In 1889, when my great-great grandparents opened their first bakery, they would never have imagined that one day their passion for bread would take us so far away from France... and that you would welcome us so warmly to the UAE!

With more than 125 years of history, and 13 years in the UAE, we are truly happy to continue sharing our most important values with you, those which have been passed down through 5 generations of our family: love for bread, the French “art de vivre” and the constant monitoring of the quality of our products...

Wonderfully combining tradition and modernity, our chefs have created new platters for you: generous salads topped with the best ingredients, traditional dishes with a creative twist, and your favourite mouth-watering patisseries... Sit down, relax, and let your savoury journey to France begin here.

Bienvenue chez PAUL et... bon appétit!

Maxime HOLDER
Eat well
At PAUL Bakery & Restaurant, 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, stay fresh.

PAUL Delivery
And healthy lifestyles can also be busy lifestyles. That's why we come to you delivering a fresh, scrumptious meal to your doorstep.

PAUL Catering
Need to be slightly more catered to? Let our team help you serve our succulent choices at any event. We’ll give it that special, French touch.
SOUPS

Soupe à l’oignon traditionnelle Traditional onion soup
Traditional onion soup served in a bread bowl 30

Soupe de champignon frais Fresh mushroom soup 27
Add chicken 6

Soupe du jour
Soup of the day 28
### SHARING STARTERS

**Vol-au-vent au poulet**
Chicken puff pastry, stuffed with cooked creamy chicken and green peas in pesto sauce, topped with Parmesan and Emmental cheese. Served with mixed green salad and lemon dressing (2 pieces) 25 (4 pieces) 49

**Vol-au-vent au champignon**
Mushroom puff pastry, stuffed with sauteed mushrooms and leeks, topped with Parmesan and Emmental cheese. Served with mixed green salad and lemon dressing (2 pieces) 25 (4 pieces) 49

**Fondue Camembert**
Melted Camembert cheese served with crispy Parmesan oregano bread, oven-dried tomatoes and rocca salad 45

**Bouchées au saumon**
Crispy smoked salmon bites, creamy cheese, rocca leaves and vierge sauce, served with rocca salad 62

**Pot d’épinards au fromage**
Gratinated creamy cheesy pot with spinach served with crispy Parmesan oregano croutons 39

**Frites truffées au Parmesan**
French fries drizzled with truffle oil, powdered with Parmesan cheese, crushed pepper and fried herbs 23

**French fries** 13

### QUICHES

**Chèvre courgette**
Goat cheese zucchini Goat cheese, zucchini and eggplant battered with cream, eggs and milk 41

**Saumon épinards**
Salmon spinach
Salmon and spinach battered with cream, eggs and milk 41
The PAUL Chef
Our chefs have carefully created, matched and balanced the dressing with the salads. Should you wish to swap please just ask!
Alternatively, you can have your dressing on the side.

MAKE YOUR OWN

Baby spinach, rocca, 3 colours cherry tomatoes and mixed lettuce with duo choices of:
1) Grilled Halloumi
2) Tuna
3) Goat Cheese
4) Chicken
5) Quinoa
with your choice of vinaigrette, lemon mustard or balsamic sauce 69
SALADS

Fermière Farmer
Farm salad, topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese and carrots. Served with Meaux mustard vinaigrette dressing. 57

Crabe et saumon fumé Crab & salmon
Crab and salmon salad, fresh rocca and mixed green, fresh avocado and tomato slices, served with lemon dressing. 62

Jules César Caesar
Caesar salad, romaine lettuce, cherry tomatoes, Parmesan cheese and herb toasted bread, served with Caesar dressing. 41
Add grilled chicken 17
Add grilled salmon 26

Panachée
Panache salad, topped with fresh avocado slices, palm hearts, asparagus, artichoke hearts, cherry tomatoes, cucumber, sweet corn and fresh mushrooms, served with vinaigrette dressing. 58

Kale-quina aux framboises Kale-quina raspberry
Raspberry and quinoa kale salad, cherry tomatoes, fresh pomegranate topped with fresh mint, served with lemon dressing. 57

Fraîcheur aux avocats Fresh salad with avocado
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. 47

Burrata
Creamy Burrata cheese, 3 colors cherry tomatoes, oven-dried tomatoes, dressed with homemade pesto, fresh basil and crushed pine nuts, served with baby rocca and balsamic dressing. 65

Quinoa du jardin Garden quinoa
Diced fresh tomatoes, parsley, onion, mint with fresh pomegranate, cherry tomatoes and quinoa, served with lemony olive oil sauce. 47

Volaille au fromage et avocat Cheesy chicken avocado
Rocca, fresh avocado, grilled chicken, chickpeas, green peas, black olive, Emmental cheese and quinoa, served with lemon dressing. 62

Dubai Municipality certifies restaurants/foods that meet the nutrition criteria which can be identified by the logo.
Main courses

**MEAT**

**Médaillon de boeuf à la truffe** *Beef medallion* ●
Grilled beef medallion, grilled fresh asparagus, fried potato balls with Parmesan cheese, baby rocca and lemon dressing served with truffle mushroom sauce 110

**Tenderloin, galette de pomme de terre** *Tenderloin, potato patty* ● **New**
Beef tenderloin grilled to your liking, laid on a cheesy potato patty, sauteed fine beans, oven-dried tomatoes crowned by hand cut potato chips with your choice of mushroom or pepper sauce 104

**CHICKEN**

**Escalope de poulet aux pâtes** *Chicken escalope* ●
Parmesan crusted chicken escalope served with linguini pasta and tomato sauce 83

**Suprême de poulet farci** *Stuffed chicken breast* ●
Stuffed chicken breast with Emmental cheese and spinach, mashed potato and julienne vegetables, served with Meaux mustard sauce 90

**Suprême de poulet grillé aux herbes** *Healthy grilled chicken breast in herbs* ● **New**
Corn fed chicken breast with your choice of grilled vegetables with mushroom or black pepper sauce OR vegetable quinoa with balsamic reduction 83

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SEAFOOD

Crevettes grillées *Grilled shrimps* ●
Grilled jumbo shrimps, served with sautéed carrots, asparagus and French green beans with your choice of sautéed potatoes or white rice with creamy shallot sauce $121$

Saumon grillé au fenouil *Salmon grilled with fennel* ● ● *New*
Salmon pave grilled to perfection, accompanied with baby artichoke, fresh fennel, capers, olives, cherry tomatoes, with your choice of Grandma’s mashed potato OR cooked braised lentil, served with lemon butter sauce on the side $99$

Saumon en papillote *PAUL’s salmon papillotte* ● ● *New*
Melt in your mouth grilled salmon aromatized with fennel, baby carrot, fresh sage, onion, basil and thyme papillotte style, served aside with grilled fresh asparagus and tapenade potato soufflé $99$

Healthy grilled chicken

Chicken escalope
COLD SANDWICHES

Served with mixed green salad and vinaigrette dressing

**Tomate mozzarella**
Fresh Mozzarella cheese and tomatoes on olive paste, topped with homemade pesto sauce in polka olive bread 42

**Catalan Smoked turkey**
Smoked turkey sandwich on mustard and mayonnaise spread, cornichons, fresh tomatoes and lettuce in a polka bread 41
Add Emmental cheese 8

**Thon dieppoi Tuna**
Tuna mixed with mayonnaise, lettuce and fresh tomatoes in PAUL bread 41

**Halloumi**
Grilled halloumi cheese, fresh tomato slices, cucumbers, fresh rocca, mint mayonnaise in olives and thyme baguette 43

**Saumon fumé Smoked salmon**
Smoked salmon on cream cheese, onion rings, rocca and capers in multi-grain bread 57
**HOT SANDWICHES**

All sandwiches are served with mixed green salad and French fries

**Hambourgeois Hamburger**
Hamburger, topped with gravy mushroom, Emmental cheese, fry sauce, tomatoes, cornichons and mixed green salad, served with your choice of plain or multigrain bun 57

**Faluche poulet Chicken faluche**
Grilled marinated chicken strips on mayonnaise spread, fresh tomatoes and mixed green lettuce, in sesame faluche bread 48

**Boeuf au poivre Peppery beef**
Grilled beef tenderloin slices sauteed with gravy pepper sauce, rocca, mustard, caramelized onion, sun-dried tomatoes, cornichon in a polka 58

**Club poulet Chicken club**
Grilled chicken mixed in mustard, mayonnaise and lettuce, cornichons, avocado and tomato slices, in white pain de mie bread 48

**Volaille-bourgeois Chicken burger**
Tender grilled chicken breast topped with Mozzarella and Cheddar cheese, mayo, cornichon, tomatoes and lettuce, served with side salad with your choice of plain or multigrain bun 49

**Rôti au fromage Cheesy roast beef**
Roast beef topped with Emmental cheese, rustic mayo spread, rocca, sliced tomatoes and fresh mint in Emmental polka bread 51

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**TARTINE**

**Croque Madame New**
Back to basics, smoked turkey, Emmental cheese, topped with sunny side up egg, balsamic rocca Parmesan salad, served with Frenchfries 46

**Volaille à l'avocat Chicken avocado New**
Open face chicken mayo sandwich, covered with a bed of avocado, fresh spinach and sun-dried tomatoes served with mixed green salad 46

**Burrata New**
Mouthwatering Burrata tartine, avocado salsa, served with balsamic rocca salad drizzled with olive oil 57
Traditional French gratins.
Our traditional gratins are made using our secret béchamel sauce from original French recipes.

Gratin de poulet et champignon  *Chicken mushroom gratin*
Grilled chicken, mushroom, and penne topped with béchamel sauce, bread crumbs and grated Emmental cheese, served with mixed green salad 44

Gratin forestier  *Forest gratin*
Sliced chicken breast, sautéed mushroom, potato rings and onion, topped with béchamel sauce, grated Emmental and Mozzarella cheese, served with mixed green salad 51

Gratin de boeuf et tomates  *Beef and tomato gratin*
Minced beef in tomato sauce with penne and béchamel sauce, topped with a mix grated Parmesan, Mozzarella & Emmental cheese, served with mixed green salad 47
PASTA

Tagliatelle au poulet *Chicken tagliatelle* ●
Chicken tagliatelle pasta cooked in fresh cream, sautéed chicken, pine nuts, sun-dried tomatoes, topped with Parmesan cheese and fresh rosemary 58

Pâte quinoa végétarienne *Vegetarian quinoa pasta* ●● *New*
Fusilli quinoa pasta with eggplant, asparagus, oven-dried tomatoes, mushroom, broccoli, black olives, zucchini in tomato sauce, topped with Parmesan cheese 47

Bolognaise aux fruits de mer *Meat the Fish* ●● *New*
Daring linguini pasta cooked in bolognaise tomato sauce topped with shrimp and mussel dusted with Parmesan cheese 72
**GRANDMOTHER’S RECIPES**

Flan nature  
Custard pie slice 20

Flan normand  ●  
Apple pie slice 22

Tarte myrtilles  
Blueberry pie slice 20

Tarte fruits rouges  
Red fruits pie slice 21

**PASTRIES**

Gâteau au fromage blanc et choco-mangue  
Mango cheesecake 21

Trio au chocolat  
Chocolate trio 20

Gâteau au fromage blanc et fraise  
Strawberry cheesecake 21

Charlotte aux fraises  
Strawberry charlotte 20

**MACARONS**

Macaron  ●  
Chocolat, vanille, pistache, framboise 20

Mini macarons  ●  
(6 pcs) 26 (12 pcs) 51

**FRUIT SALAD**

Salade de fruits 23

Salade aux fruits rouges 37
All items are priced in AED. All prices are inclusive of VAT.

**MILLEFEUILLES**

Millefeuille nature
Plain 19

Millefeuille fraises
Strawberry 20

Millefeuille chocolat
Chocolate 20

Millefeuille noix de pécan
Pecan nuts 20

Millefeuille mangue coco
Mango coconut 20

**FRUIT TARTLETS**

Tartelette aux fraises
Strawberry tartlet 19

Tartelette aux fruits
Fruits tartlet 18

Tartelette aux framboises
Raspberry tartlet 20

Tartelette aux baies rouges
Very berry tartlet 20

Tartelette citron
Lemon tartlet 18

**ÉCLAIRS**

Eclair café 15

Eclair chocolat 15

Eclair fraises 16

Eclair noix de pecan 15

Eclair banane 16

**ICE CREAM**

Chocolat Liégeois
Two scoops of chocolate ice cream, chocolate sauce, chantilly cream and chocolate flakes 25

Dame blanche
Two scoops of vanilla ice cream, almond flakes, chantilly cream and chocolate sauce 25

Belle Hélène
Vanilla ice cream, strawberry ice cream, strawberry topping and chantilly cream 25

Fraise Melba
Two scoops of strawberry ice cream, fresh strawberries, almond flakes, chantilly cream and strawberry topping 30

**FOR CHOCOLATE LOVERS**

Tartelette au chocolat et framboises frais 20

Tartelette au chocolat 19

Tartelette au chocolat et bananes 21

Moelleux au chocolat 21

Moelleux au chocolat et fruits rouges 23

Mousse Fleur de lys 23

Duo au chocolat 21

Gâteau choco-banane 20

**CRÊPES**

Crêpe au chocolat
Chocolate hazelnut spread, banana slices and dark chocolate sauce 24

Crêpe délicieuse
Vanilla ice cream, chocolate topping, almond flakes and whipped cream 25
HOT BEVERAGES

Espresso 13
Double espresso 18
Espresso decaffeinated 13
Café crème 19
American coffee 18
Cappuccino 20
Café viennois 20
PAUL hot chocolate 20
Espresso macchiato 16
Flat white 19
Marocchino 20

Cinnamon vanilla latté
Café latte mixed with vanilla syrup and cinnamon powder 20

Caramel sticky Mocha
Chocolate frappé, caramel syrup mixed with fresh milk and espresso shot 20

PAUL tea
Earl Grey, Chamomile, Mint green, English breakfast or PAUL special blend 17

Café gourmand
Coffee with 3 mini macaroons 26

Thé gourmand
Tea with 3 mini macaroons 26
**PAUL COCKTAILS**

**PAUL Mix**
Fresh strawberry, kiwi and mango juice 26

**Berry beetroot blast**
Fresh beetroot blended with ice and strawberry syrup 26

**Banana berries**
Strawberries, blueberries, red grapes, banana and fresh apple juice 26

**Kiwi mint refresher**
Fresh yoghurt, fresh kiwi fruit and wild mint syrup blended with ice 26

**Apple cooler**
Fresh apple and strawberry mixed with fresh orange juice 26

**Lychee ginger fantasy**
Fresh yoghurt, fresh ginger, lychee syrup topped with lychee fruit blended with ice 26

**Red berries and mint juice**
Strawberries, raspberries, blackberries, fresh orange juice, with a hint of mint 26

**Orange delights**
Fresh orange with fresh pineapple mixed with frozen mango 26

**MOJITOS**

**Blackberry Mojito**
Fresh blackberries, blackberry syrup, fresh mint leaves, mint syrup, soda, lime wedge 23

**Green Apple Mojito**
Fresh apple slices, green apple syrup, fresh mint leaves, wild mint syrup, soda, lime wedge 23

**Passion Fruit Mojito**
Fresh passion fruit, passion fruit purée, fresh mint leaves, wild mint syrup, soda, lime wedge 23

**FRESH JUICES**

**Orange** 23
**Orange and carrot** 23
**Kiwi** 24
**Carrot** 23
**Mango** 24
**Lemonade** 23
**Mint lemonade** 24
**Strawberry** 30

**FLAVORED WATER**

**Lemon-mint flavored water**
Flavored water with lemon & fresh mint 19

**Orange-strawberry flavored water**
Flavored water with fresh strawberry, orange & mint 19

**WATER FOUNTAIN**

**Evian**
(small) 12 (large) 20

**Badoit**
(330 ml) 19 (750 ml) 27

**PAUL MILKSHAKES**

Chocolate, vanilla or strawberry 25

**SOFT DRINKS**

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All prices are inclusive of VAT

All items are priced in AED
PAUL helps you serve better at any event, with a special, French touch!

Your favourite food delivered, to your home or office!

Download the app now and get rewarded!