

PAUL[®]
depuis 1889



Menu

Our North of France Collection





Over the past year, we've enjoyed introducing you to the cuisine of the Southwest and Southeast regions of France. Now, as we turn toward fall and winter, we'd like to conclude our 125th Year Anniversary celebrations by concentrating on the region where PAUL was born: the North of France.

This is a region where hard work in the mines required a robust meal full of flavor. Meals were made with pure butter and aromatic cheese, and always enhanced with fresh bread. Let us offer you a taste of the most iconic dishes from our Quiche Lorraine to the Tartine or a Cramique Brioche.

Please follow us, sit at our table, and let us share with you our culinary secrets!

Let us bring a "Taste of France" to your next meeting or gathering. We cater for office and private events with breakfast, lunch, afternoon pastries as well as cocktail hors d'oeuvres.

Contact us at catering@paul-usa.com or call 1-866-PAULUSA

Les Petits Pains et Torsades

Plain, Sesame, Poppy Rolls .90

2 Olives, 2 Raisins, Cranberry Bread Sticks 1.95

Brioche 4.95

Cramique

Brioche base enhanced with sugar chunks & chocolate chips or raisins 5.55

Les Pains Fantaisies

Poppy & Lemon: PAUL dough enhanced with candied lemon & rolled in poppy seeds 2.30

Fougasse Olive or Cheese 3.45

Traditional or Sour Dough 3.95

Whole Grain, 2 Raisins or 2 Olives 4.95

Our Chef's Creations

Badine d'Automne

Our traditional badine sweetened with honey, walnut & raisins 3.80

Le Pain aux Fruits Secs New

This bread made with hazelnuts, dry apricots & raisins is hearty for the cold days ahead. 4.80

Pain au Cranberry

Our signature PAUL dough delicately mixed with cranberries 4.95

Also available in bread stick 1.95

Badine

Plain 3.10

Sesame or Poppy 3.30



The type and size of our breads can be customized to fit your special needs within 48 hours notice.

Our Sweet Breakfast

Le Croissant

Croissant 2.30
Pain au Chocolat 2.65

Les Chouquettes

Choux pastry – 10 count bag 3.60

La Gourmandise

Croissant dough filled with pastry cream & chocolate chips 3.00

Les Amandes

Our traditional croissant or chocolate croissant filled with almond cream & slivered almonds 3.65

L'Escargot Raisin

Snail-shaped croissant dough filled with pastry cream & raisins 3.30

Le Chausson aux Pommes

Sugar crusted puff pastry filled with apple compote 3.30

Les Beignets

Oven-baked donut filled with chocolate hazelnut spread or red fruit purée 3.25

Le Palmier

Heart-shaped crispy pastry coated in granulated sugar made without yeast 2.95

Cramique Sucre Chocolat ou Raisin

Brioche enhanced with sugar chunks & chocolate chips or raisins 2.95

Pair your breakfast
with a delicious coffee!

LAVAZZA

Sweet Croissants New

Noisette et Praline

Croissant filled with hazelnut & praline pastry cream 3.40

Noix de Coco

Croissant filled with homemade coconut pastry cream 2.90

Chocolat

Croissant filled with chocolate chips & homemade chocolate pastry cream 2.90



Our Savory Breakfast

Complete Breakfast

2 eggs scrambled or fried, fresh-squeezed orange juice, café, PAUL baguette, butter & preserves 13.95

Brunch Special

Choose from any one breakfast item, fresh-squeezed orange juice, PAUL baguette with butter & preserves, café or tea 17.95

Cage free
eggs

La Baguette aux Oeufs

Baguette filled with scrambled eggs, ham & cheese 6.65

Les Oeufs Bénédictes*

Poached eggs atop Canadian bacon on toasted bread with hollandaise sauce along with a side of gourmet greens 12.95 Or with smoked salmon 14.95

Les Omelettes

Three eggs or all-white eggs & side of gourmet greens 7.95

Add up to three ingredients: ham, mushrooms, swiss cheese, bacon, tomato, red onions or fresh spinach. 1.75

Camembert, goat cheese or avocado 1.50 • Prosciutto, grilled chicken or salmon 2.50

Les Oeufs aux Plats ou Brouillés

3 eggs prepared as you like with side of gourmet greens & bread roll 6.95

Add a side of bacon to any breakfast for 1.99

Savory Croissants New

Sésame et Saumon

Roasted salmon, fennel & chives spread on a sesame croissant 5.45

Houmous et Poulet

Hormone-free chicken & hummus spread on a sunflower seed croissant 5.45

Brie et Raisin

Brie cheese & raisin on a croissant 4.95

Mixte

Ham or Turkey, Swiss cheese on a croissant 4.95



Breakfast served Monday – Friday until 11:30 a.m. • Weekends & bank holidays until 2:00 p.m.

*Consuming raw ingredients, raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

The PAUL Tradition



In 1889, our family began PAUL bakery in Lille, France using only the most natural ingredients: our vegetables were grown without pesticides, the cows were grass-fed, the wheat for our flour was ground by stone... and now, 125 years later, we keep those same traditions alive.

In honor of PAUL's heritage, we have selected an organic flour blend that produces the same delicious golden-crust breads that were savored in years past. To maintain that spirit of tradition and "Bon Goût" (Good Taste), our heartier dishes use hormone & antibiotic-free chicken, turkey and beef, as well as cage-free eggs.



Nos Quiches

Served hot with a side of gourmet greens

Quiche Lorraine

Ham, bacon, Swiss cheese & savory custard in a flaky pastry shell 9.75

Tourte Saumon Epinard

Salmon, spinach & savory custard in a flaky pastry shell 7.95

Tourte aux Poireaux

Sautéed leeks, savory custard in a flaky pastry shell 7.95

Mariage de Saveur

Eggplant, zucchini, tomato, parmesan cheese & savory custard in a flaky pastry shell 7.95

Soupes Combo New

Soup + Quiche or Feuilleté or Croque
+ Freshly Brewed Ice Tea 14.95

Nos Soupes

We offer our traditional French Onion, along with a variety of daily choices. 4.95



Nos Créations Boulangères

Served with a side of gourmet greens

Feuilleté Provencal New ★

Fresh zucchini, eggplant, homemade tomato purée layered on puff pastry 7.95

Feuilleté Saumon New

Roasted Salmon, sautéed spinach with garlic, artichoke enveloped in puff pastry 8.75

Crêpe Mozzarella et Prosciutto

Fresh mozzarella, sautéed spinach enveloped in a crêpe, topped with flavorful prosciutto & decorated with grilled artichoke 12.95

Crêpe Légumes et Poulet

Hormone-free chicken, sautéed mushroom & spinach, home-made béchamel sauce enveloped in a crêpe and topped with a fried egg 11.95

Nos Croques New

Served hot with a side of gourmet greens

Croque Monsieur Poireaux et Saumon Rôti

Homemade roasted salmon, sautéed leek, Swiss cheese & crème fraîche on a soft sandwich bread 8.95

Croque Monsieur Jambon ou Dinde

Ham or hormone-free turkey, Swiss cheese & crème fraîche on a soft sandwich bread 8.95

Turn it into a Croque Madame by adding a sunny-side up egg 1.00





Lunch Combo

Whole Sandwich + Soup or Dessert + Freshly Brewed Ice Tea 14.95

Nos Sandwiches

Pavot Poulet et Citron

Chicken, avocado, tomato, lettuce & lemon spread on a poppy seed lemon candied paulette 8.45

L'île de France ★

Brie cheese, lettuce & honey-butter spread on a walnut, raisin & honey baguette 7.95

Atlantique

Smoked salmon, tomato, lettuce, lemon spread on a sesame seed paulette 8.75

Toscan

Prosciutto, fresh mozzarella, tomato, lettuce & pesto spread on a traditional baguettine 8.95

Mixte

Ham, Swiss cheese, butter spread on a traditional baguettine 7.25

Rosette

French salami, cornichons & butter on a sesame paulette 8.95

Tomato Mozzarella ★

Fresh mozzarella, tomato, lettuce & pesto spread on a 2 olive bread 7.95

Fromager ★ New

Muenster, Swiss & cheddar cheeses, tomato, lettuce, onion jam & horseradish spread on seasonal bread 7.95



Nos Salades

Salade Atlantique

Smoked salmon, tomato, cucumber, lemon & gourmet greens 13.95

Salade Quinoa

Organic grain mixed with diced cucumber, tomato, black olive & French vinaigrette 10.95 Available with:
Hormone-free chicken • Hand-grated carrot ★ • Roasted Salmon

Salade Fermière

Chicken, hand-grated carrot, apple, Swiss cheese, raisin, walnut & gourmet greens 10.25

Salade Nigoise

Tuna mixed with PAUL dressing, tomato, cucumber, hard-boiled egg, mixed green & olive tapenade crouton 12.95

HOT Nos Sandwiches Chauds

Chaud Poulet ou Saucisses

Chicken or beef frankfurter, Dijon mustard, béchamel sauce & grated cheese mixture on a PAUL traditional baguettine 8.25

Le Forestier

Roast beef sandwich with sautéed caramelized onions & mushrooms, Swiss cheese, mustard on a gratinée baguette 8.95

Tartine Roast Beef et Poireaux New

Melted muenster cheese on top of fresh roast beef & sautéed leeks delicately spread on plain soft bread & served with a side of gourmet greens 10.95



At PAUL, we care about quality so we bake with a traditional hearth oven.
This process might take up to 15 minutes to deliver your hot meal.



The Sweet Wonders of France



Tartelette Citron

Sweet pastry shell with tangy
lemon custard 4.95
With meringue 5.45

Tartelette Fraise

Sweet pastry shell with pastry
cream & fresh strawberries 5.45

Tartelette Tropézienne

Brioche base, tropezienne
cream, granulated sugar &
sugar icing 5.95

Tarte Rhubarbe et Fraise

Puff pastry, almond cream,
rhubarb & strawberry
By the slice 4.99
Whole 29.99

Tarte Abricot et Amande

Puff pastry, almond cream,
apricot & almond
By the slice 4.99
Whole 29.99

Crêpes

Sugar 3.45
Nutella 5.45
Apricot or Strawberry Jam 4.45

Éclair Chocolat

Crispy choux pastry filled with
chocolate pastry cream 4.95

Gaufres- Waffle

Sugar 3.45
Honey or Nutella 4.95
Nutella & Whipped Cream 5.45

Our Large Macarons

Chocolate, Pistachio, Raspberry or
Vanilla of Madagascar 5.45

12 Assorted Minis

Coconut, Pistachio, Caramel,
Raspberry, Chocolate & Lemon 15.95



Introducing PAUL Organic Teas



After more than a century of excellence & tradition as baking specialists, PAUL discovered Harney & Sons' passion and mastery of tea blending. The two have now united to offer you the perfect complement to a delicious pastry.

Organic Vanilla

A delicious blend of black tea
with organic vanilla flavors.
Wonderful with pastries.

Organic Earl Grey

The pride of England, great black
teas and lemony Bergamot.

Organic Breakfast Tea

Just the way to start your day.
Strong and simple, it is great with
milk and sugar.

Organic Mint Tea

This caffeine-free herbal tea is
from Oregon. This refreshing tea
is known to help with upset
stomachs.

Organic Chamomile Tea

This caffeine-free herbal tea has a
well deserved reputation for
having a calming effect. It is
reminiscent of apple.

By the sachet: 4.95

By the tin (20 sachets): 29.99

Great bakers make great coffee!

At PAUL, we use Lavazza
coffee beans blended for
the richest, fullest flavor.

LAVAZZA





A Taste of France
with Passion at Heart!

Washington, DC | Miami, FL | Boston, MA

1-866-PAULUSA | www.paul-usa.com

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