

PAUL
depuis 1889

Bakery Restaurant

Le Restaurant du Boulanger





PAUL, bakers at heart

The first Paul bakery was established in the French city Lille in 1889.

Since that time, a bakery under this name has conquered more than 46 countries and operates in UK, USA, Belgium, Japan and many other countries. Every morning, more than 765 bakeries all over the world bake fresh croissants, baguettes and macaroni.

Among main values of the house Paul, which provide it with lasting worldwide popularity, are the continuity of generations, the highest quality of ingredients and final products. «For over than 130 years «French-style» bread has been a real religion to passion in our family, our passion and demanding expectations of good products has been handed down through five generations. Recipes leave no room for

compromise: carefully selected ingredients, fresh products, window dressing... - everything is of immense importance for us.

We used to guarantee quality, looking for the main aim: guest's pleasure and satisfaction.»

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

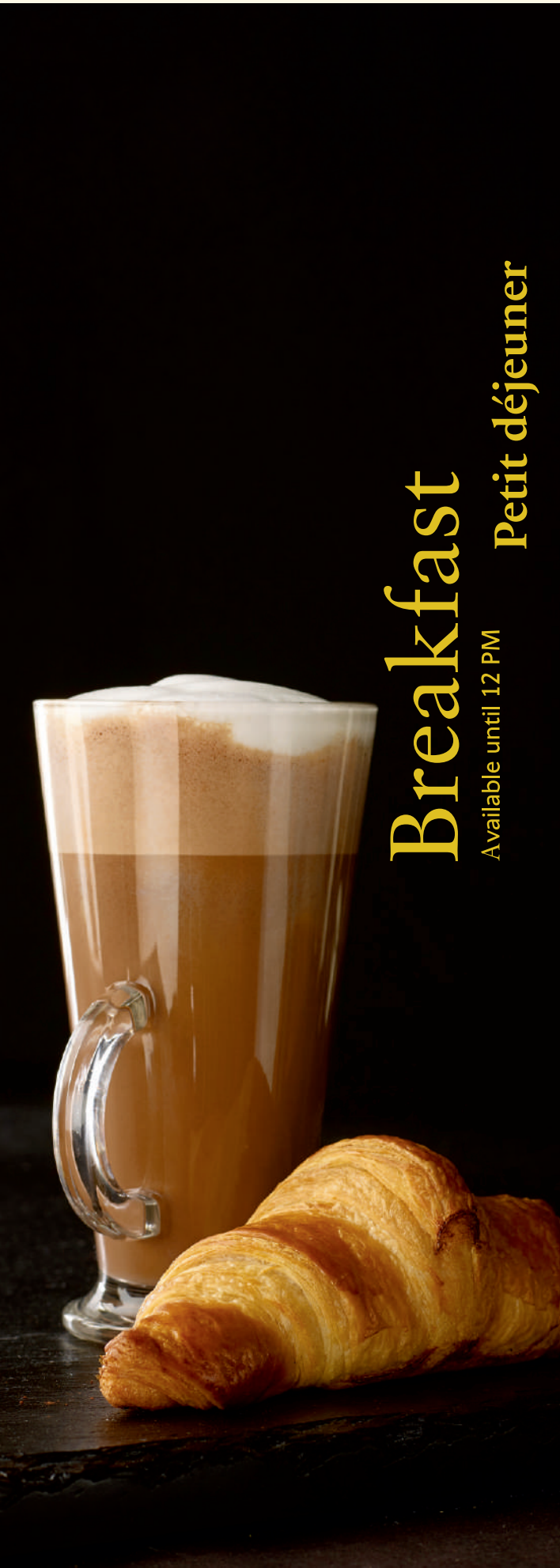
and those close to you.



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.	119P
à la crème d'amande Almond cream 120 g.	199P
à la crème de citron Lemon cream 120 g.	189P
aux pommes Apple turnover 120 g.	189P
«Noisette» 125 g.	189P
Gourmandise Puff pastry, pastry cream, chocolate chips 125 g.	189P
Chausson aux pommes Apple turnover 105 g.	189P
Feuilleté: Puff pastry	
au chocolat 60 g.	129P
au chocolat et à l'amande Chocolate and almond 135 g.	199P
aux pommes Apple 100 g.	189P
Escargot aux raisins Raisin danish 100 g.	179P
Brioche au fromage blanc Brioche with cottage cheese 110 g.	179P

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.

Petit déjeuner «PAUL»* 349P

½ baguette with jam and butter or viennoiserie of your choice: croissant, almond croissant, apple turnover, brioche

Petit déjeuner français* 449P

Croque-Monsieur 150/25 g. - toast bread, ham, béchamel, cheese
Or Croque-Madame 150/40/20 g. - toast bread, egg, ham, béchamel, cheese

Petit déjeuner anglais* 599P

120/100/40/45/25/45 g. - ½ baguette with jam and butter or viennoiserie of your choice: omelette, mini sausages (pork or beef), mushrooms, tomatoes, lettuce, toast

* For any complex Breakfast coffee or tea

Œuf bénédicte au jambon

Plain croissant, ham, poached egg, spinach, hollandaise sauce 160 g.

349P

Œuf bénédicte au saumon

Plain croissant, salmon, poached egg, spinach, hollandaise sauce 160 g.

399P

Œufs brouillés

Scrambled eggs, bread with flax seeds, cheese, cherry tomatoes 330 g.

299P

Les œufs brouillés aux légumes

Croissant, egg, milk, sweet pepper, tomatoes, basil 125/65/55 g.

319P

Chakchouka aux œufs et aux tomates

3 fried eggs, tomato sauce, onion, basil.
Served with a croissant 270/55 g.

319P

Œufs sur le plat (2 œufs)

2 fried eggs (sunny side up) 90/25 g.

149P

Omelette (2 œufs)

Plain omelette (2 eggs) 150/25 g.

199P

Bouillie

Porridge

de millet

Millet 250/25/20/30 g.

159P

de riz

Rice 250/25/20/30 g.

159P

d'avoine

Oatmeal. Milk or water, toast bread, honey, butter 250/25/20/30 g.

159P

millet recette aux fraises et aux cookies

Millet with strawberries and biscuits 265/40/25 g.

199P

riz aux abricots secs et aux cerises

Rice with dried apricots and cherrie 265/30/25 g.

199P

d'avoine aux noix et aux pommes

Oatmeal with nuts and apple 250/33/30/25 g.

249P

Yaourt et muesli

Yoghurt with muesli 225 g.

259P

Fromage Cottage fermier

Curds with cream and strawberry 240 g.

269P

Syrniki à la vanille

Curd-fritters. Curds, strawberry, mint 150/30/10 g.

299P



FRUITS&GRAINS

Bâtonnets de légumes

Vegetable sticks 215 g.

199P

Salade de fruits

Fruit salad 230 g.

249P



Scrambled eggs with vegetables



Egg benedict with salmon



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.	274P
au poulet Chicken 220/30 g.	274P
au thon Tuna 230/30 g.	294P
au saumon Salmon 200/30 g.	334P
aux tomates et à la mozzarella Tomatoes and mozzarella 200/30 g.	314P
au rôti de bœuf Roast beef 245/30 g.	324P
avec du jambon Ham 180/30 g.	374P

SANDWICH VIENNOIS

au jambon, au fromage et aux légumes With ham, cheese and vegetables 220/30 g.	274P
au camembert With camembert cheese 215/30 g.	374P

CLUB SANDWICH

au thon With tuna 165/30 g.	274P
au poulet et au bacon With chicken and bacon 160/30 g.	274P
au saumon cuit With roasted salmon 185/30 g.	324P

CROISSANT

au jambon cuit et au fromage With ham and cheese 115/30 g.	274P
au saumon demi-sel With light-salted salmon 95 g.	304P

CROQUES

Traditional hot sandwich.

Croque Madame 339P
Ham, cheese, cream and pain de mie,
topped with a fried egg 235/40/25 g. (150/40/25 g.)

Croque Monsieur 339P
Ham, cheese, cream and pain de mie 235/25 g. (150/25 g.)

Croque Monsieur au saumon 449P
Croque-monsieur with salmon 240/25 g.

TARTINES

Open french sandwich

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

Au foie et à la sauce aux canneberges 269 P
With liver and cranberry sauce 180 g.

Au rôti de bœuf 289 P
With roastbeef 185 g.

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

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

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

Aux crevettes et à l'avocado 459 P
With shrimp and avocado 195 g.



Tartin with shrimp and avocado

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 304P
Vegetable 125/25 g.

Au saumon et aux épinards 324P
With salmon and spinach 150/25 g.

Lorraine 304P
Bacon cube 130/25 g.

Au poulet et aux champignons 304P
With chicken and white mushrooms 135/25 g.



Croque Madame



Tartin with roastbeef

Croques are served on either toast or campagne bread

SALADS

Salade de quinoa et d'avocat	299P
 Quinoa, carrots, avocado, basil, arugula, tomato sauce 275 g.	
Salade Fermière	369P
 Chicken, cheese, apples, walnut, raisins, lettuce mixture, vinaigrette sauce 250 g.	
Salade Grecque	369P
 Tomatoes, cucumbers, sweet pepper, olives, spinach, basil, feta cheese 320 g.	
Salade Niçoise	399P
Tuna, french beans, quail eggs, tomatoes, potato, avocado 310 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.	



Roastbeef salad

Avec du saumon et des crevettes	699P
Shrimp, salmon with/with, salad mix, avocado, carrot, radish, cherry tomatoes, sesame sauce, vinaigrette sauce, wheat baguette croutons with tuna paste 410g.	
Salade Alpine	449P
Dried ham, salad mix, tomatoes, cheese, apples, walnuts, olives, vinaigrette sauce 240g.	
Salade aux crevettes et à l'avocat	499P
 Roasted shrimps, avocado, tomatoes, cucumber, radish, celery, red onion, romaine lettuce, sesame sauce 340 g.	
Salade de haricots & saumon rôti	469P
Roasted salmon, french beans, eggs, tomatoes and vinaigrette 290 g.	
Au saumon et pommes de terre	449P
Salmon, oyster mushrooms, mini potatoes, salad mix, green onions, red onion, coriander, honey-mustard sauce 260 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.	



Fish soup with cod

HOT DISHES

Croquettes de dinde

Turkey cutlets 170/170/30 g.

Poitrine de poulet avec sauté de légumes et sauce aigre-douce

Baked chicken breast, vegetable saute, sweet and sour sauce, coriander 115/150/50g.

Bœuf Stroganoff et purée de pomme de terre

Beef stroganoff with mashed potatoes 340 g.

Côtelettes de morue au quinoa

Cod cutlets, quinoa, cherry tomatoes, spinach, butter, soy-oyster sauce 160/150/30g.

Filet de saumon avec salade et purée

Salmon fillet on the skin, mashed potatoes, avocado, Basil, tomatoes, cucumbers, red onion, honey-mustard dressing 325 g.

Foie de poulet avec une salade mélangée

Chicken liver, mix salad, bell pepper, spinach, onion sibulet, sweet chili sauce, olive oil 250 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.



Turkey cutlets

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

Spaghetti, roast beef, dried tomatoes, garlic, Basil, parsley, dill, tomato sauce 330 g.



Pasta with roastbeef and porcini mushrooms



Fillet of salmon with vegetables and couscous



Desserts

ÉCLAIR

à la vanille 85 g.	179P
au chocolat 85 g.	179P
à la crème brûlée 55 g.	179P
à la crème chantilly à la fraise 100 g.	199P

MILLEFEUILLE

classique 150 g.	279P
aux fraises With strawberry 195 g.	379P

TARTE

aux myrtilles With bilberries 160 g.	349P
aux pommes With apple 150 g.	279P
aux poires et aux framboises With pear and raspberry 150 g.	299P

TARTELETTE

aux fraises With strawberry 150 g.	379P
aux canneberges With blueberry 120 g.	379P
à la crème de citron et à la meringue With lemon cream and meringue 140g.	289P

GÂTEAU & MACARON

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

Mixed drinks

Boissons mixtes

CAFÉS

Espresso	40 ml./80 ml. LAVAZZA	109 P/169 P
Americano	140 ml./280 ml.	189 P/249 P
Cappuccino	150 ml./150 ml.	259 P/329 P
Latte	210 ml./450 ml.	279 P/349 P
Latte «Caramel salé»	250 ml./450 ml.	299 P/399 P
Le café Raf	230 ml./450 ml.	299 P/399 P
Le café Raf à la lavande	250 ml./450 ml.	299 P/399 P
Flat White	200 ml.	279 P
Café moka	230 ml.	279 P
Hanny Latte	210 ml.	299 P
Cacao	230 ml./450 ml.	249 P/349 P
Chocolat	140 ml.	299 P

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.	269 P
Assam, Earl Grey, Sencha chinois, Fleurs de jasmin, Herbal, Menthe framboise, Fruité avec carcade, Fruité à la citronnelle.		
Le thé à l'argousier	600 ml.	390 P
Sea-buckthorn tea		
Le thé au gingembre	600 ml.	390 P
Ginger tea		
Sbiten au cassis	600 ml.	390 P
Black-currant sbiten		

BOISSONS FROIDES

Evian	500 ml. evian	190 P
Badoit	330 ml. BADOIT	190 P
Volvic	330 ml. Volvic	129 P
Jus disp onible en assortiment	200 ml.	150 P
Fresh	200 ml.	270 P
Orange/grapefruit/carrot/celery/apple		
Boissons gazeuses	330 ml.	150 P
Carbonated Soft Drinks		

BIÈRE & CIDRE

Cidre Kerisac	250 ml.	350 P
Bière blonde Heineken		260 P
Heineken pale lager beer 470 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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📍 MEGA Belaya Dacha 14 km MKAD, Kotelniki,
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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.