



LE RESTAURANT DE PAUL



ALL DAY MENU

from 12pm

TO SHARE

Mixed Casablanca olives ● 3.45

Marinated with garlic, peppers & spices

Toasted Valencia almonds ● 3.45

Lightly salted

Corbeille de pain artisan 2.95

Basket of freshly baked bread to share

Hummus & crumbled feta tartine ● 5.95

Butternut squash, pesto, pine nuts on toasted sourdough

Crushed avocado & hot smoked salmon tartine 6.25

Diced cucumber and dill on toasted sourdough

Mushroom duxelle & bacon tartine 5.95

Emmental, parsley on toasted sourdough

Goat's cheese & pepper tartine ● 5.95

Walnuts, chopped chives on toasted sourdough

Charcuterie board 9.50

Saucisson sec, Bayonne ham, coppa, rosette, smoked duck, pork pâté & cornichons

STARTERS

Soup of the day 6.20

Served with toasted PAUL baguette

Classic French onion soup 6.45

Emmental cheese croûtons

Baked camembert ● 8.45

Honey, multiseed & toasted PAUL baguette

Terrine de campagne 6.95

Pork pâté, red onion confiture & cornichons, toasted sourdough

Scottish oak smoked salmon 9.25

Dill tzatziki, capucine capers, lemon wedge & toasted sourdough

Calamari & whitebait fritters 6.50

Aioli dip, lemon, affila cress

MAINS

Beef Bourguignon 13.95

With red wine, smoked bacon, mushrooms, carrots and served with buttery mash

Chicken paillard 12.95

Pan-fried flattened chicken breast, tender stem broccoli, lemon & tarragon dressing

Minute steak 12.95

8oz beef rump, béarnaise sauce, served with mixed leaf salad and house seasoned chips

Pair with a glass of
Demoiselle de Veyrac Rouge
6.25

Farmhouse chicken & mushroom casserole 14.95

Creamy mash potatoes

Roast fillet of salmon 13.95

Giant couscous, spinach, butternut squash, white wine & sage sauce

Blue cheese gnocchi ● 10.50

Mushroom & blue cheese sauce, parsley crumb

Cauliflower gratin colombo ● 9.95

Baked with spinach, butternut squash, Emmental & bechamel sauce with pumpkin seeds

All-day omelette ● 9.50

Free range eggs, served with mixed leaf salad and house seasoned chips

Add as you wish:

Emmental cheese, avocado,

sautéed mushrooms ● 95p each

Ham, dry cured bacon 1.50 each

Scottish oak smoked salmon 2.95

SALADS

Warm goat's cheese & roast butternut squash salad ● 11.50

Caramelized red onion, giant couscous, mixed leaf salad, dry cranberry and pecan nuts, balsamic dressin^g

Tuna niçoise salad 15.95

Soft-boiled egg, green beans, Batavia, cherry tomatoes, peppers, Ratte potatoes, anchovies & black olives, lemon & olive oil dressing

Spiced falafel & beetroot ● 11.50

Spinach, chick pea, croutons, pumpkin seeds, tzatziki & hummus, lemon dressing

BURGERS & BAGUETTES

PAUL's beef burger 13.95

The bakers beef burger, served with batavia, tomato, spicy mayonnaise relish, melted raclette, house seasoned chips

Halloumi burger ● 11.95

Baked mushroom, spinach, tzatziki, cucumber, tomato chutney and house seasoned chips

Roast chicken baguette 9.50

Batavia, piquillo pepper, lemon & olive oil dressing, served with house seasoned chips

Melted goat's cheese baguette ● 8.95

Piquillo pepper, Batavia, balsamic dressing, served with house seasoned chips

Rump steak baguette 12.95

Spinach, plum tomato & homemade tartare sauce, served with house seasoned chips

DESSERTS & CHEESE

Crème brûlée 6.95

Classic French dessert made with vanilla

Dark chocolate brownie 5.95

Vanilla ice cream

Chocolate & Cream Croissant 4.95

Filled croissant with warm chocolate sauce and cream

Salted Caramel & Almond Croissant 3.95

Filled croissant with salted caramel sauce, cream and topped with toasted almonds

French cheese board 6.95

Camembert, Forme d'Ambert, Rocamadour, Tomme de Savoie, Reblochon

Cake of the day

Ask for today's cake of the day

Add a scoop of ice cream 1.95

Add hot chocolate sauce or whipped cream 1.00

Glaces & sorbets artisanales 4.95

Two scoops of your choice - please ask for today's flavours

Add hot chocolate sauce

or whipped cream 1.00

SIDES

Green salad & beetroot ● 3.25

Tender stem broccoli ● 3.95

House seasoned chips ● 3.95

Wilted spinach ● 3.95

Creamy mash potatoes ● 3.95

DRINKS

RED

Demoiselle de Veyrac Rouge

Pays d'Hérault, South of France

Soft & fruity

175ml 6.25 | 250ml 8.25 | Btl 24.50

Syrah

Laurence de Veyrac, Languedoc

Balanced, full flavoured, peppery red, old bush vines

175ml 6.95 | 250ml 8.95 | Btl 26.50

Gamay-Chiroubles

Chateau de Javernand

A organic smooth, elegant and mature wine

Btl 31.50

Merlot Château Gelineau

Côtes de Bourg, Bordeaux

Smooth, barrel aged gem

175ml 8.95 | 250ml 10.95 | Btl 32.00

Côtes du Rhône

'Prieure'Chateau Gigognan

Organic, juicy, full, made alongside their Chateaufneuf

175ml 8.95 | 250ml 11.95 | Btl 35.00

Bourgogne Pinot Noir

Château de Mauperthuis, Northern Burgundy

A lighter classic Pinot noir from the Chablis region

Btl 38.00

WHITE

Demoiselle de Veyrac Blanc

Pays d'Hérault, South of France

Fresh & crisp, beautiful grapey finish

175ml 6.25 | 250ml 8.25 | Btl 24.50

Côtes de Gascogne

Domaine de L'Horgelus, South West France

Aromatic and intense blend from local variety Gros Manseng

Btl 25.50

Viognier

Domaine Preignes le Neuf Coteaux de Beziers

175ml 6.95 | 250ml 8.95 | Btl 26.50

Picpoul de Pinet

Laurence de Veyrac, Languedoc

Beautifully balanced, dry & mineral

Btl 27.95

Chardonnay

Olivier Coste, Languedoc

Fine, elegant and crisp with a lovely hint of oak

175ml 7.95 | 250ml 9.95 | Btl 29.50

Sauvignon Blanc de Touraine

Domaine de la Rochette, Loire Valley

175ml 8.20 | 250ml 10.95 | Btl 32.50

SPARKLING

Cavalier Brut Blanc de Blancs

A dry, fresh bubbly made from organic grapes

125ml 7.95 | Btl 32.00

Veuve clicquot yellow label brut
Champagne

The maison's signature champagne with notes of subtle yellow and white fruits

Btl 74.00

Veuve clicquot rosé label brut

Rosé Champagne

The maison's signature champagne with notes of subtle yellow and white fruits

Btl 84.00

Champagne PAUL

Located in the Grand Cru of Bouzy in North Eastern France, the Savès family produce all their exceptional wines by hand in tiny quantities

125ml 8.95 | Btl 49.95

LES ROSÉS DE SOIF

Cuvée Rosalie

Domaine Terre de Mistral, Provence

Elegant, bright berry fruit rosé finnese from Provence

175ml 7.20 | 250ml 9.20 | Btl 27.50

Wines by the glass are also available in 125ml size

BEERS, CIDERS & COCKTAILS

Curious Brew 4.7%	Pint	5.50
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Curious Session IPA 4.4%	Half pint	3.50
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Estrella Damm 4.6% 330ml	4.80
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Meantime London lager 4.5% 330ml	4.80
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Modelo Especial 4.5% 330ml	4.80
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Curious apple cider 5.2% 330ml	4.75
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Kir vin blanc 175ml	6.25
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Peach, blackcurrant or blackberry liquor

Kir crémant 125ml	7.90
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Peach, blackcurrant or blackberry liquor

SOFT DRINKS

Orangina 250ml	2.75
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Coca cola, Diet Coke 330ml	2.75
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Still or Sparkling water	330ml	2.25
	750ml	3.95



LE RESTAURANT DE PAUL

BREAKFAST - BRUNCH MENU

Served from 7.30am until 12pm

BREAKFAST PLATES

Petit déjeuner anglais 10.95

2 fried eggs, streaky bacon, French Toulouse sausage, Provençal tomato, char-grilled mushrooms toasted campagne bread

Petit déjeuner végétarien 9.45

2 fried eggs, halloumi, provençal tomato, char-grilled mushroom, wilted spinach, sourdough toast

Scottish oak smoked salmon & scrambled eggs 9.45

Provençal tomato, toasted campagne bread

Avocado & poached eggs 8.95

Edamame beans, chilli flakes & fresh coriander, multigrain toast

Avocado & halloumi 7.95

Poached egg, yoghurt and spicy tomato chutney, multi-seed toast

Egg, potato rösti & streaky bacon 7.95

2 fried eggs, potato rösti, provençal tomato, streaky bacon

Poached eggs, mushroom duxelle & streaky bacon 7.95

2 poached eggs, parsley, toasted sourdough toast

Petit déjeuner complet 12.95

Any Breakfast Plate or Classic Eggs dish, with fresh juice and a hot drink of your choice*

BREAKFAST BAGUETTE

Bacon, egg, sausage baguette 8.95

2 fried eggs, French Toulouse sausage, streaky bacon, PAUL bread

CLASSIC EGGS

Omelette 5.95

3 free range eggs, herbs, Provençal tomato, toasted campagne bread

Add as you wish:

- Emmental cheese, avocado, sautéed mushrooms 95p each
- Ham, dry cured bacon 1.50 each
- Scottish oak smoked salmon 2.95

Royale 8.95

2 poached eggs, Scottish oak smoked salmon, hollandaise sauce, toasted campagne bread

Bénédicte 7.95

2 poached eggs, ham, hollandaise sauce, toasted campagne bread

Florentine 7.95

2 poached eggs, wilted baby spinach, hollandaise sauce, toasted campagne bread

FRUITS & GRAINS

Granola maison 4.95

Homemade granola with seeds, nuts seasonal fruits & yoghurt

Porridge myrtille 4.50

Blueberry porridge & honey

Salade de fruits 4.75

Seasonal fruit salad

BAKER'S OVEN

Brioche French toast 5.25

Crème Anglaise, warm chocolate sauce or strawberry jam

Continental breakfast 10.45

Basket of freshly baked Viennoiseries, fresh juice and a hot drink of your choice

Corbeille du pâtissier to share 6.45

Basket of three freshly baked viennoiseries & half baguette with butter & jam

Corbeille du boulanger to share 4.95

Basket of assorted freshly baked PAUL bread with butter & jam

Croque monsieur 6.95

Ham, Emmental cheese

Croque madame 8.45

Ham, Emmental cheese, topped with a fried egg

Croissant jambon fromage 4.95

Ham & cheese croissant

Demi baguette 1.95

With butter & jam, please ask your server if you would like it toasted

EXTRAS

Emmental cheese, avocado, sautéed mushrooms 95p each
Ham, streaky bacon 1.50 each
Scottish oak smoked salmon 2.95

SOFT DRINKS

Freshly squeezed orange juice 330ml 4.00

Fresh apple or pineapple juice 250ml 2.50

Orangina 250ml 2.75

Virgin Mary 4.50

Coca cola, Diet Coke 330ml 2.75

Still water 330ml 2.25 | 750ml 3.95

Sparkling water 330ml 2.25 | 750ml 3.95

HOT DRINKS

Powered by Lavazza

	Small	Large
Espresso	2.20	2.50
Macchiato	2.10	2.50
Flat white	3.05	
Americano	2.45	3.05
Cappuccino	2.70	3.25
Latte	2.70	3.25
Mocha	3.40	4.35
Signature Hot Chocolate	3.40	4.35
Chai latte	3.35	3.60

Tea	For 1	For 2
Choose from:	2.40	3.60

- Breakfast
- Earl Grey
- Green
- Mint

Extras

-Oat milk, Coconut milk	40p
-Extra shot	45p
-Whipped cream & syrups (Hazelnut, Vanilla, Caramel)	50p

- Decaf, soya milk, skimmed milk & babyccino available

AFTERNOON TEA

From 2.30pm till 5.30pm

A PARISIAN TWIST ON A DELIGHTFUL AFTERNOON TEA

Artisan bread sandwiches

French pâtisserie cakes

Mini macarons

Freshly baked almond brioche loaf

Chantilly cream and jam

Hot drink of your choice 14.95

Glass of bubbles – Cavalier Brut Blanc de Blancs 19.95

Glass of PAUL Champagne 21.95

Free flowing bubbles – Cavalier Brut Blanc de Blancs 24.95

Ask your server for the full menu

Vegetarian ● | Vegan ● | All eggs used are free range. Depending on location a discretionary optional gratuity of 12.5% may be added to your bill. Whilst every care is taken with your meal, we cannot guarantee a 100% allergen free environment; nor can we guarantee against the processes used by our suppliers, unless otherwise stated. Our recipes may change, so please check each time you visit us. Please ask your waiter for more information about allergens. Our products are subject to availability.

All our products may contain traces of nuts. Cocktails serving times apply in covent garden only: Mon-Fri 07:00 – 21:00, Sat & Sun 08:00 – 21:00. Petit déjeuner complet, hot drink of your choice offer excludes hot chocolate.

LE RESTAURANT DE PAUL

BAR MENU COCKTAILS

MARTINI FRAISE & BASILIC 8.95
Basil, strawberries, cranberry juice, lime juice, pepper, strawberry liqueur, vodka

PINK MOI 7.95
Grapefruit juice, vanilla, St Germain elderflower liqueur, Campari, vodka

PAUL STAR MARTINI 8.95
Passion fruit, vodka, pineapple juice, passion fruit liqueur, lime juice, vanilla syrup, pineapple juice, Cavalier

L'AVION BLEU 7.50
Apple juice, lime juice, Maraschino liqueur, violet liqueur, Beefeater gin

DANIEL'S À LA PRUNE 8.95
Lime juice, gomme syrup, Evangelista Liquirizia, plum wine, Jack Daniel's

MURE BEAU 9.50
Cranberry juice, lime juice, Ratafia Evangelista, cognac

ELDERFLOWER SPRITZ 9.95
Elderflower, St Germain elderflower liqueur, Cavalier

FRENCH 75 9.95
Raspberry, lime juice, Ratafia Evangelista, Beefeater gin, Cavalier

NEGRONI LAVANDE 8.95
Beefeater gin, Dolin Rosso vermouth, Campari, lavender

MARGARITA 8.95
Lime juice, Cointreau liqueur, tequila

COSMOPOLITAN 8.95
Cranberry juice, lime juice, Cointreau liqueur, vodka

CAIPIRINHA 7.50
Lime, sugar, ice, Sagatiba Cachaca

LONG ISLAND ICED TEA 9.95
Lime juice, coca-cola, Cointreau liqueur, rum, vodka, Beefeater gin, tequila

THYME CITRON 7.95
Lime juice, thyme, Beefeater gin, soda

APEROL SPRITZ 9.95
Cavalier, Aperol on the rocks, slice of orange, splash of soda

PIMM'S 200ml 6.95 | 1L jug 19.95
Strawberry, orange, mint, cucumber, lemonade, Pimm's

KIR PÊCHE 6.25
Demoiselle de Veyrac Blanc, crème de pêche

KIR CASSIS 6.25
Demoiselle de Veyrac Blanc, crème de cassis

KIR MURE 6.25
Demoiselle de Veyrac Blanc, crème de mure

KIR ROYAL PÊCHE 7.90
Cavalier, crème de pêche

KIR ROYAL CASSIS 7.90
Cavalier, crème de cassis

KIR ROYAL MURE 7.90
Cavalier, crème de mure

£6 HAPPY HOUR

4 - 7 PM EVERY DAY

FRENCH MARTINI 8.95
Raspberry, pineapple juice, lime Chambord liqueur, vodka

MARTINI CAFÉ 8.95
Coffee, vanilla, Kalhua liqueur, vodka

MOJITO CLASSIC 8.95
Lime, mint, gomme syrup, soda water, ice, rum

OLD FASHIONED 8.95
Angostura Bitters, sugar, Jack Daniel's

PASSION FRUIT MOJITO 8.95
Passion fruit, lime, mint, Gomme syrup, passion fruit liqueur, soda, rum

PASSION FRUIT MARGARITA 7.50
Passion fruit liqueur, Cointreau liqueur, passion fruit, tequila

GIN & TONIC

BEEFEATER

Served with fresh lime wedge
Single 5.95 | Double 8.95

TANQUERAY

Served with fresh grapefruit
Single 7.50 | Double 9.95

MONKEY 47

Served with fresh raspberries
Single 10.00 | Double 12.95

BULLDOG

Served with fresh blackberries
Single 7.95 | Double 10.45

HENDRICKS

Served with fresh cucumber
Single 7.95 | Double 9.95

BOMBAY SAPPHIRE

Served with fresh orange peel
Single 6.95 | Double 9.45

THE BOTANIST

Served with fresh lavender and fresh lemon
Single 8.95 | Double 11.95

GIN MARE

Served with fresh thyme and basil leaves
Single 9.50 | Double 11.95

BEERS

CURIOUS BREW OR IPA

568ml 4.7% ALC 5.50

275ml 4.7% ALC 3.50

MEANTIME LONDON LAGER

330ml 4.5% 4.80

ESTRELLA DAMM

330ml 4.6% 4.80

MODELO ESPECIAL

330ml 4.5% 4.80

CURIOUS APPLE CIDER

330ml 5.2% 4.75

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All our products may contain traces of nuts. ● = Vegetarian ● = Vegan

LE RESTAURANT DE PAUL

BAR MENU

SNACKS

SMOKED PAPRIKA ONION RINGS ● 3.95

CASABLANCA OLIVES ● 3.45

SALTED VALENCIA ALMONDS ● 3.45

HOUSE SEASONED CHIPS ● 3.95

SWEET POTATO CHIPS ● 3.95

HONEY & LEMON CHICKEN SKEWER 5.25

MOROCCAN CHICKEN SKEWER 5.25

HUMMUS & FETA TARTINE ● 5.95

AVOCADO & SALMON TARTINE 6.25

GOATS CHEESE & PEPPER 5.95

MUSHROOM & BACON TARTINE 5.95

CALAMARI & WHITEBAIT FRITTERS 6.50

Aioli dip, lemon, affila cress

CAMEMBERT AU FOUR ● 8.45

Oven baked camembert, rosemary, garlic & honey,
toasted PAUL baguette

TERRINE DE CAMPAGNE 6.95

Pork pâté, red onion confiture & cornichons, toasted
sourdough

CHARCUTERIE BOARD 9.50

Made for one - Saucisson sec, Bayonne ham, coppa,
rosette, smoked duck, pork pâté & cornichons

CHEESE BOARD ● 6.95

Made for one - Fourme d'Ambert, Tomme,
Camembert & mini Rocamadour & Reblochon with
grapes, apple

WINES

RED

DEMOISELLE DE VEYRAC ROUGE

Pays d'Hérault, South of France

Soft & fruity

175ml 6.25 | 250ml 8.25 | Btl 24.50

SYRAH

Laurence de Veyrac, Languedoc

Balanced, full flavoured, peppery red, old bush vines

175ml 6.95 | 250ml 8.95 | Btl 26.50

GAMAY DE TOURAINE

Domaine de la Rochette, Loire Valley

Soft, intense red fruit & beautiful balanced flavours

Btl 31.50

MERLOT CHÂTEAU GELINEAU

Côtes de Bourg, Bordeaux

Smooth, barrel aged gem

175ml 8.95 | 250ml 10.95 | Btl 32.00

CÔTES DU RHÔNE

'Prieure' Chateau Gigognan

Organic, juicy, full, made alongside their Chateauneuf

175ml 8.95 | 250ml 11.95 | Btl 35.00

BOURGOGNE PINOT NOIR

Château de Mauperthuis, Northern Burgundy

A lighter classic Pinot noir from the Chablis region

Btl 38.00

WHITE

DEMOISELLE DE VEYRAC BLANC

Pays d'Hérault, South of France

Fresh & crisp, beautiful grapey finish

175ml 6.25 | 250ml 8.25 | Btl 24.50

CÔTES DE GASCOGNE

Domaine de L'Horgelus, South West France

Aromatic and intense blend from local variety Gros

Manseng

Btl 25.50

VIOGNIER

Domaine Preignes le Neuf Coteaux de Beziers

175ml 6.95 | 250ml 8.95 | Btl 26.50

PICPOUL DE PINET

Laurence de Veyrac, Languedoc

Beautifully balanced, dry & mineral

Btl 27.95

CHARDONNAY

Olivier Coste, Languedoc

Fine, elegant and crisp with a lovely hint of oak

175ml 7.95 | 250ml 9.95 | Btl 29.50

SAUVIGNON BLANC DE TOURAINE

Domaine de la Rochette, Loire Valley

175ml 8.20 | 250ml 10.95 | Btl 32.50

SPARKLING

CAVALIER BRUT BLANC DE BLANCS

A dry, fresh bubbly made from organic grapes

125ml 7.95 | Btl 32.00

CHAMPAGNE PAUL

Located in the Grand Cru of Bouzy in North Eastern
France, the Savès family produce all their exceptional

wines by hand in tiny quantities

125ml 8.95 | Btl 49.95

VEUVE CLICQUOT YELLOW LABEL BRUT

Champagne

The maison's signature champagne with notes of
subtle yellow and white fruits

Btl 74.00

VEUVE CLICQUOT ROSÉ LABEL BRUT

Rosé Champagne

The maison's signature champagne with notes of
subtle yellow and white fruits

Btl 84.00

LES ROSÉS DE SOIF

CUVÉE ROSALIE

Domaine Terre de Mistral, Provence

Elegant, bright berry fruit rosé finesse from
Provence

175ml 7.20 | 250ml 9.20 | Btl 27.50

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All our products may contain traces of nuts. ● = Vegetarian ● = Vegan