

Bakery Sandwich Shop of the Year

Paul has a fantastic reputation for offering high quality, classic French sandwiches, made from its own artisan bread.

Nowhere is this exemplified more than its flagship Bedford Street, London store. Here, as elsewhere, the company bakes its bread in the traditional hand-crafted way, using fresh, natural ingredients, allowing a seven hour fermentation period for the dough to develop a full flavour.

Its philosophy is to function as a community bakery, bringing a real taste of France to local neighbourhoods. It has a selection of 120 breads with seasonal variations and all its sandwiches are

handmade, everyday, using the fresh bread, typically the ancien, sesame, poppy seed, six cereal and more recently, the Bagnat which is its soft bread option.

At any one time there's a selection of at least 15 sandwiches to choose from.

Traditional favourites include the Mixte, made with Emmental cheese and ham and the Dieppoise which is a hearty tuna mayonnaise sandwich. The most popular vegetarian is Provençale with its Mediterranean flavours of peppers, artichokes, sundried tomatoes and egg in a two olive bread.

Other great Paul classics are the Fromage Rosette, salami in a cheese bread, Montagnard from the mountain regions made

with Coppa ham, Comté cheese and the Camembert with sesame bread, a

combination which is particularly good with a glass of wine.

