

Le Restaurant de PAUL

Breakfast & Brunch

Served Monday – Friday until 11:30 a.m. | Saturday, Sunday & bank holidays until 2:00 p.m.

Hot Breakfast

All our eggs are cage-free and our poultry is hormone-free.

Complete Breakfast

2 eggs scrambled or fried, fresh-squeezed orange juice, coffee, ½ PAUL baguette, butter & preserves 14.95

Brunch Special

Choose from any one breakfast item, fresh-squeezed orange juice, ½ baguette with butter & preserves & coffee or tea 18.95

Les Œufs Bénédicte* 13.95 <i>Poached eggs atop Canadian bacon on toasted bread with hollandaise sauce & served with a side of gourmet greens</i> <i>With smoked salmon</i> 15.95	Quiche Lorraine 12.95 <i>Served with a side of gourmet greens</i> <i>Seasonal selection of quiches available</i> 9.95
La Baguette aux Oeufs 7.45 <i>Baguettine filled with scrambled eggs, ham & cheese</i>	Croque Monsieur Poireaux et Saumon Rôti 12.95 <i>Homemade roasted salmon, sautéed leek, Swiss cheese & crème fraîche on soft sandwich bread & served with a side of gourmet greens</i>
Les Omelettes 8.95 <i>Three eggs or all-white eggs served with a side of gourmet greens</i> <i>Add up to three ingredients:</i> <i>Ham, mushrooms, swiss cheese, bacon, tomato, red onions or fresh spinach</i> 1.75 <i>Add camembert, goat cheese or avocado</i> 1.75 <i>Add prosciutto, grilled chicken or salmon</i> 2.50	Croque Monsieur Jambon ou Dinde 11.95 <i>Ham or turkey, Swiss cheese & crème fraîche on soft sandwich bread & served with a side of gourmet greens</i> <i>Turn it into a Croque Madame by adding a sunny-side up egg</i> 1.00
Les Œufs au Plat* ou Brouillés 7.95 <i>3 eggs prepared as you like served with a side of gourmet greens & bread roll</i>	Brioche Œuf Cocotte* (NEW) 7.95 <i>Baked PAUL briochette stuffed with fat free yogurt & an egg; served with a side of fresh fruit</i>
Œufs à la Coque* (NEW) 5.95 <i>2 soft boiled eggs & toasted PAUL soldiers with butter</i>	Pain Perdu 9.95 <i>The original version of French toast with chocolate sauce or maple syrup</i>
	Les Croissants Salés 5.95 <i>Ham or turkey, egg & cheese</i>

Add potato wedges 1.95



*Consumer advisory: Consuming raw ingredients, raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

Continental Breakfast

Boulangier

Half fresh baguette served with butter & jam & croissant or chocolate croissant 5.95

Petit Paris

Hot drink + 4 mini viennoiseries 7.95

<p>Panière du Boulangier NEW 7.95 <i>An assortment of PAUL bread collection served with jam & butter</i></p> <p>Croissant 2.70</p> <p>Pain au Chocolat 2.95 <i>Chocolate croissant</i></p> <p>Les Amandes 3.95 <i>Plain or chocolate</i></p> <p>Escargot Raisin 3.60 <i>Raisin danish</i></p> <p>Chausson aux Pommes 3.60 <i>Apple turnover</i></p>		<p>Les Beignets 3.60 <i>Oven-baked donut filled with chocolate hazelnut spread or red fruit purée</i></p> <p>Gourmandise 3.60</p> <p>Palmier 3.80</p> <p>Nos Yaourts et Fruits 5.45 <i>Fat free yogurt, low fat cereal granola with natural honey or seasonal fruits</i></p> <p>Homemade Fresh Fruit Salad 5.95</p> <p>Oatmeal NEW 6.45 <i>Traditional oats mixed with nuts & honey</i></p> <p style="text-align: right;">7.95</p>
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Drinks

Hot

Café	3.95
Espresso	3.00
Americano <i>Espresso with hot water</i>	3.25
Cappuccino <i>Espresso, hot milk & froth</i>	4.65
Café Latte <i>Espresso with hot milk</i>	4.65
Café au Lait <i>Coffee with hot milk</i>	4.45
Mochappuccino <i>Cappuccino with hot chocolate</i>	5.45
Hot Chocolate	5.45

Cold

Evian or Badoit	3.75
Sodas	3.95
Fresh Squeezed Orange Juice	5.95
Spindrift Orange Mango or Grapefruit	4.45
Iced Coffee	4.45
Iced Latte or Iced Cappuccino	4.95
Freshly Brewed Iced Tea	2.50
<i>Decaf Pekoe, Raspberry, Passion Fruit or Green Citrus</i>	

Tea Selection

By the sachet 4.95 | Our PAUL teas are also available by the tin (20 sachets) 14.99

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.*

Organic Mint Tea *This caffeine-free herbal tea is from Oregon.*

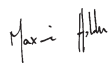
Organic Chamomile Tea *This caffeine-free herbal tea has a well deserved reputation for having a calming effect.*



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Le Restaurant
de PAUL

PAUL is a "Maison de Qualité" whose values have endured since 1889. It is also, and most importantly, a family business: since my great-great-grandfather opened our first bakery, five generations have been dedicated to the taste of great bread. PAUL has created delicious recipes for you that celebrate our freshly baked breads and pay homage to the must-haves of traditional French cuisine.


 Maxime HOLDER
 Chairman PAUL International

Salads & Crêpes

Salade Atlantique	14.95	Salade Chèvre Chaud 🍴	13.95
<i>Smoked salmon,* tomato, cucumber, lemon & gourmet greens</i>		<i>Goat cheese on toasted bread, hand-grated carrot, raisin, tomato & gourmet greens</i>	
Salade Fermière	12.95	Crêpe Mozzarella & Prosciutto	13.95
<i>Chicken, hand-grated carrot, apple, Swiss cheese, raisin, walnut & gourmet greens</i>		<i>Fresh mozzarella, sautéed spinach enveloped in a crêpe, topped with flavorful prosciutto & decorated with grilled artichoke</i>	
Salade Niçoise	12.95	Crêpe Mixte	11.95
<i>Tuna mixed with PAUL dressing, tomato, cucumber, hard-boiled egg, gourmet greens & olive tapenade crouton</i>		<i>Ham, Swiss cheese & cream rolled in a crêpe & topped with a sunny-side egg</i>	
Salade Quinoa 🍴	11.95	Crêpe Légumes & Chèvre 🍴	11.95
<i>Organic quinoa grain mixed with diced cucumber, tomato, black olive & French vinaigrette with hand-grated carrot</i>		<i>Sautéed eggplant, zucchini & mushroom with pesto & warm goat cheese</i>	
<i>With chicken or roasted salmon</i>	13.95		

Baker's Creations

Croque Monsieur Poireaux et Saumon Rôti	12.95	Tartine au Saumon*	13.95
<i>Homemade roasted salmon, sautéed leek, Swiss cheese & crème fraîche on soft sandwich bread</i>		<i>Smoked salmon, tomato & cucumber spread on toasted country bread</i>	
Croque Monsieur Jambon ou Dinde	11.95	Tartine Champignon Chèvre 🍴	11.95
<i>Ham or turkey, Swiss cheese & crème fraîche on soft sandwich bread</i>		<i>Sautéed mushrooms with garlic & goat cheese on toasted country bread</i>	
<i>Make it a Croque Madame by adding a sunny-side egg for \$1.00</i>		Club Saumon*	12.95
Quiche Lorraine	12.95	<i>Smoked salmon, onion, fresh spinach, lemon-chive spread on toasted whole grain bread</i>	
<i>Ham, pancetta, Swiss cheese & savory custard in a flaky pastry shell</i>		Club Végétarien 🍴	10.45
Tourte Saumon Epinard	9.95	<i>Roasted eggplant & zucchini, fresh tomato, pesto & goat cheese spread on whole grain bread</i>	
<i>Salmon, spinach & savory custard in a flaky pastry shell</i>		Feuilleté Provençal 🍴	9.95
Mariage de Saveurs 🍴	9.95	<i>Fresh zucchini, eggplant, homemade tomato purée layered on puff pastry</i>	
<i>Eggplant, zucchini, tomatoes, parmesan cheese & savory custard in a flaky pastry shell</i>		Feuilleté Saumon	9.95
		<i>Roasted salmon, sautéed spinach with garlic, artichoke enveloped in puff pastry</i>	



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Pre-Theatre Menu



Appetizer

Soupe du Jour or Paté de Campagne

Entrées

Pavé de Saumon, Demi Poulet or Bœuf Provençal

Dessert

Dessert du Jour

2 Courses Menu 22.95

3 Courses Menu 28.90

Appetizers



Plateau de Charcuterie

18.95

Pâté de campagne, prosciutto, French salami, gourmet greens, cornichon & bread

Plateau de Fromage

14.95

Assorted cheeses, nuts & fruit

Rosette

7.95

French salami, cornichons & bread

Duo de Brie en Croûte

9.95

Tarte à la Tomate

7.95

Fresh tomato, mustard, Swiss cheese & puff pastry

Pâté de campagne

7.95

Rustic country-style terrine with bread & cornichons

Soupe à l'Oignon

6.95

Soupe du Jour

MP

Entrées



Médallions de Bœuf

27.95

Beef medallions, sautéed spinach in garlic, homemade mashed potato & morel mushroom sauce

Demi-Poulet Rôti

19.95

Roasted half chicken served with sautéed potato

Bœuf au Jus

24.95

72 hour braised, seared short beef rib, French green beans, morel mushroom sauce

Bœuf Provençal

19.95

Beef provençal sauce, eggplant confit, chives & croutons

Filet de Turbot

24.95

Seared turbot filet on a bed of sautéed leeks & puff pastry with lobster sauce, served with a side of rice

Pavé de Saumon

19.95

Roasted salmon with herbs, lobster sauce & French green beans

Sides



Our sides are available for \$4.50

Confit d'Aubergine

Eggplant confit

Pomme de terre

Sautéed potato

Riz Basmati

Basmati Rice

Purée Maison

Homemade mashed potato

Pousse d'Epinard

Sautéed spinach in garlic

Green Salad

Green mixed leaves with cucumber, carrots

Desserts

<p>Millefeuille 5.95 <i>Crispy puff pastry encasing pastry cream finished with white fondant</i></p> <p>Éclair Chocolat 5.95 <i>Crispy choux pastry filled with chocolate pastry cream</i></p> <p>Craquant 6.45 <i>Silky Chocolate Mousse Cake with praline & chocolate génoise</i></p> <p>Forêt Noire 6.45 <i>Chocolate & chantilly cream encased in delicate layers of chocolate sponge cake enhanced with morello cherries & topped with dark chocolate shavings</i></p> <p>Fraisier or Framboisier (seasonal) 6.95 <i>Génoise layered with mousseline cream & fresh strawberries or raspberries topped with marzipan</i></p> <p>Tartelette aux Fruits 6.25 <i>Sweet pastry shell with pastry cream & seasonal fruit</i></p>	5.95	<p>Part de Tarte 5.95 <i>Apple & Almond, Red Fruits, Rhubarb, Blueberries or Apricot</i></p> <p>Large Macarons 5.95 <i>Chocolate, Pistachio, Raspberry or Vanilla of Madagascar</i></p> <p>12 Assorted Minis Macarons 17.95 <i>Coconut, Pistachio, Caramel, Raspberry, Chocolate & Lemon (This selection is not included in the Pre-Theater Menu)</i></p> <p>Crêpes Maison Sugar 4.95 Apricot or Strawberry Jam 5.95 Nutella 6.45</p> <p>Assiette de Brie 🍷 6.95 <i>Brie cheese, bread & fruits</i></p> <p>Assiette de Chèvre 🍷 6.95 <i>Vermont Creamery goat cheese, bread & fruit</i></p>
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Drinks

	Hot			Cold
		Single	Double	
Café			3.95	Evian or Badoit Water Small 3.75 Large 6.95
Espresso		3.25	3.95	Sodas 3.95
Americano <i>Espresso with hot water</i>		3.25	3.95	Fresh Squeezed Orange Juice 5.95
Cappuccino <i>Espresso, hot milk & froth</i>		3.25	4.65	Spindrift Orange Mango or Grapefruit 4.45
Café Latte <i>Espresso with hot milk</i>		3.25	4.65	Iced Coffee 4.45
Café au Lait <i>Coffee with hot milk</i>		3.15	4.45	Iced Latte or Iced Cappuccino 4.95
Mochappuccino				Freshly Brewed Iced Tea 2.50
<i>Cappuccino with hot chocolate</i>		3.65	5.45	<i>Decaf Pekoe, Raspberry, Passion Fruit or Green Citrus</i>
Hot Chocolate			5.45	

Tea Selection

By the sachet 4.95 | Our PAUL teas are also available by the tin (20 sachets) 14.99

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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

• Please inform your server if a person in your party has a food allergy

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 Deluxe

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 egg 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 Provençal 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

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

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

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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