

PAUL

depuis 1889

Brunch Menu



CRAFTED COCKTAILS

Coco lime margarita (1.5 oz) Coconut cream, lime juice, Patron tequila, triple sec, sugar syrup.	14.00	Island breeze mimosa (1.5 oz) Coconut rum, pineapple juice, lemon juice, Cava.	12.00
Aperol rosé sangria (9 oz) Aperol, rosé wine, seasonal fruit.	15.00	Cherry smoked boulevardier (2 oz) Whiskey, sweet vermouth, Campari, cherry wood smoke.	11.00
Tiramisu nitro martini (1.5 oz) Stoli vodka, Kahlúa, Baileys, nitro brewed coffee, chocolate powder, lady finger.	13.00	Chili mango mojito (2 oz) White rum, chili powder, Tajín, mango, lime, mint, soda, mango juice.	14.00
Strawberry basil sour (1.5 oz) Basil infused gin, triple sec, strawberry purée, lemon juice, egg white.	12.00	Robson street mule (1.5 oz) Ciroc vodka, passion fruit puree, fever tree ginger beer.	14.00

SIGNATURE DISHES

Mango pomegranate chia pudding 🌱 Mango, pomegranate seeds, coconut milk, chia seeds.	12.00	Brie & jalapeño angus burger 🍔 Angus beef patty, brie cheese, caramelized onions, lettuce, tomato, jalapeño jam, spicy mayo, fries.	24.00
Mediterranean stack 🌱 🌱 Breaded eggplant, roasted red pepper, fior di latte, avocado. Roasted sweet potato +9.00	24.00	Make it a double patty +7.00 2 Strips of bacon +5.00 Sautéed mushrooms +6.00 Guacamole +5.00	
Club sandwich Chicken, mango chutney, bacon, lettuce, tomato, wasabi avocado mayo, fries. Spicy blackened chicken 🔥 +2.50	25.00	Substitute for: Green salad with balsamic dressing + 2.50 Truffle fries +2.50 Roasted sweet potato +2.50	
Lobster royale Benedict Sautéed spinach, claw & knuckle lobster meat, crispy lotus root, poached eggs, hollandaise sauce.	28.75	Crêpes Suzette Orange, butter, Grand Marnier.	19.00
Steak and eggs Sirloin steak, 2 eggs, rosemary sausage, grilled corn ribs, roasted sweet potatoes, vegetables. Surf & turf (prawns with rosé sauce gratine) +8.00 2 Dry pork ribs + 8.00 2 BBQ pork ribs + 8.50 Guacamole + 5.00	33.00	Choco banana croissant Caramelized banana, chocolate whip, custard, mascarpone cream.	20.00

Mediterranean stack



Coco lime margarita



Lobster royale Benedict



Aperol rosé sangria



Steak and eggs



Brie & jalapeño angus burger



CHEF'S SPECIALTIES

Fire roasted lasagna crêpe Ricotta, mozzarella, Parmesan, garlic, tomato sauce.	24.00	Truffle Croque madame Whole wheat spelt sourdough, truffle mayonnaise, ham, Swiss cheese, bechamel sauce, fried egg.	22.00
Crispy corn ribs with Parmesan 🍷 Parmesan shavings, corn ribs, crispy onions, jalapeño, caesar dressing.	18.00	Extra Egg + 3.75 Avocado + 5.50 2 Strips of bacon + 5.00	
Reuben Sandwich Pastrami, Swiss cheese, ranch, mustard, red slaw sauerkraut, fries.	22.00		

HANDHELD

Brie & jalapeño angus burger 🍷 Angus beef patty, brie cheese, caramelized onions, lettuce, tomato, jalapeño jam, spicy mayo, fries. Make it a double patty +7.00 2 Strips of bacon +5.00 Sautéed mushrooms +6.00 Guacamole +5.00	24.00	Alaskan cod fish wrap Cod, tartar sauce, red onion, slaw, baby spinach, wasabi mayo, fries.	22.00
Club sandwich Chicken, mango chutney, bacon, lettuce, tomato, wasabi avocado mayo, fries Spicy blackened chicken 🍷 +2.50	25.00	Buffalo chicken crunch wrap Crispy chicken tenders, bacon, lettuce, tomato, cheddar, buffalo sauce, fries.	22.00
Mediterranean stack 🌱🌱 Breaded eggplant, roasted red pepper, fior di latte, avocado. Roasted sweet potato +9.00	24.00	Available substitutes: Green salad with balsamic dressing + 2.50 Truffle fries +2.50 Roasted sweet potato +2.50	

SIDES

Fries	6.50	Bread basket	5.00
Truffle fries	9.00	Green salad with balsamic dressing	7.00
Crispy potatoes	6.50	Avocado	5.50
Roasted sweet potato	9.00	Guacamole	5.00
Egg (Sunny side up, poached, scrambled)	3.75	Sautéed spinach	5.00
2 BBQ pork ribs	8.50	Sautéed mushrooms	6.00
2 Dry pork ribs	8.00	Caramelized onion	3.50
2 Strips of bacon	5.00	Cream cheese & tomatoes	4.00
Prawns with rosé sauce gratine	8.00	Swiss cheese	3.50
Sausage	6.50	Fior di latte	5.50
Rosemary sausage	8.50	Fresh fruit salad	7.00
Smoked salmon	8.75		

Crispy corn ribs
with Parmesan



Fire roasted
lasagna crêpe



Alaskan cod fish
wrap



Buffalo chicken
crunch wrap



MORNING FEASTS

<p>Ultimate share breakfast platter 52.00 4 eggs, 2 slices of baguette, 2 waffles, chocolate sauce, daily selection of yogurt parfait, rosemary sausage, 2 dry pork ribs, butter, freshly made PAUL jam, 2 bacon strips, cherry tomatoes, crispy potatoes. 2 Mimosas + 12.00 (only available with ultimate share platter)</p>	<p>PAUL classic breakfast 24.75 2 eggs, sausage, bacon, and crispy potatoes served with 2 slices of toasted baguette or waffles. 2 Dry pork ribs + 8.00 Guacamole + 5.00 Tomato salsa + 2.50 Sautéed mushrooms + 6.00</p>
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BENEDICT CREATIONS

<p>Lobster royale Benedict 28.75 Sautéed spinach, claw & knuckle lobster meat, crispy lotus root, poached eggs, hollandaise sauce.</p>	<p>Portobello & wild mushroom Benedict  25.00 Portobello and wild mushroom, tomato salsa, truffle oil, truffle mayo, hollandaise sauce, poached egg</p>
<p>Smoked salmon Benedict 24.50 Smoked salmon, baby spinach, pickled fennel, hollandaise sauce, poached egg, dill oil.</p>	<p>Emperor ham Benedict 24.00 Tomato salsa, ham, poached eggs, hollandaise sauce.</p>

Recommended add ons:

- Crispy potatoes + 6.50
- Green salad with balsamic dressing +7.00

OMELETTES

<p>Classic French 25.00 A four egg omelette with a side of crispy potatoes, which includes your choice of two fillings: smoked salmon, bacon, ham, onion, tomato, spinach, mushroom, peppers, ricotta cheese, feta cheese, goat cheese, mozzarella cheese, chorizo sausage. Each additional filling + 2.50 Butter croissant + 4.30</p>	<p>Skillet oven-baked omelette  25.00 Cherry tomatoes, basil, fior di latte, bread, side of green salad with balsamic dressing. Make it a croissant breakfast + 4.30</p>
	<p>Swiss oven-baked omelette 25.00 Swiss cheese, spinach, bacon, tomato, bread, side of green salad with balsamic dressing. Make it a croissant breakfast + 4.30</p>

SALADS

<p>Grilled Caesar salad 19.50 Double smoked bacon, Parmesan, creamy Caesar dressing.</p>	<p>Cranberry pecan delight   18.00 Spring mix, cranberries, fior di latte, watermelon radish, candied pecans, honey balsamic vinaigrette.</p>
<p>Beetroot salad   17.00 Beets, Granny Smith apples, endives, goat cheese, quinoa, orange vinaigrette.</p>	<p>Add ons: Grilled chicken + 9.00 Prawns with rosé sauce gratine + 8.00 Rosemary sausage + 8.50 Egg (Sunny side up, poached, scrambled) + 3.75 Sautéed mushrooms + 6.00 Sautéed spinach + 5.00 Smoked salmon +8.75 Avocado + 5.50 Guacamole + 5.00 Caramelized onion + 3.50 Swiss cheese + 3.50 Fior di latte + 5.50 Parmesan cheese + 3.50</p>

Classic French omelette



Island breeze mimosa



Portobello & wild mushroom Benedict



Chili mango mojito



Grilled Caesar salad

PAUL classic breakfast



SAVORY SELECTIONS

Melted prosciutto croissant Prosciutto, pesto, fior di latte, roasted red pepper jam. Fried egg + 3.5	21.00	Paris ham crêpe Emmental cheese, ham, arugula, fire-roasted bruschetta, topped with a fried egg.	22.50
Truffle savory waffle Prosciutto cotto, Swiss cheese, truffle cream gravy.	23.00	Chorizo spinach crêpe Chorizo, spinach, onions, goat cheese, arugula, topped with a fried egg.	22.00

FRUIT & PARFAIT

Mango pomegranate chia pudding 🌱 Mango, pomegranate seeds, coconut milk, chia seeds.	12.00	Strawberry, banana choco muffin oats 🌱 Greek yogurt with vanilla, chia seeds, strawberry, banana, almond milk.	12.00
Red fruit bircher 🌱 Greek yogurt, apple, rolled oats, fresh berries, cherry compote, almond milk.	12.00	Cranberry & pecan oats 🌱 Greek yogurt, cranberries, pecans, oats, pumpkin seeds, granola, almond milk.	12.00
Raspberry chocolate muesli 🌱 Greek yogurt, muesli, chia seeds, rolled oats, hazelnut, raspberries, chocolate.	12.00		

SWEET CLASSICS

Choco banana croissant Banana, chocolate whip, custard, mascarpone cream.	20.00	Chocolate lover crêpe Banana, chocolate sauce, chocolate chips, whipped cream.	20.00
Wild berry waffle Berry compote, wild berries, mascarpone, maple syrup.	20.00	Berry brioche French toast Wild berry jam, berries, mascarpone, maple syrup.	22.00
Crêpes Suzette Orange, butter, Grand Marnier.	19.00	Chocolate banana brioche French toast Cocoa powder, chocolate chips, banana, custard cream, chocolate sauce, maple syrup.	22.00
Prairie berry crêpe Fresh berries, maple syrup, mascarpone cream.	20.00	Parisian French toast Butter croissant, fresh berries, wild berry jam, mascarpone, maple syrup.	22.75

DESSERT

Chocolate profiterole Choux pastry, cherry sauce, chocolate whip.	17.00	Tiramisu Ladyfingers, espresso, Baileys, Kahlúa, mascarpone.	18.00
Add ons: Vanilla Ice cream + 3.50		Daily dessert creation Ask your server for our daily specials	

Chorizo spinach
crêpe



Crêpes Suzette



Tiramisu nitro
martini



Truffle savory
waffle



Parisian French toast

COFFEE

Double espresso	4.25	Latte	6.30
Espresso macchiato	4.35	Spanish latte	7.80
Café viennois	5.10	PAUL mocha	6.60
Brewed coffee	4.85	Café miel	6.60
Americano	4.85	Café medici	6.70
Cappuccino	6.30	Add Baileys 4.50	
		Add Kahlúa 4.50	

HOT CHOCOLATE

PAUL hot chocolate	8.50	Chocaccino	8.50
Our very own blend of PAUL hot chocolate.		Our very own blend of PAUL hot chocolate with milk foam.	

TEA

PAUL tea	7.00	Matcha tea	6.50
Served in PAUL traditional tea pot.		Matcha latte	7.50
Choose from chamomile, mint green tea, yunnan green tea, English breakfast, vanilla, red-fruits, lemon rooibos, darjeeling.		London fog	6.50
		Chai tea latte	6.50

SIGNATURE SHAKES

Cherry milkshake	9.50	Raspberry macaron shake	9.50
Ice cream, milk, cherry syrup, cherry.		Ice cream, milk, raspberry purée, raspberry macaron.	

COLD DRINKS

PAUL iced choccacino	8.50	PAUL mix	9.50
Our very own blend of PAUL chocolate over ice.		Strawberry, kiwi, mango purée.	
PAUL cold brew	7.80	Bleu banana	9.50
Noisette shake	9.50	Blueberry, banana, blueberry purée.	
Hazelnut shake.		Sparkling water	6.60
Macaron shake	9.50	Coca Cola	4.00
Affogato	8.50	Ginger ale	4.00
Shakerato	9.50		
Double espresso milkshake with your choice of flavour.			
Choose from original, vanilla, caramel, hazelnut.			

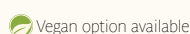


FRESH FRUIT JUICES

Freshly squeezed and unsweetened.

Selection of flavours:

Orange juice	8.50	Apple juice	8.50
Carrot juice	8.50		



for your pleasure, PAUL has chosen **LAVAZZA** coffee.

Chocolate profiterole



Strawberry basil sour



Tiramisu



Raspberry chocolate muesli



Fresh orange juice



New Refreshing Shakes



Terms and conditions apply. Subject to availability. Actual dishes may vary from the images shown. Detailed information about non-packaged food products, including manufacturer details and potential allergens, is available upon request. Please note, food prepared on these premises may contain milk, eggs, wheat, soy, peanuts, tree nuts, fish, and shellfish. Portion weights are based on raw measurements. Prices exclude applicable taxes. An 18% service charge applies to parties of six or more.