

Les Desserts

Desserts

Pâtisseries Fines

Moelleux Chocolat _____ £2.95
A slice of soft dark chocolate cake

Flan Nature _____ £2.80
A slice of vanilla custard baked in a sweet pastry

Flan Coco _____ £2.95
A slice of vanilla and coconut custard baked in a sweet pastry

Tarte aux Fruits _____ from £3.85
A slice of fruit tart; choose from our selection of apple and almond, red fruits, blueberry, plum streusel or rhubarb

Tarte Fromage Blanc _____ £3.65
A slice of light traditionally baked cheesecake

Tartelette _____ from £2.80
Choose from our selection of tartlets; fresh stawberry, fresh raspberry, zesty lemon cream, dark chocolate cream or frangipane

Millefeuille _____ from £3.00
Layers of puff pastry filled with a choice of vanilla, chocolate or vanilla and fresh strawberry custard cream

Éclair _____ £3.00
Choux pastry filled with a choice of coffee or chocolate custard cream

Macaron _____ £3.40
Choose from coffee, chocolate, pistachio, praline

Pâtisseries & Tartes _____ from £2.80
Please ask your waiter for the selection available

Crêpes Sucrées

Crêpe Normande _____ *NEW* £4.10
Filled with apples and cinnamon

Crêpe Fruits Rouges _____ *NEW* £4.10
Filled with red fruits and red fruit coulis

Crêpe Chocolat _____ £3.95
Filled with rich chocolate sauce

Crêpe Poire Chocolat _____ *NEW* £4.10
Filled with pears and rich chocolate sauce

Crêpe Confiture _____ £3.75
Filled with strawberry or apricot jam

Crêpe Sucre _____ £3.55
Sprinkled with sugar

Crêpe Citron _____ £3.55
With freshly squeezed lemon juice and sugar

Glaces

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

Add a scoop of ice cream _____ £1.70
Please ask your waiter for the flavours available

Add a little whipped cream _____ £0.60

Les Boissons

Drinks

Boissons Fraîches

Fresh Orange Juice _____ £2.40

Fresh Apple Juice _____ £2.40

Fresh Grapefruit Juice _____ £2.40

Still Water 33cl _____ £1.85

Still Water 75cl _____ £2.95

Sparkling Water 33cl _____ £1.85

Sparkling Water 75cl _____ £2.95

Perrier 33cl _____ £2.25

Perrier 75cl _____ £3.45

Coke, Diet Coke, Sprite, Orangina 33cl _____ £1.85

Smoothie _____ £2.70

Cranberry/raspberry, strawberry/banana, mango/passion fruit
Please ask your waiter for further seasonal smoothies

Boissons Chaudes

Espresso _____ £1.80

Double Espresso _____ £2.05

Americano _____ £2.30

Cappuccino _____ £2.45

Hazelnut Cappuccino _____ £2.70

Latte _____ £2.50

Steamed Hazelnut Milk _____ £2.25

Mocha _____ £2.80

Hot Chocolate _____ £2.50

Viennese Chocolate _____ £2.80

Viennese Coffee _____ £2.80

Bébécino _____ £0.55

English Breakfast Tea _____ £2.05

Earl Grey Tea _____ £2.05

Vanilla Tea _____ £2.05

Camomile Tea _____ £2.05

Peppermint Tea _____ £2.05

VAT included.
All gratuities go to staff.

PAUL UK Ltd, Medius House, 63-69 New Oxford Street, London, WC1A 1DG
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PAUL

MAISON DE QUALITÉ
FONDÉE EN 1889

Menu



Les Petits Déjeuners

Breakfast

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 flute served with butter and jam in a basket

Corbeille du Boulanger _____ £3.55

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

1/2 Flute _____ £1.90

Choose from 1/2 poppy, sesame, plain or Six Céréales flute 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 _____ **NEW** £7.95

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

Oeufs sur le Plat (v) _____ £5.10

Fried eggs served with Pain de Mie 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

Oeufs Brouillés (v) _____ £5.10

Scrambled eggs served with Pain de Mie bread

Fruités

Coupe Granola Fruits _____ £3.95

Granola, fromage blanc with red fruit coulis

Coupe Granola Miel _____ **NEW** £3.95

Granola, fromage blanc with honey

Pamplemousse Frais _____ £2.95

Fresh grapefruit

Salade de Fruits _____ £3.95

Seasonal mixed fruits

Served all day

Omelettes

Served with a seasonal side salad

Omelette Complète _____ £7.85

Ham, bacon, Emmental and mushroom omelette

Omelette Fromage (v) _____ £7.25

Cheese omelette

Omelette Champignon (v) _____ £7.45

Mushroom omelette

Omelette Jambon _____ £7.55

Ham omelette

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

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

Les Plats

Main Courses

Crêpes Salées

Served hot with a seasonal side salad

Crêpe Chèvre Tomate (v) _____ £6.60

Filled with goat's cheese, Emmental, sunblushed 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

Quiches & Pizzas

Served hot with a seasonal side salad

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

Tourte Mariage de Saveurs (v) _____ £7.55

Grilled vegetables, Parmesan, crème fraîche and eggs served in a light puff pastry

Quiches, Tourtes & Pizzas _____ £5.00

Ask your waiter for all options of the day

Plats Traditionnels

Served hot with a seasonal side salad

Paillasson Campagnard _____ £8.20

Cured ham and caramelised onions served on an oven baked grated potato waffle

Paillasson Provençal (v) _____ £8.20

Roasted tomatoes and mushrooms served on an oven baked grated potato waffle

Paillasson Chèvre (v) _____ £8.20

Goat's cheese and tomatoes served on an oven baked grated potato waffle

Feuilleté Saumon Roti _____ **NEW** £7.95

Roasted salmon and soft cheese with a hint of lemon in a light puff pastry

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) _____ **NEW** £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

Served cold with a seasonal side salad

Assiette Paysanne _____ £9.95

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

Tartine Coppa Roquette _____ **NEW** £7.85

Coppa ham, caramelised onions and rocket served on fresh Campagne bread as a traditional open sandwich

Tartine Poulet Citron _____ **NEW** £7.95

Chicken in lemon and tarragon marinade, tomatoes, salad leaves, chives and mayonnaise served on fresh Campagne bread as a traditional open sandwich

Tartine Jambon Cru Noix _____ **NEW** £7.85

Cured ham, walnut soft cheese, tomatoes, parsley and salad leaves served on fresh Campagne bread as a traditional open sandwich

Les Soupes & Salades

Soups & Salads

Soupe du Jour

Served with a bread roll and butter. Please ask your waiter for the soup of the day _____ £4.50

Salades

Served with French vinaigrette 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 Paulette _____ £8.05

Ham, Emmental, tomatoes, eggs and olive oil croutons served on a bed of salad leaves

Salade Chèvre Provençale (v) _____ **NEW** £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

Les Petits Plus

Extras

Pommes de Terre Sautées (v) _____ **NEW** £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

Salade de Tomates (v) _____ £2.55

Tomatoes with red onions and mixed salad

L'amour du pain

Our French family has been making bread and patisserie with passion since 1889.

We still bake our bread in the traditional, hand-crafted way, using only fresh and natural ingredients.

If you would like to learn how to bake PAUL bread, join our Bread Master Class.

To find out more
call 020 7420 2080
or visit our website,
www.paul-uk.com

