

PAUL

depuis 1889

Lunch & All Day Brunch





All Day Brunch



Caramelized Patate Dauphinoise & Poached Eggs **New**

Potatoes dauphinoise, poached eggs, and parmesan coulis sauce infused with rosemary and fresh thyme, served with a salad mix 28Cal. **54**



Croque-Monsieur **New**

Classic French open-faced sandwich with smoked beef, Gruyère cheese, on crispy bread, served with a side salad. **62**

Add Egg: A variations of croque madame, topped with your choice of poached or fried eggs.



Filet Mignon & Eggs **New**

Golden parmesan omelette, paired with a tender sous vide chimichurri steak, and crispy Holland baby potatoes. **106**



Labneh Harissa & Fermented Olives

New

Poached eggs, creamy labneh infused with hydrated olive dukkha & hazelnut za'atar, bathed in a spiced beurre noisette, served with fougasse bread on the side. **54**



Salmon Croll

Poached egg, layered on smoked salmon, tartar cream cheese, rocket leaves, over a croissant croll, drizzled with our hollandaise sauce, garnished with crispy crushed onions, and a side salad. **59**



Halloumi Pesto Quinoa

Nutritious combination of quinoa, pesto, homemade chia crackers, grilled halloumi, avocado, sweet potato, chickpeas, rocket leaves served with mandarin dressing. Topped with your choice of poached or boiled egg. **74**



Appetizers & Soups



Tartare de Saumon New 537Cal
Chilled fresh raw Salmon and Avocado Tartare with Citrus Vinaigrette. 79



Patates pavées au parmesan et aux truffles New 887Cal
Layered lemon Potato Pavé with truffle Creamy Snow Parmesan. 78
Without truffle 48



Baguette à l'ail New 1092Cal
Classic French toasted Baguette, stuffed with garlic, oregano and cheese. 44



Crusted Feta Chili Honey 991Cal
Feta, coated in white & black sesame, chili honey, served with Fougasse bread. 49



Horseradish Salmon Pizzetta 572Cal
Smoked salmon, horseradish cream cheese, edamame, spinach, watercress, parmesan tomato salsa, placed on toasted PAUL bread. 69



Traditional Onion Soup 745Cal
Onion, Mozzarella cheese served in our homemade bread bowl. 39



Red Lentil Soup 309Cal
Red lentil, lemon juice, coriander, sun-dried tomato, served with crouton on the side. 39

Chef Soup
Soup of the day. 39



Mushroom Soup 210Cal
Fresh creamy mushroom soup. 39

Our Fries
Truffle Parmesan fries 29 948Cal
French fries 18 750Cal

All items are priced in QAR.



Sandwiches & Burgers



Bistro Burger New 🍴 🌱 🍷 🍷 981Cal

Juicy beef patty, layered with aged cheddar cheese, crispy grilled onion, house-made umami dill sauce, all nestled on a toasted soft bun, served with French fries. 68



Steak Frites French Dip New 🍴 🌱 🍷 🍷 1454Cal

Sautéed Beef Tenderloin in Burnt Rosemary Butter mushrooms, horseradish mayo, potato fries topped with melted Emmental cheese, served aside with jus de viande & French fries. 79



Club "The Classic" 🍴 🌱 🍷 🍷 1051Cal

Juicy grilled chicken breast, smoked beef, boiled eggs, melted Gruyère cheese, lettuce, tomato, pickles and mayo-mustard, on toasted bread, served with French fries on the side. 64



Tuna Pesto Avo Sandwich New 🍴 🌱 🍷 🍷 792Cal

Crispy brown Ciabatta, pesto, avocado, tuna mousse, tomatoes, jalapeño, served with a mixed green salad. 59



Crunchy Slaw Burger 🍴 🌱 🍷 🍷 1010Cal

Flaked crispy chicken breast, honey mustard, pickles, sriracha honey aioli, crispy slaw, in a toasted soft bun, served with French fries. 64



Smoked Salmon 🍴 🌱 🍷 🍷 659Cal

Cream cheese, onion rings, rocca & capers in multigrain bread, served with a mixed green salad. 74

BBQ Cheesy Burger 🍴 🌱 🍷 🍷 1204Cal

Homemade beef patty, melted cheddar cheese, crispy onion, Marie-rose BBQ sauce, caramelized onion, crispy bacon, served with French fries in a toasted soft bun. 64

Chicken Avocado 🍴 🌱 🍷 🍷 976Cal

Pan-seared chicken topped with Emmental cheese, fresh avocado & tomato with garlic-mayo in soft bread served with a side salad & French fries. 64

Chicken Salad Sandwich 🍴 🌱 🍷 🍷 732Cal

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. 64



Salads & Bowls



Salmon Kale Quinoa New 🌱 🌿 189Cal
 Raw Salmon Sashimi, avocado, dehydrated crispy quinoa, mixed greens, red cabbage, kale, and bean sprouts, mixed with organic heirloom carrot ribbon, and Yuzu Citrus dressing 333Cal. **84**



Baby Gem Chicken Caesar New 🌱 🌿 🍷 319Cal
 Grilled chicken breast, little Gem lettuce, Parmigiano-Reggiano Caesar dressing 496Cal, crispy croutons, Chives, and shaved Parmesan. **64**



Shrimp Orange Citrusy Salad New 🌿 208Cal
 Poached shrimp, mixed lettuce, watercress, grilled artichoke, cherry tomatoes, green beans, fresh basil and mint in orange dressing. **84**



Goat Cheese Brûlée & Figs New 🌱 🍷 🌿 509Cal
 Honey-Brulée goat cheese, mixed with crispy greens and arugula, dressed in a light balsamic vinaigrette 480Cal, tomatoes, cucumber, topped with sweet caramelized pecans and figs. **84**



BBQ Steak & Avocado 🌱 565Cal
 Mixed lettuce, grilled tenderloin steak sautéed in smokey BBQ sauce, avocado, cherry tomato, fresh spinach, baby corn, crispy onion flakes, served with sesame vinaigrette dressing. **76**



Avocado Fraîcheur 🌱 289Cal
 Mixed lettuce with avocado, rocca, spinach, red radish, tomato, cucumber, fresh mint, roasted almonds, sun-dried tomatoes, spring onions & green thyme served with balsamic dressing 274Cal. **69**



Chicken & Corn Bowl 🌱 🌿 942Cal
 An ultimate combination of mango chutney chicken, fresh grilled corn, avocado salsa, edamame, red beans, lettuce, mixed with orange dressing. **69**



Crab & Salmon 🌱 🌿 🍷 302Cal
 Fresh rocca, mixed green, fresh avocado and tomato slices served with lemon dressing 365Cal. **76**



Fermière 🌱 🌿 522Cal
 Mixed lettuce topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese and carrots served with balsamic dressing 274Cal. **64**



Salmon Citrus Quinoa 🌿 274Cal
 Quinoa mixed with pomegranate, edamame, avocado and mango, infused in citrus dressing 211Cal, topped with smoked salmon. **84**

All items are priced in QAR.



Little Italy



House Lasagna **New** 🍴 🌱 🍷 1168Cal
Fifty layers of grilled Parmesan-crusting lasagna. 69



Trio Truffle Mushroom Risotto
New 🍴 🌱 980Cal
Rich and Creamy Parmesan truffle Risotto, with three types of mushrooms. 99
Without truffle 69



Shrimp Burrata Rosé 🍴 🌱 🍷 1053Cal
A perfect blend of linguini pasta, topped with shrimps, burrata cheese, mixed with sauce rosé, chili garlic oil & sprinkled with crispy onion. 69



Chicken Tagliatelle 🍴 🌱 🍷 1091Cal
Tagliatelle pasta cooked in fresh cream, sautéed chicken, pine nuts, sun-dried tomatoes, topped with Parmesan cheese & fresh rosemary. 69

Linguini Bolognese 🍴 🌱 🍷 569Cal
Linguini pasta cooked in Bolognese tomato sauce topped with Parmesan cheese. 64

All items are priced in QAR.



PAUL BISTRO



Entrecôte Steak and Frites

New 🍴 🌱 🍷 🍷 🍷 438Cal

A signature French dish, featuring a perfectly grilled Australian rib eye steak, served with French fries, and a traditional Entrecôte sauce. 119



Amandine Seabass Meunière

New 🍴 🌱 🍷 🍷 🍷 1187Cal

Pan-seared sous vide seabass, with toasted almonds, capers, lemon butter sauce and dauphinoise potatoes. 119



Vol au Croll **New** 🍴 🌱 🍷 🍷 🍷 878Cal

Baked croissant croll, stuffed with: creamy parmesan chicken pesto, pine nuts and sautéed fresh mushrooms. 64



Chicken Al Limone **New** 🍴 🌱 🍷 🍷 🍷 1409Cal

Pan-seared chicken breast, heirloom organic rainbow carrots, crunchy crumble, and linguini pasta, all coated in a light and flavorful Amandine lemon butter sauce. 79



Salmon Poke Bowl 🍴 🍷 🍷 🍷 994Cal

Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with a healthy lime soya dressing. 109



Chicken Cordon Bleu 🍴 🌱 🍷 🍷 🍷 702Cal

Fried chicken breast stuffed with turkey, & three cheeses, served with your homemade sauces & your choice of: sautéed veggies, mashed potatoes or linguini with pesto sauce. 84

Grilled Beef Tenderloin 🍴 811Cal

Mashed Potatoes, Sautéed Vegetables, with our homemade Sauces. 109

Healthy Grilled Chicken 🍴 583Cal

Herbs marinated chicken breast, served with grilled vegetables & your choice of our homemade sauce. 84

Choice of Sauces:

Mushroom 🍴 🍷 79Cal
Pepper 🍴 🍷 44Cal
Truffle Mushroom 🍴 69Cal

Edamame Salsa 🌱 109Cal
Lime Soya 🍴 33Cal
Meunière 🍷 54Cal
Chimichurri 🌱 196Cal



Desserts



Crème Brûlée Classic New 🍷 🍷 🍷 709Cal

A French dessert that is composed of a rich and creamy custard base that is topped with a layer of hard caramels. 39



Hazelnut pain perdu New 🍷 🍷 🍷 🍷 1194Cal

PAUL's baked brioche, served with vanilla ice cream & garnished with chocolate & hazelnuts. 44



Chocolate Fondant 🍷 🍷 🍷 🍷 521Cal

Valrhona dark chocolate melted fondant, served with ice cream, topped with dark chocolate shavings. 39



Tropézienne Crêpe Brûlée 🍷 🍷 🍷 🍷 532Cal

Crêpe filled with tropézienne cream & homemade strawberry sauce, topped with caramelized custard & fresh strawberries. 39



Pain Perdu 🍷 🍷 🍷 🍷 915Cal

PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream & garnished with red fruits. 39



Drinks

LIGHT & REFRESHING



Chamomile Yuzu 🌿 126Cal

A refreshing fusion of cold brew chamomile tea with a Japanese twist. 28



Kiwi Honey Sparkler 🌿 141Cal

A fragrant & sweet kiwi with natural honey and fresh basil. 28



Passion Surprise 🌿 111Cal

A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit. 28

Honeybee Sparkler 🌿 170Cal

Our take on the classic lemonade with natural honey and touched rosemary finish. 28

BODY & MIND



Heart Beet 🌿 🌿 🌿 🌿 237Cal

A heartful combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile. 28



Greenfields 🌿 182Cal

Crisp tropical fruits combined with fresh spinach and a hint of ginger. 28



Miel Et Soleil 🌿 189Cal

Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango. 28

Avopassion 🌿 🌿 344Cal

Dairy rich blend of avocado, passion fruit and granny smith apple. 28

Sip and savor the difference!
Our drinks are freshly made with real, natural flavors.



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PAUL SPECIALS



PAUL Caramel Cappuccino 🍵🌱 160Cal
House blend coffee, caramel and velvety frothed milk, drizzled with indulgent caramel on top. 25

PAUL Spanish Latté 🍵🌱 201Cal
Our signature method of making a Spanish latté creating a rich-velvety and smooth-creamy texture. 28

Vanilla Almond Latté 🍵🌱 175Cal
Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes. 25

Cinnamon Honey Latté 🍵🌱 202Cal
Velvety smooth latte spiced up with cinnamon and natural honey. 25

Iced Matcha Latté 🍵🌱 134Cal
Indulge in the exquisite experience of Japanese tradition with a creamy rich texture over ice. 28

PAUL Matcha Latté 🍵🌱 120Cal
Indulge in the exquisite experience of Japanese tradition with a rich-velvety smooth texture. 28

PAUL Mix 🌱 142Cal
A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice. 28



Cold Brew Hibiscus Berry Tea
Smooth mellow combination of cold brew hibiscus infused with blackcurrant and natural honey. 26

ICED & FROZEN



Iced Spanish Latté 🍵🌱 201Cal
The trendy milk beverage using our house blend coffee combined with condensed milk. 28



Coffee Frappé 🍵🌱 108Cal
An improved recipe of rich-flavour coffee with a creamy and indulgent taste. 26

Iced Caramel Cinnamon 🍵🌱 285Cal
Latté over ice with a touch of cinnamon and indulgent caramel. 28

Mocha Frappé 🍵🌱 325Cal
A combination of dark & milk chocolate with house blend coffee with whipped cream and a chocolate pearl finish. 26

Salted Caramel Frappé 🍵🌱 227Cal
Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle. 26

Low- Calorie Frappé 🍵🌱
Selection of Caramel 114Cal or Hazelnut 118Cal. 28

Shaken Homemade Iced Tea 🌱
Selection of Lemon 123Cal or Peach 136Cal. 24



Chocolate Duo Café Frappé 🍵🌱🍫 216Cal
Crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce toffee caramel. 28

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BODY & MIND

Bluebanana 🍷 🍌 322Cal

A duo of blueberries and banana. 28

Passion Mango Smoothie 🍌 220Cal

A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves. 28

FRESH & FRUITY

Orange 🍌 24 150Cal

Orange and Carrot 🍌 24 154Cal

Carrot 🍌 24 102Cal

Kiwi 🍌 24 232Cal

Mango 🍌 24 119Cal

Strawberry 🍌 24 193Cal

Frozen Mint Lemonade 🍌 24 131Cal

PAUL TEA & INFUSIONS

Thé noir Breakfast 🍌 20

Thé noir Vanilla 🍌 20

Thé noir Earl Grey 🍌 20

Thé vert Menthe 🍌 20

Thé vert Yunann 🍌 20

Chamomille 🍌 20

HOT & WARMTH

Espresso (S/D) 🍷 14 / 22

Café Crème 🍷 🍌 26 109Cal

Cappuccino 🍷 🍌 26 122Cal

Flat White 🍷 🍌 26 205Cal

Cortado 🍷 🍌 26 44Cal

Piccolo 🍷 🍌 26 36Cal

Americano 🍌 24

Mocha 🍷 🍌 26 219Cal

PAUL Hot Chocolate 🍷 🍌 26 342Cal

Alternative milk substitutes 🍌: 6

Coconut milk

Almond milk

Oat milk

Soya milk

Please ask your server for available options.

OTHER DRINKS

Acqua Panna 14 (small) / 22 (large)

Sparkling Water 18 (small) / 26 (large)

Soft Drinks 12

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Our drinks are freshly made with real, natural flavors.



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