

PAUL

depuis 1889

Bakery Restaurant

Le Restaurant du Boulanger





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 so far away from France... and that you would welcome us so warmly to Malaysia!

With more than 130 years of history, 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...

Wonderfully combining tradition and modernity, our chefs have created the best platters for you: generous salads topped with the best ingredients, traditional dishes with a creative twist, and your favourite mouth-watering patisseries...

You will also find some favourite local dishes using local ingredients and spices but each dish has been given a small French touch such as the rendang flavour being used in the quiche.

Sit down, relax, and let your savoury journey to France begin here.

Bienvenue chez PAUL et... bon appétit!

Maxime HOLDER
CEO of PAUL



Because we have been feeding people since 1889, we know that, at any age, pleasure must be associated with well-being.

In this respect, PAUL offers you a range that is both nutritionally balanced and full of taste. A range that has been conceived so that we can offer you something for every occasion.

At breakfast, lunch or dinner, taste our qualitative products all made especially for you by our teams, ensuring authenticity, emphasising the natural ingredients whilst being attentive to the need for a balanced diet.

Because we are proud of what we do,

Because we are aware of our responsibility,

Because we know how to care for you

and those close to you.



WELL-BEING RANGE



VEGETARIAN DISH -
no meat, no fish, but may
contain eggs or dairy products.
Check with waiters.



Breakfast

Petit déjeuner

Available until 12 PM

In France, breakfast is privileged moment shared by the whole family as often as possible. Tasty, warm and full of vitamins, it is the best way to start the day. To share this French tradition, we have created a menu with your favourite breakfast dishes and beverages

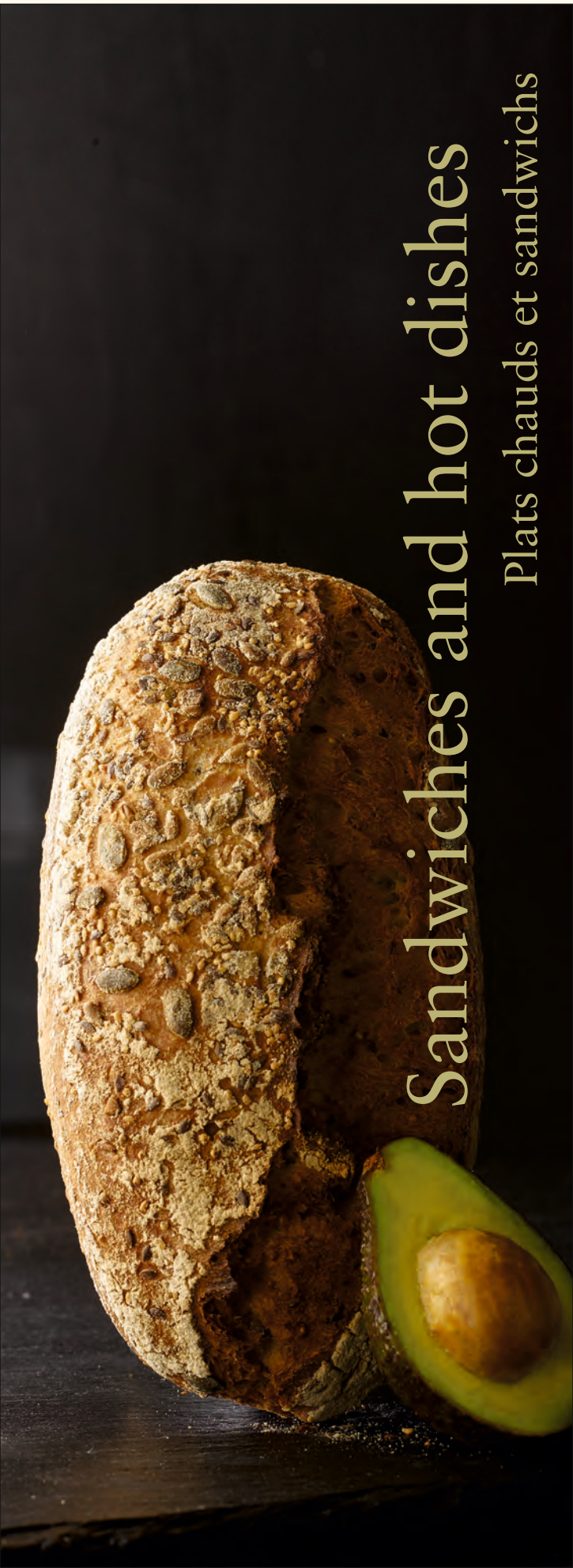
VIENNOISERIES

Croissant nature 55 g.	109P
à la crème d'amande Almond cream 120 g.	179P
à la crème de citron Lemon cream 120 g.	169P
aux pommes Apple turnover 120 g.	169P
«Noisette» 125 g.	169P
Gourmandise Puff pastry, pastry cream, chocolate chips 125 g.	159P
Chausson aux pommes Apple turnover 105 g.	159P
Feuilleté: Puff pastry	
au chocolat 60 g.	109P
au chocolat et à l'amande Chocolate and almond 135 g.	179P
aux pommes Apple 100 g.	159P
Escargot aux raisins Raisin danish 100 g.	159P
Brioche au fromage blanc Brioche with cottage cheese 110 g.	159P

EXTRAS

Light-salted salmon	149P
Ham, cheese, bacon, onion, tomatoes, spinach, sweet pepper, chicken, mushrooms, egg	59P
Fresh fruit, Nutella, nuts, honey, dried fruit, butter, raisin, sour cream	59P
Confiture of your choice	59P

Each ingredient 30 g.



Sandwiches and hot dishes

Plats chauds et sandwiches

Our sandwiches are served with seasonal mixed salad with vinaigrette and can be warmed up on request

SANDWICH

au jambon cuit et au fromage Ham and cheese 180/30 g.	259P
au poulet Chicken 220/30 g.	259P
au thon Tuna 230/30 g.	269P
au saumon Salmon 200/30 g.	319P
aux tomates et à la mozzarella Tomatoes and mozzarella 200/30 g.	299P
au rôti de bœuf Roast beef 245/30 g.	299P

SANDWICH VIENNOIS

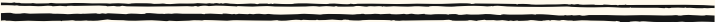
au jambon, au fromage et aux légumes With ham, cheese and vegetables 220/30 g.	259P
au camembert With camembert cheese 215/30 g.	339P

CLUB SANDWICH

au thon With tuna 165/30 g.	249P
au poulet et au bacon With chicken and bacon 160/30 g.	249P
au saumon cuit With roasted salmon 185/30 g.	299P

CROISSANT

au jambon cuit et au fromage With ham and cheese 115/30 g.	259P
au saumon demi-sel With light-salted salmon 95 g.	279P



CROQUES

Traditional hot sandwich.

Croque Madame 319P
Ham, cheese, cream and pain de mie,
topped with a fried egg 235/40/25 g. (150/40/25 g.)

Croque Monsieur 319P
Ham, cheese, cream and pain de mie 235/25 g. (150/25 g.)

Croque Monsieur au saumon 439P
Croque-monsieur with salmon 240/25 g.

TARTINES

Open french sandwich

À l'œuf poché 199P
Open sandwich with poached egg 195 g.

Au foie et à la sauce aux canneberges 249P
With liver and cranberry sauce 180 g.

Au rôti de bœuf 279P
With roastbeef 185 g.

Aux tomates et à la mozzarella 349P
Open sandwich with tomatoes and mozzarella 235/25 g.

Au saumon rôti 499P
With baked salmon 175/25 g.

Au saumon et à l'œuf poché 499P
With salmon and poached egg 315 g.

Aux crevettes et à l'avocat 449P
With shrimp and avocado 195 g.



Croques are served on either toast or campagne bread

QUICHES

Quiche is a French classical dish which consists of a shortcrust pastry base with eggs and fresh cream filling, topped with the best ingredients

Aux légumes 299P
Vegetable 125/25 g.

Au saumon et aux épinards 299P
With salmon and spinach 150/25 g.

Lorraine 299P
Bacon cube 130/25 g.

Au poulet et aux champignons 299P
With chicken and white mushrooms 135/25 g.



SALADS

Salade de quinoa et d'avocat	299p	Foie de poulet avec une salade mélangée	399p
 Quinoa, carrots, avocado, basil, arugula, tomato sauce 275 g.		Chicken liver, mix salad, bell pepper, spinach, onion sibulet, sweet chili sauce, olive oil 250 g.	
Salade Fermière	369p	Salade aux crevettes et à l'avocat	499p
 Chicken, cheese, apples, walnut, raisins, lettuce mixture, vinaigrette sauce 250 g.		 Roasted shrimps, avocado, tomatoes, cucumber, radish, celery, red onion, romaine lettuce, sesame sauce 340 g.	
Salade Grecque	369p	Au saumon et pommes de terre	449p
 Tomatoes, cucumbers, sweet pepper, olives, spinach, basil, feta cheese 320 g.		Salmon, oyster mushrooms, mini potatoes, salad mix, green onions, red onion, coriander, honey-mustard sauce 260 g.	
Salade Niçoise	399p	Salade de haricots & saumon rôti	469p
Tuna, french beans, quail eggs, tomatoes, potato, avocado 310 g.		Roasted salmon, french beans, eggs, tomatoes and vinaigrette 290 g.	
Salade l'avocat et mozzarella	399p		
Avocado, mozzarella, basil, tomatoes, salt, arugula, black pepper, olive oil 200 g.			
Salade au rôti de bœuf	399p		
Roastbeef, mini potatoes, mix salad, oyster mushrooms, red onions, green onions, cilantro, honey-mustard sauce 295 g.			
Salade de betterave & mousse de fromage blanc	249p		
 Baked beets, basil, feta cheese mousse 255 g.			
Salade César			
de légumes	299p		
Vegetable 160 g.			
au poulet	389p		
Chicken 250 g.			
au saumon	499p		
Salmon 230 g.			
aux crevettes géantes tigrées	499p		
Tiger shrimps 235 g.			

SOUPS

Soupe de poulet aux nouilles	199p
Chicken noodle soup 260/30 g.	
Soupe à l'oignon	249p
Onion soup 210/40 g.	
Soupe au potiron	359p
Creamy pumpkin and celery soup. Is served with bruschetta, baked bell pepper and feta cheese mousse 270/100 g.	
Soupe de cabillaud	399p
Cod, potatoes, tomatoes, basil. Served with wheat baguette croutons with tuna paste 260/100 g.	



Roastbeef salad



Fish soup with cod

HOT DISHES

Croquettes de dinde

Turkey cutlets 170/170/30 g.

Poitrine de poulet avec mini pommes de terre et champignons

Baked chicken breast, mini potatoes, mushrooms, cream, truffle oil, olive oil, spinach, parsley, dill 115/180 g.

Bœuf Stroganoff et purée de pomme de terre

Beef stroganoff with mashed potatoes 340 g.

Filet de morue au riz

Cod fillet, rice: red, black, white, spinach, cherry tomatoes, eggplant, zucchini, bell pepper, creamy lemon sauce, edamame beans, cumin, egg, lemon 120/145/50 g.

Filet de saumon sauté aux légumes et couscous

Salmon steak, couscous, garlic, red onion, eggplant, zucchini, Bulgarian red pepper, basil, olive oil, cilantro, guacomole sauce, lemon, sesame sauce 115/180/20/20 g.

Galette

au saumon

With salmon 240/30 g.

au thon

With tuna 390 g.

Couscous aux légumes sautés

Couscous with vegetable sauté 290 g.

499P

449P

599P

599P

749P

399P

399P

239P

PASTA

Spaghetti à la sauce tomate

Spaghetti, tomato sauce, cherry tomatoes, basil 370 g.

Pâtes à la carbonara

Carbonara 320 g.

Pâtes aux boulettes de viande dans une sauce crémeuse

Spaghetti, turkey, chicken, green onions, green peas, parsley, truffle oil 400 g.

Fettuccine aux crevettes

Fettuccine, shrimps, cherry tomatoes, onion, cheese, cilantro, parsley 390 g.

Pâtes au rôti de bœuf et aux cèpes

Spaghetti, roastbeef, porcini mushrooms, garlic, dried tomatoes, parsley, basil, dill, tomato sauce 350 g.

299P

399P

499P

499P

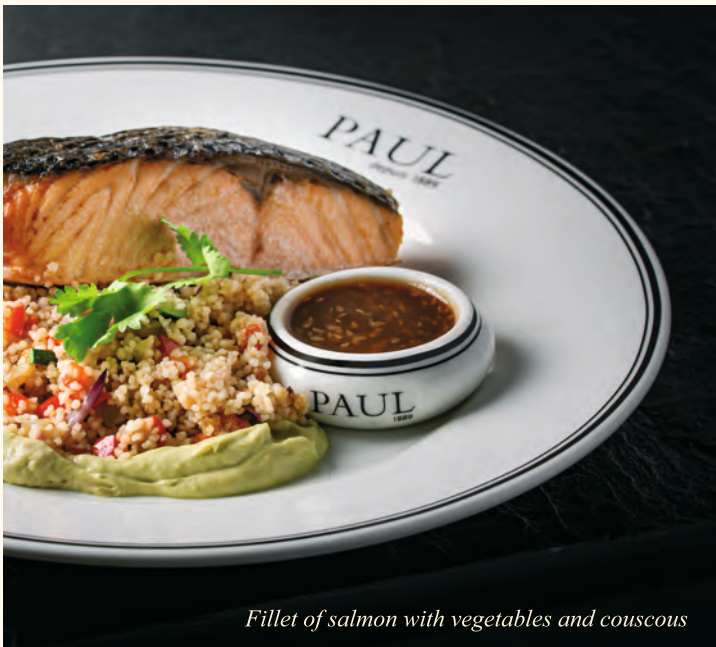
499P



Pasta with roastbeef and porcini mushrooms



Turkey cutlets



Fillet of salmon with vegetables and couscous



Desserts

ÉCLAIR

à la vanille	169P
85 g.	
au chocolat	169P
85 g.	
à la crème brûlée	149P
55 g.	
à la crème chantilly à la fraise	199P
100 g.	

MILLEFEUILLE

classique	249P
150 g.	
aux fraises	349P
With strawberry 195 g.	

TARTE

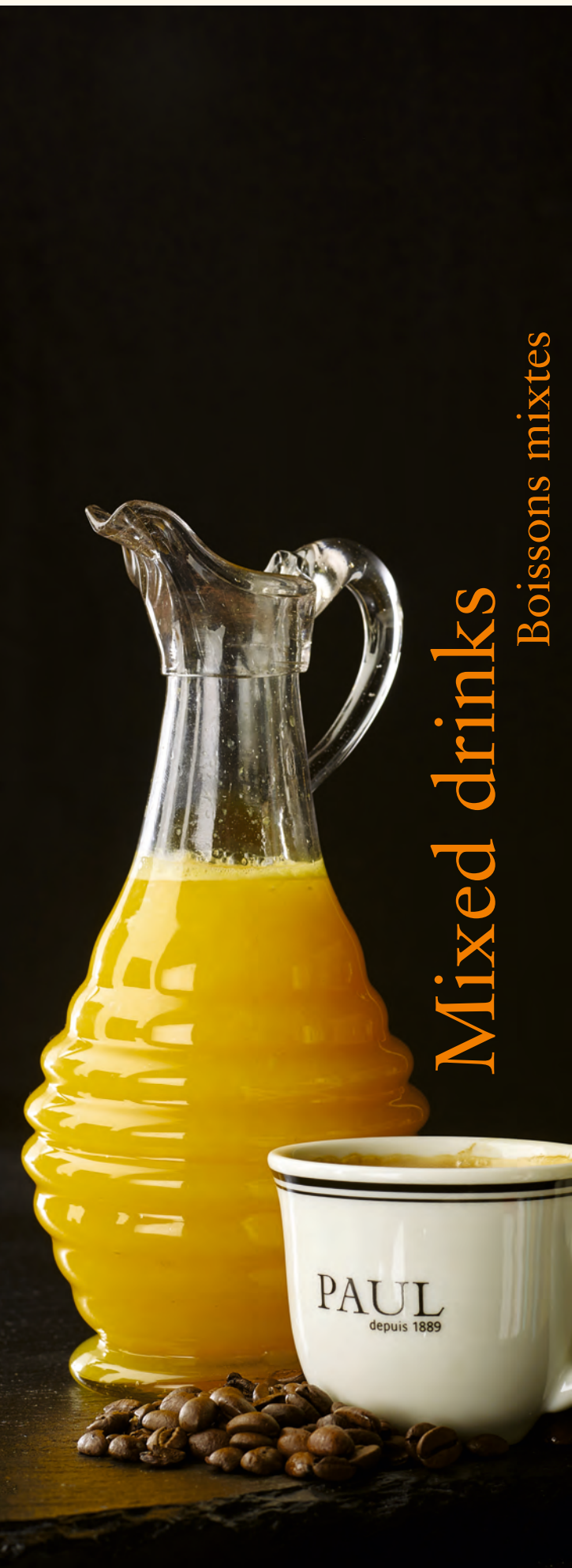
aux myrtilles	309P
With bilberries 160 g.	
aux pommes	269P
With apple 150 g.	
aux poires et aux framboises	269P
With pear and raspberry 150 g.	

TARTELETTE

aux fraises	369P
With strawberry 150 g.	
aux canneberges	369P
With blueberry 120 g.	
à la crème de citron	279P
et à la meringue	
With lemon cream and meringue 140 g.	

GÂTEAU & MACARON

Chocolat-mangue	259P
Chocolate-mango 140 g.	
Gâteau au fromage	289P
Cheesecake 130 g.	
Napoléon	299P
170 g.	
Gâteau au miel (Medovik)	289P
Honey cake 120 g.	
Macarons	269P
Vanilla, chocolate, raspberry, pistachio 80 g.	



Mixed drinks

Boissons mixtes

CAFÉS

Espresso 40 ml.	109p
Double espresso 80 ml.	169p
Americano 140 ml.	189p
Double americano 280 ml.	239p
Cappuccino 150 ml.	249p
Double Cappuccino 350 ml.	319p
Flat White 200 ml.	269p
Latte 210 ml.	269p
Double Latte 450 ml.	339p
Café moka 230 ml.	269p
Latte «Caramel salé» 250 ml.	290p
Hanny Latte 210 ml.	290p
Le café Raf 230 ml.	299p
Le café Raf à la lavande 250 ml.	299p
Cacao 230 ml.	249p
Chocolat 140 ml.	249p

At your request, coffee can be made without caffeine.
Any coffee with vegetable milk (+80 rub. to the price of coffee).

THÉS

Sélection de thés 600 ml.	249p
Assam, Earl Grey, Sencha chinois, Fleurs de jasmin, Herbal	
Le thé à l'argousier 600 ml.	290p
Sea-buckthorn tea	
Le thé au gingembre 600 ml.	290p
Ginger tea	
Sbitten au cassis 600 ml.	290p
Black-currant sbitten	

BOISSONS FROIDES

Evian 500 ml.		149p
Badoit 500 ml.		149p
Acqua Panna 500 ml.		159p
S.Pellegrino 500 ml.		159p
S.Pellegrino soda juice 200 ml.		179p
Assorted juice		
Jus disponible en assortiment 200 ml.		139p
Aranciata, aranciata rossa, chinotto		
Fresh 200 ml.		239p
Orange/grapefruit/carrot/celery/apple		
Boissons gazeuses 330 ml.		149p
Carbonated Soft Drinks		

BIÈRE & CIDRE

Cidre Kerisac 250 ml.	299p
Bière blonde Heineken	249p
Heineken pale lager beer 500 ml.	



Edmond-Charlemagne Mayot, his wife Victorine and their daughter, Suzanne, in front of their bakery in Croix, situated in the north of France

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Find us on  

Descriptions contained in this menu are for information purposes only and they do not contain detailed information about the ingredients. If you have allergies please ask a waiter or the manager for more detailed information on the content of the dishes. Our menu and full price list is available at the customer's desk. Dishes served may differ from the photos.