

LE CAFÉ DE PAUL

BREAKFAST - ALL DAY MENU

Served from 9am until 4pm

SAVOURY

Petit Déjeuner Anglais 10.95

Fried eggs, streaky bacon, Cumberland sausage, Provençal tomato, chargrilled mushrooms, with toasted PAUL campagne bread

Petit Déjeuner Végétarien ● 9.45

Fried eggs, Provençal tomato, chargrilled mushrooms, wilted spinach, with toasted PAUL campagne bread

Smoked Salmon Mousse 6.45

Smoked salmon and crème fraîche mousse, lemon, parsley, with PAUL multi-seed tartine

Petit Déjeuner Baguette 8.95

Fried eggs, Cumberland sausage, streaky bacon, in a PAUL baguette, with a side salad

Omelette Français ● 6.45

French omelette, Provençal tomatoes, with toasted PAUL campagne bread

Add as you wish

- Emmental cheese 95p

- Ham, bacon 1.50 each

Shakshuka ● 6.95

Poached eggs, harissa, spiced tomato sauce, parsley

SWEET

Brioche Perdu ● 7.45

Brioche, crème anglais, blueberries, raspberries

Summer Berry Croffle ● 6.45

Waffle-pressed croissant, blueberries, strawberries, maple syrup

Viennoiserie Classics ● 9.95

Croissant, pain au chocolat, escargot raisin, with PAUL baguette, fresh orange juice and a hot drink of your choice

Summer Berry Yoghurt Pot ● 4.95

Greek yoghurt, summer berries, honey, granola

Affogato ● 4.95

PAUL black coffee, Madagascan vanilla ice cream, assorted macaron crumb



AFTERNOON TEA BY PAUL

Served from 2pm - 5pm

A Parisian twist on a delightful Afternoon Tea

Scones with Clotted Cream & Jam ●

Artisan Brioche Sandwiches

Ham & Emmental ●
Tomato, Mozzarella & Pesto ●
Chicken Salad

French Pâtisserie ●

Mini Strawberry Tartelettes
Mini Caramel Tartelettes
Chocolate Craquant
Assorted Mini Macarons

With choice of

Tea 19.95 per person

Glass of bubbles 22.95 per person

Glass of PAUL champagne 24.95 per person

*Vegetarian options available

● = Vegetarian

All eggs used are free range. Depending on location a discretionary optional gratuity of 12.5% may be added to your bill. Whilst every care is taken with your meal, we cannot guarantee a 100% allergen free environment; nor can we guarantee against the processes used by our suppliers, unless otherwise stated. Please note our fryer contains traces of gluten, dairy and eggs. Our recipes may change, so please check each time you visit us. Please ask your waiter for more information about allergens. Our products are subject to availability. All our products may contain traces of nuts. Cocktails serving times apply in covent garden only: Mon-Fri 07:00–21:00, Sat & Sun 08:00–21:00.

DRINKS

RED

Demoiselle de Veyrac Rouge

Pays d'Hérault, South of France

Soft & fruity

175ml **6.25** | 250ml **8.25** | Btl **24.50**

Syrah

Laurence de Veyrac, Languedoc

Balanced, full flavoured, peppery red, old bush vines

175ml **6.95** | 250ml **8.95** | Btl **26.50**

Gamay de Touraine

Domaine de la Rochette, Loire Valley

Soft, intense red fruit & beautiful balanced flavours

Btl **31.50**

Merlot Château Gelineau

Côtes de Bourg, Bordeaux

Smooth, barrel aged gem

175ml **8.95** | 250ml **10.95** | Btl **32.00**

Côtes du Rhône

'Prieure' Chateau Gigognan

Organic, juicy, full, made alongside their Châteauneuf

175ml **8.95** | 250ml **11.95** | Btl **35.00**

Bourgogne Pinot Noir

Château de Mauperthuis, Northern Burgundy

A lighter classic Pinot Noir from the Chablis region

Btl **38.00**

WHITE

Demoiselle de Veyrac Blanc

Pays d'Hérault, South of France

Fresh & crisp, beautiful grapey finish

175ml **6.25** | 250ml **8.25** | Btl **24.50**

Côtes de Gascogne

Domaine de L'Horgelus, South West France

Aromatic and intense blend from local variety Gros Manseng

Btl **25.50**

Viognier

Domaine Preignes le Neuf Coteaux de Beziers

175ml **6.95** | 250ml **8.95** | Btl **26.50**

Picpoul de Pinet

Laurence de Veyrac, Languedoc

Beautifully balanced, dry & mineral

Btl **27.95**

Chardonnay

Olivier Coste, Languedoc

Fine, elegant and crisp with a lovely hint of oak

175ml **7.95** | 250ml **9.95** | Btl **29.50**

Sauvignon Blanc de Touraine

Domaine de la Rochette, Loire Valley

Light, crisp, and citrusy

175ml **8.20** | 250ml **10.95** | Btl **32.50**

ROSÉ

Cuvée Rosalie

Domaine Terre de Mistral, Provence

Elegant, bright berry fruit rosé finnese from Provence

175ml **7.20** | 250ml **9.20** | Btl **27.50**

SPARKLING

Cavalier, Brut Blanc de Blancs

Alsace, Northern France

A dry, fresh bubbly made from organic grapes

125ml **7.95** | Btl **32.00**

Champagne PAUL

Located in the Grand Cru of Bouzy in North Eastern France, the Savès family produce all their exceptional wines by hand in tiny quantities

125ml **8.95** | Btl **49.95**

BEERS

Curious Apple cider 4.75
5.2% 330ml

Estrella Damm 4.80
4.6% 330ml

Meantime London lager 4.80
4.5% 330ml

Modelo Especial 4.80
4.5% 330ml

HOT DRINKS

| | | | | |
|------------------|------|---|------------|------------|
| Single Espresso | 2.20 | Organic & Fairtrade Tea | For 1 2.55 | For 2 3.80 |
| Double Espresso | 2.50 | | | |
| Single Macchiato | 2.20 | Choose from: | | |
| Double Macchiato | 2.50 | • English Breakfast | | |
| Flat white | 3.15 | • Earl Grey | | |
| Americano | 2.85 | • Green | | |
| Cappuccino | 3.15 | • Mint Green | | |
| Latte | 3.15 | Extras | | |
| Mocha | 3.80 | Extra shot | | 50p |
| Hot Chocolate | 3.80 | Whipped Cream & Flavoured syrups (Hazelnut, vanilla, caramel) | | 50p |
| Chai latte | 3.40 | Free milk alternatives, soya milk, skimmed milk, decaf & babyccino available. | | |

SOFT DRINKS

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|------------------------------|------------|
| Fresh Apple or Orange juice | 250ml 2.95 |
| Naked Green or Blue Smoothie | 3.55 |
| Orangina 250ml | 2.75 |
| Coca-cola, Diet Coke 330ml | 2.85 |
| Still water 330ml | 2.25 |
| Sparkling water 330ml | 2.25 |

All our products may contain traces of nuts.