

PAUL

MAISON DE QUALITÉ
FONDÉE EN 1889

Bakery restaurant Le Restaurant du Boulanger



www.paul-bakeries.com



PAUL, bakers at heart

In 1889, when my great-great grandparents opened their first bakery, they would never have imagined that one day their passion for bread would take us this far away from France... and that you would welcome us so warmly to Jordan!

Since the grand opening of our very first restaurant here, we are truly happy to continue sharing our most important values with you, those which have been passed down through 5 generations of our family: love for bread, the French “art de vivre” and the constant monitoring of the quality of our products...

To celebrate together our passion for delicious food, our chefs have created a new menu for you: delicious tartines and sandwiches based on our freshly baked breads, generous salads topped with the best ingredients... They also celebrate the must-haves of traditional French cooking with a large range of tasty dishes and your favourite mouth-watering patisseries... Let your savoury journey to France begin here!

Bienvenue chez PAUL et... bon appétit!

A handwritten signature in blue ink that reads 'Maxime Holder'.

Maxime HOLDER



My great grandparents, Edmond-Charlemagne, his wife Victorine and their daughter Suzanne in front of the family bakery in Croix (North of France) around 1913.

Our Savoury Range



Our soups

Served with bread basket and butter

Soupe à l'oignon traditionnelle 🌿 JD 4.900

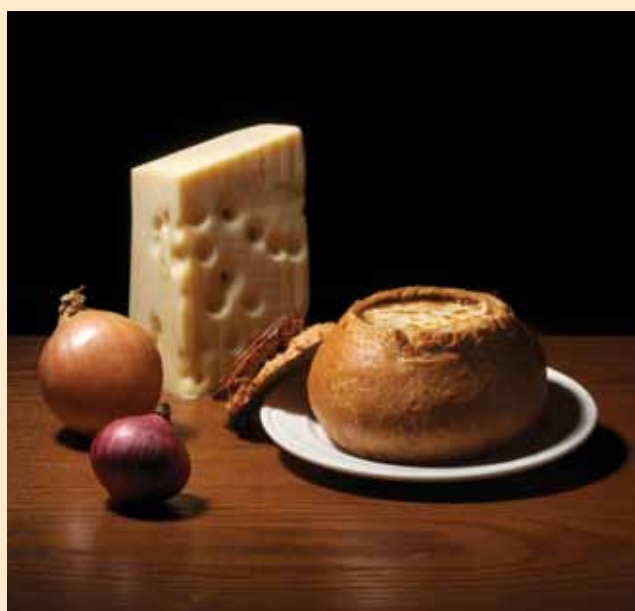
Traditional onion soup served in a bread loaf

Soupe de poulet à la crème JD 4.500

Creamy mushroom and chicken soup

Soupe du jour JD 4.500

Soup of the day



Our quiches

All quiches are served with mixed green salad
and vinaigrette dressing

Saumon épinards JD 7.200

Salmon and spinach battered
with cream, eggs and milk

Chèvre courgette 🌿 JD 7.200

Zucchini, goat's cheese and eggplant
battered with cream, eggs and milk

Légumes 🌿 JD 7.200

Mix of vegetables (potato, zucchini, eggplant)
battered with cream, eggs and milk



🌿 suitable for vegetarians

Our salads

Salade de crevettes à la mangue "seasonal" JD 9.900

Jumbo poached shrimps, fresh mango, cucumbers, green mixed salad, cherry tomatoes and carrots. Served with lemon mayonnaise sauce

Boulettes de riz au saumon JD 8.900

Smoked salmon and cooked rice crumbed balls, rocca, horseradish mustard cream and caper dressing

Salade au chèvre chaud JD 9.500

Mixed green salad, cherry tomatoes, topped with warm breaded goat's cheese and oregano. Served with balsamic dressing

Salade fermière JD 7.900

Mixed green salad topped with marinated grilled chicken, fresh green apple slices, walnuts, raisin, grated emmental cheese, carrots and Meaux mustard vinaigrette dressing

Salade de potiron à la féta JD 7.900

Mixed green salad and fresh rocca, roasted pumpkins, feta cheese, olives, cherry tomatoes, pine nuts, lentils du Puy and mustard honey dressing

Salade tomates mozzarella JD 9.900

Fresh mozzarella and tomatoes, aromatized with homemade pesto sauce, bouquet of mixed green salad and balsamic vinegar

Salade Niçoise JD 5.900

Mixed green salad, French beans, boiled potatoes, tomatoes, boiled eggs, tuna and black olives. Served with lemon dressing

Salade panachée JD 8.900

Mixed green salad and vinaigrette dressing topped with fresh avocado slices, palmetto, asparagus, artichoke hearts, cherry tomatoes, sweet corn and fresh mushroom slices

Salade crabe et saumon JD 9.900

Crab meat laid on fresh rocket, fresh avocado slices, tomatoes and smoked salmon. Served with green mix salad and lemon dressing

Salade Jules César JD 6.200

Romaine lettuce, parmesan cheese and herb toasted bread, served with Ceasar dressing

Add grilled chicken JD 3.300

Add grilled salmon JD 4.900

Add grilled shrimps JD 4.900

Le Petit Plus

Potato wedges JD 3.300



Our main courses

Nos plats principaux

Our meat

Filet de bœuf grillé JD 18.900

Grilled beef tenderloin served with pommes neufs, whole beans and carrots with your choice of mushroom or pepper sauce

Ragoût de bœuf JD 18.900

Grilled beef slices on lentil ragoût, sautéed spinach, caramelized dried raisins, pine seeds, roasted pumpkins and honey-based sauce. Served with wild rice



Our chicken

Poulet rôti aux amandes JD 15.900

Roasted almond chicken breast, camembert cheese, creamy potato purée, grilled asparagus, whole beans and carrots. Served with raspberry based sauce

Poulet grillé JD 14.900

Grilled chicken, asparagus wrapped in beef bacon, jumbo mushroom, broccoli and mashed potato. Served with your choice of mushroom or Meaux mustard sauce

Our fish


Duo de cabillaud et crevettes JD 19.900

Grilled cod fish filet and shrimps, roasted potatoes, sautéed leeks and carrots with creamy sauce

Filet de saumon grillé JD 18.900

Grilled salmon filet on herb potato purée, roasted vegetables (beetroot, carrots and zucchini) and grilled asparagus. Served with vinegar creamy sauce and shallots



 *suitable for vegetarians*

Our sandwiches

All our sandwiches are served with mixed green salad and vinaigrette dressing

Faluche Poulet JD 7.500

Grilled marinated chicken slices on mayonnaise, fresh tomatoes slices, romaine lettuce, in sesame faluche bread. Served with potato wedges

Dinde Camembert JD 7.500

Smoked turkey slices and camembert cheese, caramelized onions and tomatoes in a soft bread

Poulet Chèvre JD 9.500

Grilled chicken breast slices glazed with balsamic, goat's cheese, fresh tomatoes, fresh avocado, romaine lettuce and fresh basil in a sesame faluche bread

Tomate Mozzarella JD 9.900

Fresh mozzarella cheese and tomatoes on olive paste, topped with homemade pesto sauce in a polka olive bread

Saumon fumé JD 9.900

Smoked salmon on cream cheese, onion rings and fresh cucumber in a 6 cereals bread

Dieppois JD 5.200

Tuna mixed with mayonnaise, lettuce and fresh tomatoes in PAUL bread

Catalan JD 5.900

Smoked turkey on mustard and mayonnaise spread, fresh tomatoes and lettuce in a polka bread

Villageois JD 5.900

Roast beef slices on mayonnaise spread, fresh tomatoes, pickles and lettuce in a soft bread

Poulet Pesto JD 7.900

Marinated grilled chicken breast slices in pesto sauce, mayonnaise spread, fresh tomatoes, in a soft bread



Le p'tit PAUL

JD 6.900

Our kids menu is served to children up to 12 years only

Your choice of: Macaroni and chicken gratin with white sauce

Chicken friture and potato wedges

Fish friture and potato wedges

served with choice of soft drink or mini fresh orange juice and a scoop of ice cream

Pizzas

Margherita JD 7.250

Pepperoni JD 7.500

Vegetarian JD 7.250

Our rustic specials

Nos spécialités rustiques

Our open sandwiches

All tartines are served on farmhouse bread,
mixed green salad and vinaigrette dressing

Tartine au bœuf JD 8.500

Sautéed beef tenderloin strips in barbecue sauce and mayonnaise, green capsicums and onions, fresh mushrooms topped with melted cheddar cheese

Tartine au poulet JD 7.900

Marinated grilled chicken strips with paprika, onions, fresh sautéed mushrooms and green capsicums, topped with melted cheddar cheese

Croque-Monsieur JD 7.250

Smoked turkey and béchamel sauce, topped with emmental cheese and fresh tomatoes



Tartine au saumon

Smoked salmon, tomatoes, cucumber and soft white cheese

JD 7.900

Gratin forestier

Sliced chicken breast, sautéed mushrooms, potato rings and onion, topped with béchamel sauce, grated emmental and mozzarella cheese

JD 6.900



Nos gratins

All gratins are served with mixed green salad
and vinaigrette dressing

Brandade de cabillaud JD 7.900

Cod fish brandade, sun-dried tomatoes, potatoes purée and béchamel sauce. Served with mixed green salad and onion jam

Gratin de macaroni au poulet JD 6.900

Penne macaroni, sliced chicken breast slightly mixed with curry, broccoli and fresh cream, topped with béchamel sauce, grated emmental and mozzarella cheese

Our savoury crêpes

All our crêpes are served with mixed green salad
and vinaigrette dressing

Crêpe au poulet JD 7.500

2 pancakes filled with chicken, mushrooms and parsley, light fresh cream, topped with grated mozzarella cheese

Crêpe au saumon JD 8.500

2 pancakes filled with smoked salmon and cream cheese, light fresh cream, topped with grated mozzarella cheese

suitable for vegetarians



Crêpe chèvre tomate

Goat's cheese, emmental, sun-dried tomatoes and fresh cream

JD 7.500

Our desserts



Our Grandmother's recipes

Flan normand JD 4.500
Apple tart slice

Tarte myrtilles JD 4.500
Blueberry tart slice

Tarte fruits rouges JD 4.500
Red fruits tart slice



Our pastries

Charlotte aux fraises JD 3.900
Strawberry charlotte

Gâteau au fromage blanc JD 3.900
Cheese cake

Gâteau choco-banane JD 3.900
Chocolate and banana cake

Our éclairs

Eclair café (coffee) JD 1.900

Eclair chocolat (chocolate) JD 1.900

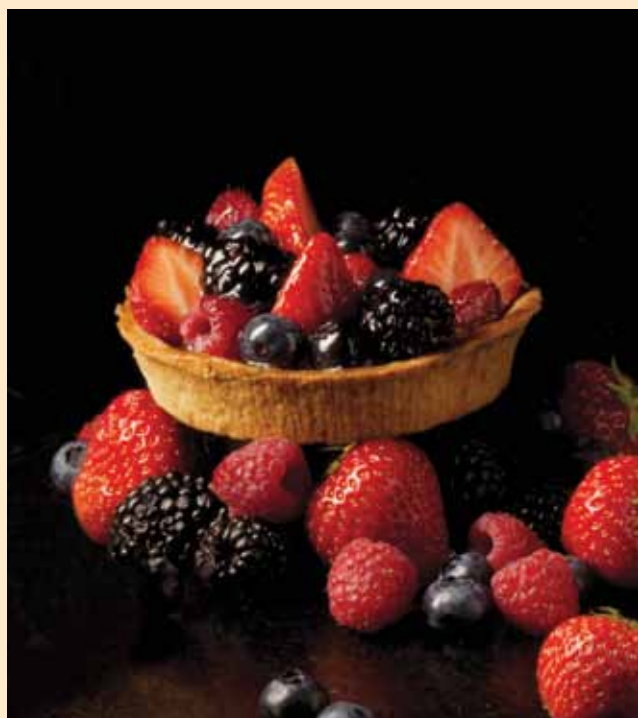
Eclair aux fraises (strawberry) JD 2.500



some products are subject to availability

Our millefeuilles

Millefeuille nature Plain	JD 2.900
Millefeuille aux fraises Strawberry	JD 3.400
Millefeuille chocolat Chocolate	JD 3.200
Millefeuille café Coffee	JD 2.750



Our fruit tartlets

Tartelette aux fraises Strawberry tartlet	JD 3.100
Tartelette aux fruits exotiques Exotic fruits tartlet "seasonal"	JD 3.500
Tartelette aux framboises Raspberry tartlet	JD 3.100
Tartelette aux baies rouges Very berry tartlet	JD 4.900
Tartelette citron Lemon tartlet	JD 2.500
Tartelette citron meringuée Lemon meringue tartlet	JD 2.600

Our macaroons

Macaron chocolat	JD 3.900
Macaron framboise	JD 3.900
Macaron vanille	JD 3.900
Minis macarons (6 pcs)	JD 4.500
Minis macarons (12 pcs)	JD 9.900



For Chocolate lovers

Tartelette au chocolat	JD 2.750
Moelleux au chocolat	JD 3.900
Mousse Fleur de lys	JD 3.900
Duo au chocolat	JD 3.900
Gâteau au fromage blanc et chocolat	JD 3.900



Our crêpes

Crêpe au chocolat JD 4.900

Chocolate hazelnut spread, banana slices and chocolate syrup

Crêpe délicieuse JD 4.900

Vanilla ice cream, chocolate topping, almond flakes and whipped cream

Notre Pain Perdu JD 4.500

French toast served with caramel sauce and a scoop of vanilla ice cream



Our ice cream

Chocolat Liégeois JD 4.000

Chocolate ice cream, chocolate sauce, chantilly cream and chocolate flakes

Dame blanche JD 4.000

Two scoops of vanilla ice cream, almond flakes, chantilly cream and chocolate sauce

Belle Hélène JD 4.000

Vanilla ice cream, strawberry sorbet, chocolate topping and chantilly cream

Fraise Melba JD 4.000

Two scoops of strawberry ice cream, fresh strawberries, almond flakes, chantilly cream and strawberry topping

1 Scoop	2 Scoops	3 Scoops
JD 1.900	JD 3.600	JD 4.900

Beverages



Hot beverages

Espresso	JD 2.250
Double espresso	JD 3.250
Café crème	JD 2.900
American coffee	JD 2.500
Cappuccino	JD 3.250
Café viennois	JD 2.900
PAUL hot chocolate	JD 3.250
Espresso machiato	JD 2.500
Flat white	JD 3.250
Marochino	JD 3.250
PAUL tea	JD 3.000
Earl Grey, Chamomile, English breakfast or PAUL special blend	

Café gourmand JD 3.900

Coffee with 3 mini
macaroons

Thé gourmand JD 3.900

Tea with 3 mini
macaroons



Supplements

Espresso shot	JD 1.250
Whipped cream	JD 0.700
Syrup	JD 0.700

Café or Thé surprise

Any coffee or tea served with
mini crème brûlée, mini moelleux au
chocolat and 2 mini macaroons

JD 4.900



Cold beverages

PAUL cocktails

PAUL Mix	JD 4.500
Fresh strawberry, kiwi and mango juice	
Banana berries	JD 3.900
Strawberries, blueberries, red grapes, banana and fresh apple juice	
Red berries and mint juice	JD 3.900
Strawberries, raspberries, blackberries, fresh orange juice, with a hint of mint	
Citronica	JD 3.900
Fresh orange juice, lemon sorbet and mint syrup	
Apple cooler	JD 3.900
Fresh apple and strawberry mixed with fresh orange juice	
Summer delight	JD 3.900
Mango pulp, fresh strawberry, banana and grenadine syrup	

Fresh juices

Orange	JD 3.900
Orange and carrot	JD 3.900
Kiwi	JD 3.900
Carrot	JD 3.900
Mango	JD 3.900
Lemonade	JD 3.900
Mint lemonade	JD 3.900
Strawberry	JD 3.900

Water fountain

EVIAN (small)	JD 2.500
EVIAN (large)	JD 4.500
Nestlé (small)	JD 1.500
Nestlé (large)	JD 2.500
Badoit 330 ml	JD 3.200

Iced drinks

Cappuccino Freddo	JD 3.250
Iced latté	JD 3.000
Iced mocha	JD 3.000
Iced tea	JD 3.000
Lemon or peach flavour	

Soft Drinks

JD 1.950

PAUL Milkshakes

Chocolate, vanilla or strawberry

JD 4.000

To find out more about PAUL, visit

www.paul-bakeries.com

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