

PAUL

depuis 1889

Le restaurant du boulanger French Bakery Restaurant





The first PAUL in Lille, France – 1935

PAUL : Maison de Qualité since 1889



PAUL has been transmitting the values that make it uniquely "Maison de Qualité" since 1889. Above all, PAUL is the fruit of a proud family saga that dates back for more than 125 years. The story of five generations of men and women committed to carrying on the traditional taste of a really good bread.

Four million customers go through the doors of PAUL shops each month.

PAUL makes 43 different kinds of rustic and fancy breads, plus a vast selection of viennoiseries, pastries and seasonal sandwiches. There are also light French style snacks, with sweet and savoury tarts, a variety of crepes, simple dishes and mixed salads available at PAUL Bakery restaurants.

PAUL currently counts a network of over 500 bakery/pastry shops, offering a distinctive French style of refined living available to consumers over the world. This little taste of France has won a loyal following in 36 countries. From Paris to Singapore and London to Washington, PAUL is proud to say that its bread has the same inimitable nutty flavour as in France. Because the success of the PAUL concept allows no room for compromise.

*Welcome chez PAUL
and... bon appétit!*

A handwritten signature in blue ink that reads "Maxime Holder". The signature is written in a cursive, flowing style.

Maxime HOLDER
*Chairman
PAUL International*

Nos entrées

Our starters

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Soupe du jour

Soup of the day

Soup of the day served with fresh PAUL bread

R58.00

Soupe à l'oignon traditionnelle

Traditional French onion soup

Traditional French onion soup served in a PAUL bread bowl with melted emmental cheese

R68.00

Moules à la normande

Normandy mussels

Fresh local mussels, onion, apple cider, cream with toasted PAUL baguette

R79.00

Plateau trois rillettes

Trio of patés

A taste of chicken liver, salmon and duck paté with apple raisin chutney and toasted PAUL bread

R79.00

Petit camembert au four

Baked camembert

Baked camembert cheese with fresh rosemary, caramelised onions, apple raisin chutney and toasted PAUL bread

R84.00

Nos crêpes salées

Our savoury pancakes

All served with a side of gourmet greens and our signature vinaigrette

Crêpe aux champignons R63.00

Mushroom pancake

Mixed mushrooms, garlic, cream and fresh herbs

Crêpe au poulet R79.00

Chicken pancake

Rosemary chicken, mushrooms, parsley, béchamel sauce topped with mozzarella and emmental cheese then baked in the oven

Crêpe complète R74.00

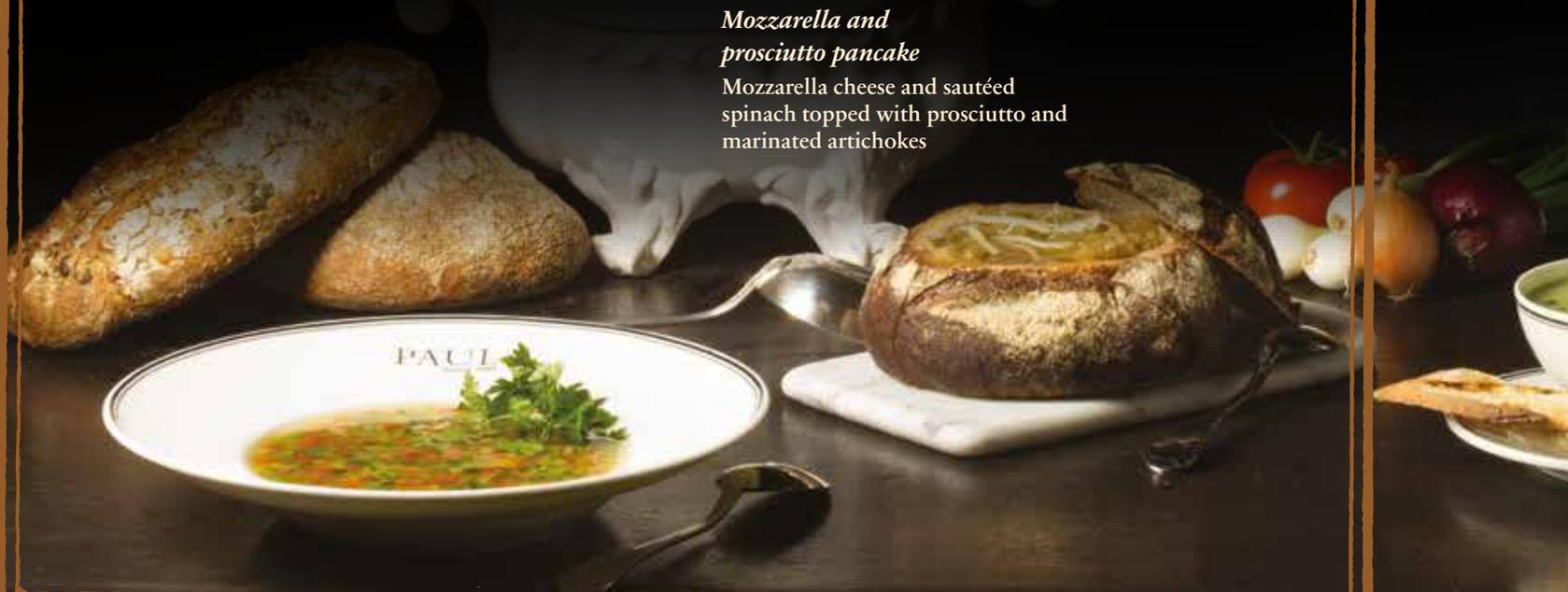
Full pancake

Gypsy ham and emmental cheese topped with a fried egg

Crêpe à la mozzarella et au prosciutto R89.00

Mozzarella and prosciutto pancake

Mozzarella cheese and sautéed spinach topped with prosciutto and marinated artichokes



Nos croques

Our toasted sandwiches

Originating in a Parisian café, the Croque-monsieur is a delicious soft bread sandwich served warm. A lovely way to discover our famous Pain de Mie PAUL bread. All served with gourmet greens and our signature vinaigrette.

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Croque tomate **mozzarella**

Mozzarella cheese, fresh tomato, basil pesto spread

R68.00

Croque-monsieur

Gypsy ham and emmental cheese

R84.00

Croque chèvre **et miel**

Goat's cheese, spinach, honey and walnuts

R74.00

Croque-madame

Gypsy ham and emmental cheese topped with a fried egg

R89.00

Nos quiches

Our quiches

All served with a side of gourmet greens and our signature vinaigrette

Quiche lorraine

Ham, back bacon and emmental cheese

R84.00

Quiche du jour

Quiche of the day

Enquire about our daily specials

R84.00



Nos sandwiches

Our sandwiches

All our sandwiches are served with gourmet greens and a vinaigrette dressing

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Parisien

Parisian
Gypsy ham

R53.00

Dieppois

Dieppois
Tuna mayonnaise, lettuce
and fresh tomato

R74.00

Sésame camembert

Sesame camembert
Camembert cheese on a PAUL
sesame seed baguette

R63.00

Toscan

Tuscan
Prosciutto, fresh mozzarella,
tomato, lettuce and roasted
garlic aioli

R79.00

Mixte

Mixed
Gypsy ham and emmental cheese

R63.00

Poulet mariné au citron et à l'estragon

*Tarrogan lemon chicken
and parmesan*
Lemon and tarrogan chicken
mayonnaise with parmesan
cheese and mixed leaves

R79.00

Jambon camembert

Gypsy ham and camembert
Gypsy ham, camembert cheese,
caramelised onion and
fresh tomato

R68.00

Tomate mozzarella

Tomato mozzarella
Buffalo mozzarella cheese and tomato
with olive tapenade, basil pesto and
balsamic glaze

R79.00

Pavot poulet

Chicken poppyseed
Poppyseed baguette, mustard
mayonnaise, chicken, lettuce
and tomato

R74.00

Poulet pesto

Pesto chicken
Marinated grilled chicken breast,
pesto mayonnaise and fresh tomato

R74.00



Nos tartines

Our open sandwiches

All our tartines are served open on farmhouse bread with gourmet greens and our signature vinaigrette

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Tartine aux champignons

Mushroom open sandwich

With creamy garlic, white and brown mushrooms and fresh chives

R79.00

Tartine au saumon

R89.00

Salmon open sandwich

With lemon cream cheese and fresh dill

Tartine chèvre jambon cru

Prosciutto and goat's cheese open sandwich

With prosciutto, goat's cheese, sliced tomato and olive tapenade

R79.00

Tartine aux lardons et raclette

R89.00

Raclette cheese open sandwich

With back bacon, caramelised onions and melted imported raclette cheese

Nos pizzas baguette

Our baguette pizzas

All our pizzas are served on PAUL baguette with gourmet greens and our signature vinaigrette

Provençale

PAUL baguette with fresh tomato sauce, emmental and mozzarella cheese, olives and tomato

R74.00

Trois fromages

R84.00

Three-cheese pizza

Three melted cheeses on a PAUL baguette with a spicy Harissa sauce

Royale

PAUL baguette with fresh tomato sauce, gypsy ham, pesto, olive, emmental and mozzarella cheese and tomato

R79.00

Club sandwiches

Club sandwiches

All served on white Pain de Mie PAUL bread with gourmet greens, signature vinaigrette and spicy potato wedges.

Club végétarien

Vegetarian club sandwich

Roasted eggplant and courgette, fresh tomato, basil pesto and goat's cheese

R89.00

Club aux crevettes

R89.00

Shrimp club sandwich

Marinated shrimp with mustard mayonnaise, avocado, fresh tomato and lettuce

Club poulet

Chicken club sandwich

Grilled chicken in a mustard mayonnaise with lettuce, pickles, avocado and tomato slices

R89.00

Nos salades

Our salads

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Salade de lentilles et feta R74.00

Lentil and feta salad

French lentils, feta cheese, baby spinach, chargrilled peppers and courgettes with fresh rocket, croutons and a Harissa sauce

Salade mozzarella et tomates R74.00

Mozzarella and tomato salad

Mixed greens, buffalo mozzarella, cherry tomatoes, basil pesto with a balsamic glaze

Salade fermière R84.00

Mixed green salad topped with marinated grilled chicken breast, fresh green apple slices, walnuts, raisins, grated emmental cheese, carrots and a mustard dressing

Salade au chèvre chaud R89.00

Warm goat's cheese salad

Mixed green salad, cherry tomatoes, asparagus, topped with warm breaded goat's cheese on a PAUL crouton, served with a balsamic vinaigrette

Salade de quinoa et poulet R89.00

Chicken and quinoa salad

Grilled chicken, avocado, cherry tomatoes, olives, feta cheese and sun-dried tomatoes mixed with quinoa and vinaigrette with cucumber slices

Salade niçoise R95.00

Tuna salad

Mixed leaves topped with green beans, tuna, potatoes, boiled egg, tomatoes and olives served with our signature vinaigrette

Salade de au potiron et au bleu R121.00

Beef, butternut and blue cheese salad

Mixed greens with roasted butternut, grilled rib-eye steak strips, blue cheese crumbles, fresh chilli and fresh mint leaves topped with crisp onion straws and a honey mustard dressing



Nos Plats du Chef

Nos viandes

Our meat

Saucisses de Toulouse

R95.00

Toulouse sausage

Traditional course cut Toulouse sausages served with buttery potato mash and Bordelaise sauce

Brochette de boeuf

R142.00

Grilled steak and chips

Grilled rump skewers with a side salad, spiced potato wedges and Béarnaise sauce

Médaillon de boeuf

R158.00

Beef medallions

Grilled fillet medallions with your choice of mushroom or green peppercorn sauce, served with potato wedges and baby carrots

Carré d'agneau grillé

R174.00

Grilled lamb chops

Four grilled lamb chops with creamy Dauphinoise potatoes, baby carrots and courgette with a rich rosemary sauce

La Volaille

Poultry

Poulet à la moutarde

R116.00

Chicken with mustard

Grilled chicken breasts in a cream, mustard and Chablis sauce, with buttery potato mash, baby carrots and asparagus

Roulade de poulet

R126.00

Chicken roulade

Spinach stuffed chicken breast roll with butternut purée, gourmet greens, spiced potato wedges and a lemon dill sauce

Coq au vin

R142.00

A French classic, chicken leg quarters braised in a rich red wine sauce with baby carrots and leeks on buttery potato mash

Confit de canard

R174.00

Duck confit

Slow roasted duck leg with French lentils, baby carrots and leeks and a rich cranberry red wine sauce



Nos poisson et fruits de mer

Our fish and seafood

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Sole meunière

Grilled sole with a lemon and caper butter, with creamy Dauphinoise potatoes and a side of seasonal vegetables

R142.00

Curry aux crevettes et à l'abadèche du cap

Kingklip and shrimp curry

Grilled kingklip fillet and prawns on a bed of sautéed curried leeks

R168.00

Homard en croûte

Lobster pot pie

Lobster pot pie in a creamy asparagus, dill and gruyère cheese sauce with a flaky pastry lid served with gourmet greens and spiced potato wedges

R158.00

Pavé de saumon grillé

Grilled salmon

Grilled fresh salmon fillet, mashed potato and seasonal vegetables, drizzled with basil pesto

R195.00

Loup à la poêle

Catch of the day

Fresh catch of the day served on a bed of sautéed spinach and mushrooms with a lemon and dill sauce and creamy Dauphinoise potatoes

R168.00

Nos pâtes

Our pasta

Tagliatelles aux légumes

Vegetarian tagliatelle

Tagliatelle pasta in a rich tomato sauce with sautéed vegetables and parmesan cheese shavings

R84.00

Tagliatelles au poulet et sauce pistou

Chicken pesto tagliatelle

Tagliatelle pasta, grilled chicken, back bacon, creamy pesto sauce, sun-dried tomato and parmesan cheese

R132.00

Ravioles aux champignons

Mushroom ravioli

Mushroom ravioli in a cream and parmesan cheese sauce with chives and rocket

R95.00



Nos hambourgeois

Our burgers

All served on a toasted brioche bun with spiced potato wedges

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Hambourgeois boeuf <i>Classic beef burger</i> 200g Beef patty, grilled to your liking with lettuce, tomato, pickles and barbeque sauce	R89.00	Hambourgeois bacon et aioli <i>Bacon, brie, caramelised onion and garlic aioli burger</i> 200g Beef patty, grilled to your liking with lettuce, tomato and pickles topped with back bacon, brie cheese, caramelised onion and a garlic aioli	R98.00
Hambourgeois trois fromages <i>Three-cheese burger</i> 200g Beef patty, grilled to your liking with lettuce, tomato and pickles topped with melted imported raclette, emmental and blue cheese with sweet mayonnaise	R98.00		

Nos gratins

Our potato gratins

Creamy sliced potato Gratin with your choice of flavours baked until golden brown and served with toasted PAUL bread, gourmet greens and our signature vinaigrette. Our potato Gratin are baked fresh to order. Kindly allow a minimum of 15 minutes preparation time.

Gratin au fromage bleu et champignons <i>Blue cheese, mushroom and caramelised onion</i>	R79.00	Gratin bacon et brie <i>Bacon, brie and thyme</i>	R89.00
Gratin de poulet et pousses d'épinard <i>Chicken, baby spinach and Gruyère cheese</i>	R84.00		

Nos plats végétariens

Vegetarians

Aubergine au parmesan <i>Eggplant and parmesan bake</i> Grilled eggplant in a rich tomato sauce, layered with cheese served with gourmet greens	R79.00	Lenhilles à la berrichonne <i>French lentils</i> With cream, mushrooms and baby spinach with toasted PAUL bread, gourmet greens and our signature vinaigrette	R79.00
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Le p'tit PAUL

Our kids' menu (served to children up to 12 years only)

Mini beef burger and potato wedges	R53.00
Mini cheeseburger and potato wedges	R58.00
Chicken and pasta in cheesy sauce with potato wedges	R58.00

Nos millefeuilles

Our napoleons

Millefeuille nature

Our famous plain Napoleon

R37.00

Millefeuille chocolat

Our famous Napoleon with chocolate
crème pâtissière filling

R42.00

Nos tartelettes

Our tartlets

Tartelette chocolat

Chocolate

R37.00

Tartelette fraise

Strawberry

R39.00

Tartelette citron

Lemon

R37.00

Tartelette citron meringué

Lemon meringue

R39.00

Tartelette aux multifruits

Multi-fruit

R39.00



Nos desserts

Our desserts

Crêpe chocolat chantilly <i>nutella® pancakes</i> Two crepes filled with Nutella® and chocolate sauce served with fresh cream or ice cream	R58.00	Crème brûlée aux framboises <i>Crème brulee</i> Served with raspberries	R58.00
Crêpe Suzette <i>Orange pancakes</i> Two crepes with fresh orange segments, caramel orange sauce and vanilla ice cream	R58.00	Profiteroles <i>Vanilla ice cream and chocolate profiteroles</i> Vanilla ice cream filled profiteroles with a chocolate sauce	R63.00

Nos pâtisseries

Our pastries

Flan nature Plain flan	R42.00	Tarte aux fruits rouges Red berry tart	R47.00
Fraisier Strawberry cake	R42.00	Tarte aux myrtilles Bilberry tart	R47.00
Tarte coco Coconut tart	R42.00	Moelleux au chocolat Moist chocolate cake	R47.00
Flan normand Apple and almond tart	R47.00	Tarte poire cannelle Pear and cinnamon tart	R47.00

Nos macarons

Our macarons

Macaron (80g) <i>(Variety of flavours)</i>	R45.00	Mini macarons (12pcs)	R198.00
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Nos éclairs

Our éclairs

Éclair chocolat

Traditional choux pastry filled with chocolate crème pâtissière

R28.00

Éclair praliné

Traditional choux pastry with praline crème pâtissière and hazelnuts

R34.00

Éclair café

Traditional choux pastry filled with coffee crème pâtissière

R28.00

Éclair aux fraises

Choux pastry filled with crème pâtissière, chantilly creme and strawberries

R34.00

Éclair vanille

Traditional choux pastry filled with vanilla crème pâtissière

R28.00



Nos viennoiseries

Our French pastries

Chouquettes Choux puffs topped with sugar (2pc)	R11.00	Gourmandise Rich pastry with crème pâtissière and chocolate chip drops	R28.00
Briochette	R16.00	Chausson aux pommes Apple turnover	R28.00
Canelé Rum flavoured baked custard	R16.00	Pain au chocolat et amandes Almond chocolate pastry	R28.00
Benoiton Selection of olives, fruit or chocolate	R20.00	Anglaise abricot Apricot danish	R28.00
Cramique sucre et raisins Sweet bread with sugar and raisins	R21.00	Grillé aux pommes Apple danish	R28.00
Croissant	R22.00	Croissant aux fromage Croissant topped with grated emmental cheese	R28.00
Escargot aux raisins Rich pastry with crème pâtissière and raisins	R24.00	Palmier Caramelised puff pastry	R28.00
Tarte au sucre Sugar tart	R24.00	Tarte fine aux pommes Apple tart with crème pâtissière	R35.00
Croissant aux amandes Almond croissant	R26.00		
Pain au chocolat Chocolate pastry	R26.00		



Nos boissons chaudes

Our hot beverages

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Espresso Single shot	R20.00	Café latte	R26.00
Double espresso	R25.00	Café Miel <i>Honey coffee</i> Espresso shot with honey	R27.00
Espresso machiato	R22.00	Red cappuccino™	R27.00
Red espresso™	R21.00	Red latte™	R28.00
Americano	R23.00	Café Medici <i>Orange coffee</i> Espresso shot with frothed milk, orange zest and chocolate sauce	R31.00
Cappuccino	R25.00	Café Marocchino Espresso shot with PAUL hot chocolate, frothed milk and cocoa powder	R31.00
Cappuccino with cream	R26.00	PAUL hot chocolate Imported PAUL signature hot beverage	R32.00
PAUL tea <i>Ask your waiter about our flavours</i>	R25.00		
Flat white	R25.00		

All decaf substitutions extra R3.00



Nos jus de fruits fraîchement pressés

Our freshly squeezed fruit juices

All fruit juices are subject to availability based on seasonality

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Jus de carotte <i>Carrot</i>	R37.00	Jus d'orange <i>Orange</i>	R37.00
Jus de pomme verte et céleri <i>Green apple and celery</i>	R37.00	Jus de pomme <i>Apple</i>	R37.00
Jus de carotte, orange et gingembre <i>Carrot, orange and ginger</i>	R37.00	Jus de comcombre à la menthe <i>Mint cucumber</i>	R37.00

Nos thés glacés

Our iced teas

Citron <i>Lemon</i> All-time favourite, the classic lemon iced tea	R37.00	Menthe <i>Mint</i> A refreshing blend of mint green iced tea	R37.00
Citron vert romarin <i>Rosemary lime</i> A refreshing drink packed with antioxidants and a whole lot of rosemary goodness	R37.00		

Nos cafés glacés

Our iced coffees

Shakerato Double espresso and cream shaken with ice and strained. <i>Choose from original, vanilla, hazelnut, caramel</i>	R40.00	Café glacé <i>Iced coffee</i> Vanilla gelato in lightly salted cream and espresso drizzled with chocolate sauce	R42.00
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Nos frappés aux fruits

Our smoothies

PAUL mix <i>Mango, strawberry and kiwi</i>	R45.00	Pomme <i>Apple cooler</i> Green apple, red apple, orange and strawberry	R45.00
Banane et fruit rouges <i>Banana berries</i> Strawberry, blueberry, grapes, banana and apple	R45.00		

Nos milkshakes

Our milkshakes

Milkshake <i>Ask your waiter about our flavours</i>	R35.00
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Nos frappés classiques

Our regular frappes

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PAUL frappé Coffee frappé	R42.00	Macaron frappé <i>Ask your waiter about our flavours</i>	R48.00
Noisette chocolat frappé <i>Hazelnut chocolate frappé</i> Chocolate decadence blended with espresso and hazelnut	R44.00		

Boissons gazeuses

Soft drinks

Local mineral water still/sparkling	R21.00	Steel Works Bitters, half ginger ale, half soda water, kola tonic, passion fruit and lime	R48.00
Assorted soft drinks (330 ml)	R23.00		
Grapetizer® (330ml)	R29.00	Evian imported still water (500 ml)	R32.00
Appletizer® (330ml)	R29.00	Evian imported still water (1lt)	R55.00
Fresh fruit juice (350 ml) <i>Ask your waiter about our flavours</i>	R29.00	200ml Mixers	R20.00
Rock Shandy Bitters, half lemonade and half soda water	R40.00	Roses Cordials	R10.00



Vin blanc

White wine

	<i>Bottle</i>	<i>Carafe</i>		<i>Bottle</i>
Hill and Dale Pinot Grigio	R121.00		Boschendal 1685 Chardonnay	R252.00
Franschhoek Cellar Chenin Blanc	R153.00	R44.00	Warwick Professor Black Sauvignon Blanc	R310.00
Durbanville Hills Sauvignon Blanc	R161.00	R47.00	La Vieille Ferme Blanc	R450.00
Creation Whale Pod White	R220.00			

Vin rouge

Red wine

	<i>Bottle</i>	<i>Carafe</i>		<i>Bottle</i>
Bellingham Ancient Earth Cabernet Sauvignon	R182.00	R34.00	Graham Beck The Game Reserve Pinotage	R236.00
Durbanville Hills Merlot	R190.00	R54.00	Neetlingshof Shiraz	R237.00
Edgebaston The Pepper Pot	R223.00		Rupert and Rothschild Classique	R450.00
			La Vieille Ferme Rouge	R450.00



Vin Rosé et Pinot Noir

Rosé and Pinot Noir

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	<i>Bottle</i>	<i>Carafe</i>		<i>Bottle</i>
Durbanville Hills Dry Merlot Rosé	R142.00	R40.00	La Vieille Ferme Rosé	R450.00
Boschendal 1685 Chardonnay Pinot Noir	R252.00			

Pétillant

Bubbly

	<i>Bottle</i>	<i>Glass</i>		<i>Bottle</i>
Pongracz	R376.00	R76.00	PAUL Champagne	R1000.00
Bon Courage Jacques Bruère Brut Reserve	R433.00		Moet & Chandon Non- Vintage	R1500.00

Bière

Craft beers and more

Striped Horse Pilsner	R62.00	The Red Rock Brewery Firebird IPA	R87.00
Jack Black Lager	R70.00	Cape Brewing Company Krystal Weiss	R115.00
Darling Brew Bone Crusher	R85.00		
Castle Lite	R25.00	Heineken	R30.00
Amstel	R25.00	Peroni	R30.00
Miller	R25.00	Hansa Pilsener	R30.00

A wide selection of local beers, coolers and spirits are available.
Please check with your waiter.





*Edmond-Charlemagne Mayot, his wife
Victorine and their daughter Suzanne in
front of their original bakery located in the
city of Croix in the northern part of France*

PAUL Melrose Arch

Corner The High Street & Crescent Drive, Melrose Arch,
Melrose North, Johannesburg, 2196

Find us on



Vegetarian

T&Cs apply. Subject to availability. All prices include VAT. Presentation of actual dishes may differ from pictures shown. All detailed information about non-packed food products, including the name of the manufacturer and the list of ingredients that cause allergies or intolerances is available at your request. Certain menu items are made from non-dairy cream. Portion weights are raw weights. 02/2017