Three colours quinoa mixed with pomegranate, edamame, avocado and mango, infused in citrus dressing - 296Cal, topped with your choice of:

Smoked salmon  - 394Cal (without dressing) 62

Grilled chicken - 396Cal (without dressing) 48

Poached or grilled shrimp  - 327Cal (without dressing) 62

Fermière - 522Cal

Farm salad topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese and carrots served with Meaux mustard vinaigrette dressing - 360Cal 61

Avocado Fraîcheur - 289Cal

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 - 274Cal 70


Goat Cheese and Pears - 631Cal


Mixed green salad with sliced pears, beetroot, rocca and cherry tomato in balsamic dressing - 274Cal, topped with soft fried goat cheese and sautéed six cereals 60


Caesar - 469Cal

Romaine lettuce, cherry tomatoes, Parmesan cheese and herb toasted bread served with Caesar dressing - 330Cal 49

Add grilled chicken - 115Cal 19

Add grilled salmon  - 204Cal 26

Add poached or grilled shrimp  - 94Cal 27

Add smoked salmon  - 115Cal 21

Crab and Salmon - 328Cal

Fresh rocca, mixed green, fresh avocado and tomato slices served with lemon dressing - 360Cal 70

SANDWICHES FROIDS

Smoked Turkey - 481Cal

Smoked turkey sandwich on mustard and mayonnaise spread, cornichons, fresh tomatoes and lettuce in a polka bread, served with a side salad - 60Cal 49

Add Emmental cheese - 311Cal 13

Grilled Halloumi - 776Cal

Halloumi cheese, fresh tomato slices, cucumbers, fresh rocca, mint mayonnaise in oregano-olive baguette, served with a side salad - 60Cal 54

Smoked Salmon - 681Cal

Cream cheese, onion rings, rocca and capers in multigrain bread, served with a mixed green salad - 60Cal 56

SANDWICHES CHAUDS

Mushroom Swiss Burger - 1049Cal

Homemade beef patty, mushroom gravy, Emmental cheese, fry sauce, tomatoes, cornichons and lettuce, served with a side salad - 60Cal and French fries - 383Cal in your choice of plain or multigrain bun 59

Chicken Club - 736Cal

Grilled chicken mixed in mustard, mayonnaise and lettuce, cornichons, avocado and tomato slices, in toasted white pain de mie bread, served with a side salad - 60Cal and French fries - 383Cal 61

Steak Sandwich - 966Cal

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 - 60Cal and French fries - 383Cal 69

Chicken Avocado Sandwich - 946Cal

Pan seared chicken topped with Emmental cheese, fresh avocado and tomato with garlic mayo in soft bread served with a side salad - 60Cal and French fries - 383Cal 49

Mrs. Vegan Burger **New** - 667Cal

Vegan sweet potato patty, tahini gremolata, fresh vegetables, avocado sliced, 6 cereals toasted, served with a side salad - 60Cal 49

Add French fries - 383Cal 16

QUICHES

Goat Cheese Zucchini - 535Cal

Goat cheese, zucchini, eggplant with cream, eggs and milk, served with a side salad - 60Cal and grilled tomato 54

Salmon Broccoli - 480Cal

Salmon and broccoli with cream, eggs and milk, served with a side salad - 60Cal and grilled tomato 53

TARTINES

Smoked Eggplant Avocado Tartine

  **New** - 414Cal

Smoked grilled eggplant, avocado and fresh tomato slices on tartine bread, pine nuts, sesame, pomegranate sauce and a side salad - 60Cal 46


Chicken Avocado Tartine - 673Cal

Open face chicken mayo sandwich, covered with a bed of avocado, fresh spinach and sun-dried tomatoes, served with a mixed green salad - 60Cal 51

PÂTES

Vegetarian Quinoa Pasta - 468Cal

Quinoa pasta with eggplant, asparagus, oven-dried tomatoes, mushroom, broccoli, black olives, zucchini in tomato sauce, topped with Parmesan cheese 76

Vegan option available 

Chicken Tagliatelle - 1120Cal

Tagliatelle pasta cooked in fresh cream, sautéed chicken, pine nuts, sun-dried tomatoes, topped with Parmesan cheese and fresh rosemary 69

Linguini Bolognese - 593Cal

Linguini pasta cooked in bolognese tomato sauce topped with Parmesan cheese 69

Add shrimp  - 94Cal 16

PLATS PRINCIPAUX

Beef Stroganoff - 980Cal

Tenderloin strips, cream, cornichons, mushrooms and onion, served with mashed potatoes - 244Cal, topped with potato allumette 102

Ginger Chicken Cashew Bowl

Sautéed chicken in Hoisin orange sauce, cut vegetables, served with your choice of wild rice - 1203Cal or white rice - 1159Cal topped with sunny-side up egg 84

Grilled Salmon with Fennel

Grilled salmon, baby artichoke, fresh fennel, capers, sliced onion, olives, cherry tomatoes, your choice of grandma's mashed potato - 1014Cal OR cooked braised lentil - 845Cal served with creamy shallots sauce on the side 119

Chicken Cordon Bleu - 1085Cal

Fried chicken breast stuffed with turkey, thyme and three cheeses served with our homemade sauces and your choice of: sautéed veggies, mashed potatoes or linguini tomato sauce 73

Healthy Grilled Chicken

Herbs marinated chicken breast served with your choice of our homemade sauces, grilled vegetables - 431Cal OR vegetable quinoa with balsamic reduction - 525Cal 76

Tenderloin Crusted Beef Filet - 778Cal

Grilled beef tenderloin topped with crusted gratin mushrooms, served with our homemade sauces and sautéed vegetables with your choice of sweet potato fries - 395Cal or French fries - 383Cal 119







Chicken Casserole **New**

Sautéed chicken breast with chestnuts in creamy cheese sauce, fresh mushrooms, pine nuts, served with white - 1061Cal OR black rice - 1105Cal 70






Vegetables Ragout **New** - 715Cal

Wild vegetables ragout, served with your choice of white OR black rice 59

Choice Of Sauces

Mushroom  - 79Cal, Pepper  - 44Cal, Truffle mushroom  - 44Cal, Meaux mustard  - 44Cal, Edamame salsa  - 109Cal, Creamy shallots sauce  - 179Cal

Sides

Mashed potato  - 305Cal 13
White rice  - 157Cal 11
Braised lentil  - 68Cal 10
Sweet potato fries - 395Cal 12
Grilled vegetables  - 212Cal 16
Truffle Parmesan fries - 474Cal 20
Truffle mashed potato  - 370Cal 21
French fries - 383Cal 16

DESSERTS

Pecan Apple Crumbs **New** - 1097Cal

(2 servings, 548Cal/serving)

Sliced red apple, cherry, creamy pecan nuts, cinnamon crumbs, lemon light cream and sugar powder 39

Banana Bread with Vanilla Cream **New**

Banana bread - 577Cal, vegan vanilla cream, raspberry coulis, fresh raspberry, almond flax (sides and toppings - 142Cal) 26

VEGAN

Red Lentil Soup - 309Cal

Red lentil, lemon juice, coriander, sun-dried tomato, served with crouton on the side **34**

Tofu Hummus Dip - 501Cal

Protein tofu dip, mixed with peanut butter, chickpeas, garlic, olive oil, sesame tahini, lemon juice, topped with sumac hazelnuts dukkah **33**

Roasted Eggplant Tomato - 516Cal

Roasted half eggplant, topped with tomato chickpeas sauce, pomegranate molasses and sesame seeds **39**

Add crumbled tofu **7**

Avocado Fraîcheur - 289Cal

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 **70**

Smoked Eggplant Avocado Tartine

 - 414Cal

Smoked grilled eggplant, avocado and fresh tomato slices on tartine bread, pine nuts, sesame, pomegranate sauce and a side salad - 60Cal **46**

Mrs. Vegan Burger - 667Cal

Vegan sweet potato patty, tahini gremolata, fresh vegetables, avocado sliced, 6 cereals toasted, served with a side salad - 60Cal **49**

Add French fries - 383Cal **16**

Vegetables Ragout - 715Cal

Wild vegetables ragout, served with your choice of white OR black rice **59**

Banana Bread with Vanilla Cream

 - 577Cal

Banana bread - 577Cal, vegan vanilla cream, raspberry coulis, fresh raspberry, almond flax (sides and toppings - 142Cal) **26**

Eat well

At PAUL, we've always been bakers at heart who appreciate quality. A home that loves good French food and understands that better eating brings a better life. Our best ingredients must always come from the best sources, keeping in line with our mission to stay wholesome and fresh.

In our menu, we have introduced a range of vegan and vegetarian dishes that cater to the needs and eating habits of our guests.

PAUL strives to be part of the local community. We have created menu items that cater to the local taste using fresh local ingredients and flavours.

All our desserts contain Gluten (except the ice cream), Milk and Eggs.

Our products are prepared in a kitchen that uses (but is not limited to) Gluten, Milk, Egg, Seafood, Nuts, Soybean, Sesame.

We have also highlighted all major allergens across our menu. Please inform your server if you have any dietary allergies.

Some of our products may contain nuts or traces of nuts. In case of allergies, please consult our team.

Please be advised: consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

HOT DRINKS

Espresso  - 0Cal 15
Double Espresso  - 0Cal 21
Espresso Decaffeinated  - 0Cal 15
Café Crème - 109Cal 23
Americano  - 0Cal 21
Cappuccino - 122Cal 23
PAUL Hot Chocolate - 342Cal 23
Flat White - 105Cal 22
PAUL Tea  - 0Cal 20
Earl grey, chamomile, mint green, English breakfast OR PAUL special blend

Substitute with



Coconut Milk   4

Almond Milk   4

Please ask your server for alternative options


SIGNATURE COFFEES

Caramel Cappuccino - 160Cal
Cappuccino with caramel syrup, topped with caramel sauce 25


Almond Vanilla Latte   - 175Cal
Espresso, almond milk and vanilla syrup, topped with roasted almond flakes 30

Cinnamon Honey Latte - 202Cal
Cafe latte with honey and cinnamon syrup, topped with cinnamon powder 25

ICED COFFEES

Caramel Cinnamon Iced Latte  - 285Cal
Café latte, caramel and cinnamon syrup 25

Spanish Iced Latte  - 201Cal
Double espresso mixed with fresh condensed milk 25

Iced Tea 
Lemon - 123Cal OR peach flavour - 136Cal 22


LES GOURMAND


Upgrade any of your beverages with 3 mini macarons 8

FRESH FRUIT JUICES


Orange - 222Cal 25
Orange and Carrot - 154Cal 25
Carrot - 102Cal 25
Mango - 119Cal 27
Mint Lemonade - 230Cal 26


PAUL COCKTAILS

Avopassion  - 344Cal
Fresh avocado, passion fruit purée, fresh apple and milk 31

Bluebanana  - 322Cal
Fresh blueberries, blueberry purée, fresh banana and milk 30

PAUL Mix  - 142Cal
Fresh strawberries, kiwi and mango juice 31

Chia Kale  - 234Cal
Chia seeds, fresh kale, Greek yogurt, mango and passion fruit 32

Passion Mango Smoothie  - 220Cal
Mango juice, passion fruit and fresh mint leaves 32

MOJITOS

Lemon Lime Basil - 115Cal
Fresh basil, fresh lemon and lime, sugar syrup and soda 28

Blackberry Mojito - 173Cal
Fresh blackberries, blackberry syrup, fresh mint leaves, mint syrup, soda, lime wedge 27

Passion Fruit Mojito - 191Cal
Fresh passion fruit, passion fruit purée, fresh mint leaves, wild mint syrup, soda, lime wedge 26

OTHER DRINKS

Evian (small) 13 / (large) 25
Badoit (small) 18 / (large) 32
Soft Drinks 16

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