

PAUL

MAISON DE QUALITÉ
FONDÉE EN 1889

Les Petits Déjeuners

Served until 11:30 am from Monday to Friday
and until midday on weekends

Corbeilles & Viennoiseries

Corbeille du Pâtissier £4.60

1 croissant, 1 pain au chocolat, 1 pain aux raisins,
1/2 flûte served with butter and jam in a basket

Corbeille du Boulanger £3.55

1/3 poppy flûte, 1/3 Ancien flûte, slices of Six Céréales,
Campagne and Ancien bread served with butter and jam in a basket

1/2 Flûte £1.90

Choose from 1/2 poppy, sesame, plain or Six Céréales flûte
served with jam and butter

Viennoiseries from £1.50

Choose from our selection of croissant, pain au chocolat,
escargot aux raisins, croissant aux amandes, briochette or cramique

Chauds

Petit Déjeuner PAUL £7.95

2 Fried eggs, bacon, grilled tomatoes and mushrooms
served with toasted Campagne bread

Oeufs au Choix (v) NEW £5.10

2 poached, fried or scrambled eggs
served with Pain de Mie white or Complet bread

Oeufs Saumon £7.25

Poached eggs, smoked salmon, Hollandaise sauce
served with Pain de Mie bread

Oeufs Bénédicte £7.10

Poached eggs, bacon, Hollandaise sauce
served with Pain de Mie bread

Fruités

Yaourt Fruits Frais NEW £3.95

Yogurt with fresh strawberries, raspberries and strawberry coulis

Yaourt Granola Fruits Frais NEW £3.95

Yogurt with fresh strawberries, raspberries and granola

Salade de Fruits £3.95

Seasonal mixed fruits

Les Omelettes & Croques

Served with a seasonal side salad or ancien bread

Omelette Nature (v) £6.80

A plain omelette

Add extra NEW each £1.00

Ham, bacon, Emmental or mushroom

Croque Monsieur £6.10

Ham, cheese, Béchamel in toasted bread
topped with Emmental

Croque Madame £6.45

Ham, cheese, Béchamel in toasted bread
topped with Emmental and a fried egg

Les Salades

Served with French vinaigrette or
yogurt dressing and a bread roll

Salade Niçoise £8.55

Tuna, green beans, eggs, boiled potatoes, tomatoes,
black olives and parsley served on a bed of salad leaves

Salade Chèvre Provençale (v) £8.55

Marinated goat's cheese, roasted peppers, sun-dried tomatoes,
pine nuts served on a bed of salad leaves

Salade Fermière £8.35

Chicken, Emmental, sliced apple, grated carrot, raisins, nuts,
chives and olive oil croutons served on a bed of salad leaves

Salade Couscous Aubergine (v) NEW £8.35

Goat's cheese, marinated aubergines, couscous, cherry tomatoes,
fresh mint, coriander, lemon juice, on a bed of salad leaves

Salade Saumon Pommes de Terre NEW £8.55

Roasted salmon, marinated potatoes, capers,
mustard on a bed of watercress salad

Salade Chorizo Pois-Chiche NEW £8.55

Chorizo, chickpeas, marinated peppers, sun-dried tomatoes,
coriander on a bed of salad leaves

Les Petits Plus

Pommes de Terre Sautées (v) £2.80

Sautéed potatoes with shallots & parsley

Pommes de Terre aux Epices (v) £2.50

Oven baked potato wedges

Salade Verte (v) £2.50

Fresh green salad

Carottes Rapées (v) NEW £2.45

Grated carrot, raisins and apple

Petit Panier de Pains (v) NEW £1.90

2 slices of Ancien, sésame, poppy flûte

Grand Panier de Pains (v) NEW £3.80

2 slices of Campagne, Complet, Six Céréales bread
and 2 slices of Ancien, sesame, poppy flûtes

Our products are subject to availability
All our products may contain traces of nuts
(v) = vegetarian

Les Plats

Served hot with a seasonal side salad

Tartine Croustillante Saumon £7.95

Smoked salmon, new potatoes, tomatoes, cucumber and soft white cheese
served on fresh Campagne bread as a traditional open sandwich

Tartine Chèvre Poireaux (v) £7.65

Goat's cheese, leeks and salad leaves served on fresh Campagne bread
as a traditional open sandwich

Tartine Provence (v) £7.85

Emmental cheese, goat's cheese, spinach, sun-dried tomatoes and red onions
served on fresh Campagne bread as a traditional open sandwich

Tartine Mixte NEW £7.55

Ham and Emmental served on fresh Campagne bread
as a traditional open sandwich

Carré Montagnard NEW £7.55

Ham, Emmental, tomatoes and mixed herbs on a light puff pastry

Carré du Jardin (v) NEW £7.55

Grilled courgettes, sun-dried tomatoes, tomatoes,
Emmental and mixed herbs on a light puff pastry

Carré Marin NEW £7.55

Anchovies, tomatoes, green olives and tapenade on a light puff pastry

Crêpe Chèvre Tomato (v) £6.60

Filled with goat's cheese, Emmental, sun-dried tomatoes and crème fraîche

Crêpe Mixte £6.25

Filled with ham, Emmental and Béchamel

Crêpe Champignons (v) £6.55

Filled with mushrooms, Emmental and Béchamel

Quiche Lorraine £7.55

Sautéed bacon, Emmental, crème fraîche and eggs served in a light puff pastry

Tourte 3 Fromages (v) £7.65

Blue cheese, soft white cheese, Emmental, crème fraîche
and eggs served in a light puff pastry

Flaemmekueche NEW £7.55

A speciality from Alsace with bacon, red onion and fromage blanc

Soupe du Jour £4.50

Served with a bread roll and butter.

Please ask your waiter for the soup of the day

Les Assiettes à Partager

Assiette Paysanne £9.95

A platter of ham, Rosette, Parma ham, Camembert,
Roquefort and goat's cheese with gherkins

Assiette Fromage (v) NEW £9.95

A platter of goat's cheese, Emmental,
Comté and Roquefort with walnuts and cherry tomatoes

Assiette Charcuterie NEW £9.95

A platter of cured ham, coppa, ham and rosette with gherkins

Petites Tartines Chaudes NEW £9.95

Hot selection of small tartines: 2 goat's cheese, sun-dried tomatoes and
tapenade; 2 ham and Emmental; 2 mozzarella, tomatoes and pesto

Petites Tartines Froides NEW £9.95

Cold selection of small tartines: 2 rillettes duck and gherkins; 2 camembert,
cured ham and caramelised onions; 2 coppa, comté and tapenade

Les Desserts

Pâtisseries Fines

Tartes aux Fruits from £3.70

Please ask your waiter for the selection available

Tartelettes from £2.80

Choose from our selection of tartlets; fresh stawberry, fresh mixed berry,
zesty lemon cream, dark chocolate cream or frangipane

Tartes from £2.80

Choose a slice from our selection of tarts; moelleux chocolat,
flan nature, flan coco, tarte fromage blanc

Pâtisseries Individuelles from £3.00

Choose from our selection of individuals;
millefeuilles, éclairs, macarons or fraisières

Crêpes Sucrées

Crêpe Normande £4.10

Filled with apples and cinnamon

Crêpe Chocolat £3.95

Filled with rich chocolate sauce

Crêpe Poire Chocolat £4.10

Filled with pears and rich chocolate sauce

Crêpe Citron £3.55

With freshly squeezed lemon juice and sugar

Glaces

Glace 1 boule £1.70

Please ask your waiter for the flavours available

Glace 2 boules £2.70

Please ask your waiter for the flavours available

Glace 3 boules £4.00

Please ask your waiter for the flavours available

Bon Appetit!

