

PAUL
depuis 1889

Bakery Restaurant

Le Restaurant du Boulanger





PAUL are bakers to the bottom of heart

PAUL is a chain of bakery restaurants “Maison de qualite that has consistently maintained the high quality traditions since 1889. In addition, the PAUL bakery restaurants chain

Is also a family-owned company, numbering five generations, specializing in creating the taste of good bread ever since my great-grandfather opened the first bakery.

Today we are very proud to welcome our guests at our bakery restaurant in Kazakhstan and declare that our bread has the same delicate nutty flavor as in Paris.

The PAUL bakery has become not only a part of the French culinary arts, but also the cultural heritage of France. Most of our central city stores in France have retained the same windows as in the past and embody an idea of their kind, using the finest materials for restaurant decor, including antiques and decorative items that

were searched all over France, which allowed to create the special welcoming atmosphere of the restaurant that we see today.

Our PAUL restaurant will take you on a flavorful journey along France, offering a wide range of appetizing Viennese pastries, cakes, French-style dishes and snacks, including quiche cake with pastry cream and various fillings, cheese and ham sandwiches, fresh vegetable salads and other delicious dishes.

Welcome to PAUL Bakery Restaurant and bon appetite!

Maxime HOLDER
Chairman
PAUL International



The Luxury of a Moment...

There is always a bakery in the center of every district, in every city and in every village in France. This is a place where people can gather, talk and spend time together.

Our bakery, cafes, restaurants, with their warm, cozy atmosphere, offer to spend pleasantly any time of the day, morning, noon and evening, with recipes full of taste.

Enjoy the freshly baked scent of bread, our mouth-watering pastries and tartlets, our simple yet healthy dishes, carefully prepared from the freshest ingredients.

Discover our traditional French dishes and different flavors from different regions of France and enjoy the gastronomic journey you are about to start!



BENEFICIAL FOR THE HEALTH



VEGETARIAN CUISINE



NOVELTY PRODUCT



**OUR
HOME-BAKED PRODUCTS**

Croissant	1100₹
Croissant with chicken	1700₹
Croissant with salmon	1900₹
Croissant with cheese	1600₹
Tomato and mozzarella croissant	1600₹
Mix croissant	1800₹
Chocolate puff	1300₹
Winkle with raisins	1400₹
Grillet with apple	1900₹
Sugar disc	900₹
Almond croissant	1500₹



Chocolate puff

Breakfasts on
weekdays until 12:00,
on holidays
and weekends
until 15:00



BREAKFASTS

Avocado and poached egg tartine 3100₪

Healthy multigrain bread with avocado paste and poached egg, combined with smoked turkey and Provencal tomato

English breakfast 3500₪

Classic breakfast combination – fried eggs, sausages or turkey fillets of your choice, homemade potatoes with mushrooms and fresh vegetables

Scramble with shrimp 3500₪

The most delicate scramble, combined with flavorful shrimp and spinach

Cottage-cheese pancakes 2800₪

Eggs benedict with smoked salmon 4500₪

Omelette complete 2500₪

Vegetable omelette 2500₪

Classic omelet with cherry tomatoes, broccoli and asparagus. Garnished with arugula and radish slices



Eggs benedict with smoked salmon



Scramble with shrimp



Fruits & Co

Fruits & compagnie

LEMONADES 1 L

Berry	3200₮
Exotic	3200₮
Citrus	3200₮
Rose-grapefruit	3200₮
Strawberry-passion fruit	3200₮
Mango-kiwi	3200₮

SMOOTHIE 0.2 L

Mango	2200₮
Avocado and kiwi	2900₮
Matcha-mango	2200₮

FRESH JUICES 0.2 L

Orange	2000₮
Grapefruit	2100₮
Pineapple	3100₮
Apple	2100₮
Celery	1700₮
Fresh green	1800₮



Orange fresh

Breakfasts on
weekdays until 12:00,
on holidays
and weekends
until 15:00



eating well PAUL MUSLI & FRUIT	
Chia pudding with strawberries	2800₹
Chia pudding with mango	2800₹
Yogurt with granola and banana	2500₹
Baked muesli with honey, natural yogurt, almond slices, chia pudding, banana pieces and chocolate	
Bircher	2500₹
An incredibly healthy and delicious desert Choose flavors: matcha, berry, apricot	



Bircher

PORRIDGES	
Oat porridge with muesli and caramelized apple	1700₹
The classic recipe or with vegetable soy milk	
Buckwheat porridge with figs	1700₹
Porridge with natural and deliciously fragrant dried figs	
You can choose one of the additional ingredients to your taste	
Berry jam, Walnut, Raisins, banana	300₹



Buckwheat porridge with figs



Baker's specialities

Les spécialités du boulanger

OUR SANDWICHES

 Tomato and mozzarella sandwich	2400₹
Chicken sandwich	2400₹
Sandwich mix	2400₹
Salmon sandwich	3300₹
Tuna sandwich	2500₹
Camembert sandwich	3500₹



Camembert Sandwich

TARTINS

Tomato and mozzarella tartine 2800₸

Provencal herb tomatoes, mozzarella, basil, Pesto sauce

Tartine ratatouille 2100₸

Tender and flavorful ratatouille, Cremette cheese and zucchini. Served alongside with mixed salad

Mushrooms tartine 2500₸

Saute champignons with garlic

Tartine with marinated chicken 2600₸

Chicken fillet with Provencal herbs, fresh tomatoes and Cremette cheese

Tartine with avocado and salmon 4500₸

Delicate avocado puree, smoked salmon, Cremette cheese. Served with mix salad



Tartine with avocado and salmon



Tartine ratatouille



Tomato and mozzarella tartine

BURGERS

With chicken	3500₪
With beef	3900₪
Soft French bun, juicy beef cutlet, fresh tomatoes, lettuce and pickled cucumbers. Served with potato wedges	

QUICHE

Quiche Lorraine	3500₪
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OUR CREPES (PANCAKES)

Crepe mix	3600₪
Classic French crepe with turkey and Emmental cheese	
Crepe complete	3600₪
Classic French crepe with turkey, Emmental cheese and fried eggs	

POTATO PLAIN BISCUIT

Potato pancakes with salmon	4200₪
The delicate taste of smoked salmon needs no description, just try	



This famous dish
first appeared in a
Parisian cafe at the
beginning of the
20th century



SOUP DU JOUR

Signature onion soup in bread

2100₸

Classic French soup with Emmental cheese. Served in special French bread

Delicious soup PAUL

1900₸

Please check with the waiter which soup is waiting for you today

OUR CROQUES

Croque Monsieur

3100₸

Turkey, Emmental cheese,
cream and PAUL Mi toast

Croque Madame

3100₸

Turkey, Emmental cheese, cream, PAUL Mi toast
with fried eggs

Croque with salmon

3800₸

An original variation of the classic croc with
salmon and leeks. Delightful cheese and cream for
juiciness. Unforgettable delicious



Croque Monsieur



Croque Madame



Salads

Salades

SALADS

Nicoise salad 3500₮

Tuna in its own juice, tomatoes, eggs, cucumbers, olives, balsamic sauce give this salad a Mediterranean smell

Salmon salad with green beans 4600₮

Delicious baked salmon tops a green salad with French green beans, eggs and tomatoes. Sesame seeds give a special piquancy

Warm salad with horsemeat 4400₮

An incredibly delicious salad with thinly sliced horse meat and vegetables, dressed with honey mustard sauce

Quinoa and chicken salad 4300₮

Tender feta cheese, chicken fillet, a mix of crispy quinoa and mango, dressed with an exotic sauce



Warm salad with horsemeat

SALADS

Farmhouse salad 3100₸
Baked chicken, carrots, apple, Emmental cheese, raisins and walnuts

Avocado and Quinoa Salad 4900₸
Sprouted grains of black quinoa with fresh tomatoes, green onions, fried shrimps, avocado, garnished with arugula, dressed with citrus sauce

Avocado and strawberry salad 4600₸
An unusual, but very harmonious salad with a spicy taste of mix salad, cheese, sweet strawberries, avocado and fresh tomatoes, mustard sause. Having tasted this salad, you will certainly like it!

Shrimp bowl 4900₸
Fried shrimp, corn on the cob, tangerines, Chuka, Nori and yoghurt sauce all together create an incredibly healthy and balanced salad

Salad with beets and goat cheese 4100₸
An amazing combination of the freshest oranges, goat cheese, herbs and boiled beets



Meat & fish

Viande & poisson

MEAT DISHES

Ribeye beef steak with grilled vegetables

6800₪

Juicy spiced ribeye, fried to your liking, served with grilled vegetables and creamy sauce

Horse meat steak with caramelized eggplant

6500₪

Juicy steak combined with eggplant baked in honey sauce, mix salad and sweet potato puree create a dish that will surprise even sophisticated gourmets

Beef stroganoff

3900₪

Tender veal fillet stewed in a creamy sauce with potato cream and pickled cucumbers



Beef stroganoff

FISH DISHES

Salmon steak

6100₸

Tender salmon steak with honey-mustard sauce and mix rice

Shrimps in curry sauce

4500₸

Shrimps in a spicy curry sauce with exotic rice

Seabass with cauliflower

5700₸

The tenderest sea bass filet served under a rich creamy sauce, served with cauliflower purée, hazelnuts and broccoli

POULTRY DISHES

Turkey with figs

4200₸

Stewed turkey with figs, new potatoes with spiced butter – such a union will give you a completely new and unique taste

Grilled chicken

5700₸

Juicy, tender chicken with a breathtaking aroma and golden brown crust



Seabass with cauliflower



Grilled chicken



Pasta

Pâtes et pommes de terre

PASTE

Polo Pasta 3800₮

A beautiful and hearty dish of tagliatelle pasta, chicken fillet, bulgarian pepper, cherry tomatoes with Parmesan cheese and fresh basil

Fettuccine with shrimps and sun-dried tomatoes 4900₮

Traditionally cooked pasta with shrimps tomato sauce will be a wonderful choice for today!

Spaghetti Bolognese 3800₮

Classic Italian pasta in tomato sauce



Fettuccine with shrimps and sun-dried tomatoes



Mixed drinks

Boissons mixtes

OUR HOT DRINKS

Ristretto	800₺
Espresso	800₺
Grand coffee	1100₺
Grand coffee/with milk/decaf	1100₺
Grand coffee with vegetable milk	1300₺
Cappuccino	1200₺
Flate white decaffeinated	1300₺
Flate white vegetable milk	1700₺
Vienna coffee	2300₺
Cappuccino with vegetable milk	1700₺
Latte coffee	1500₺
Latte coffee with vegetable milk	1800₺
Mocha coffee	1600₺
Hot chocolate PAUL	1500₺
Raf vanilla / citrus	2300₺

MATCHA COLLECTION

Matcha latte	1700₺
Matcha blue with lavender flavor	1800₺
Match pink	2100₺

COLD DRINKS

Coca-Cola, Sprite, Fanta 0.25L	1100₺
Water  0.25L	1100₺
Water  0.5L	1600₺
Shymbulak 0.5L	1100₺
Vittel 0.33L	2100₺
Perrier 0.33L	3100₺
Ice tee	1200₺
Juices	1500₺
Orange, peach, apple, cherry, tomato, pineapple	



Desserts

OUR ETERNAL CLASSIC

Lemon tartlet	2700₪
Lemon tartlet with meringue	2700₪
Strawberry tartlet	2700₪
Classic Mille-feuille	2700₪
Chocolate Mille-feuille	2700₪
Strawberry Mille-feuille	2700₪
Eclair	1900₪
According to your choice: classic, chocolate	
Macarons	3300₪
According to your choice: vanilla, pistachio, chocolate, raspberry, salted caramel	



Lemon tartlet with meringue

OUR DESSERTS

Chocolate crepe 1500₸

Jam crepe 1500₸

Apple crepe 2200₸

Caramelized apples with cinnamon in crepe, sprinkled with sugar, served with homemade jam

Crepe with cottage cheese and cranberry jam 2200₸

Amazing combination of crepe with cottage cheese, served with cranberry jam

Mini-pancakes 1900₸

Appetizing American pancakes with cranberry jam and sour cream



OUR ICE CREAM

Three scoops of ice cream 2700₸

Choose flavors: chocolate, strawberry, coffee, pistachio, black currant, vanilla





*Edmond-Charlemagne Mayo,
his wife Victoria with
the daughter Suzanne in front of their bakery
in Croix, Northern France*

*Astana city
Kabanbay Batyr Ave., 62
Mega Silk Way, 1st floor,
+7 (717) 273 77 00; +7 (717) 273 75 75*

*Almaty city
Al-Farabi Ave., 77/8,
Esentai Mall, 1st floor,
+7 (727) 330 75 05*

*Rozybakieva str., 263,
Mega Center Alma-Ata, 2nd floor,
+7 (727) 331 33 63*

*Gornaya str., 640B,
Shymbulak Ski Resort,
+7 (727) 331 17 00*

*Republic Square, 2
Almaly
Тел.: +7 (727) 236 62 02; +7 (727) 236 62 12*

*Al-Farabi Ave., 112,
Britan School
Haileybury Almaty British School*

**Now you are welcome to order your favorite dish directly to your home! You can place an order on the website paul.kz or by calling the numbers: +7 727 355 00 50; +7 775 475 00 55
Free shipping from 5000 in the nearest square works**

View us at   [paul_kazakhstan](https://www.instagram.com/paul_kazakhstan)

Meal descriptions may not contain detailed information about their constituent ingredients. If you have an allergy, check with the waiter or manager for information on the detailed composition of the dishes. The information in this brochure is for informational purposes only. You are welcome to inform yourself about the menu, as well as the complete price list, on the consumer board. The serving of food may differ from that shown in the photo.