

PAUL

depuis 1889

LE BOEUF

88.88

Amuse-Bouche

A complimentary bite-sized hors-d'œuvre.
Served only with set menu.

Crudo de saumon

19.88

Salmon, melon, cucumber, horseradish cream, pomegranate, radish, avocado mousse.

Beef wellington

62.00

Top beef tenderloin, mushroom duxelle, French potato pavé, rosemary jus, thyme, seasonal vegetables.

Boule de Noël au cassis

15.00

Black currant Christmas ornament.

Recommended drinks:

Madame Rose +13

Meyer Family Vineyards Chardonnay +14

Stemmari Nero d'Avola DOC +9.5

LE CANARD

68.88

Amuse-Bouche

A complimentary bite-sized hors-d'œuvre.
Served only with set menu.

Salade de burrata aux tomates

20.00

Heirloom cherry tomatoes, roma tomato, parmesan crisp, house made balsamic glaze, basil, olive oil, burrata.

Duck confit

33.88

*Duck leg, Yukon gold roasted potatoes, lardon bacon, chicken jus, seasonal vegetables, citrus segments.

**Can be replaced with chicken leg.*

Pouding au pain aux raisins

15.00

PAUL's cramique, raisin, cranberry, candied orange, candied lemon served with rum and raisin ice cream.

Recommended drinks:

Moulin Rouge +13

Garnier et fils petit-chablis +66 (750ml)

LE POISSON

57.88

Amuse-Bouche

A complimentary bite-sized hors-d'œuvre.
Served only with set menu.

Soupe à l'oignon

13.88

French onion soup, crutons, emmental cheese.

Filet de saumon

30.00

Seared salmon, carrot purée, asparagus velouté, fennel, caper Salad, lemon vinaigrette, kale chips.

Tasse de Noël

14.00

Christmas cup, fig jam, pannacotta, pain d'épice, baileys montee, anglaise.

Recommended drinks:

Moscou Noël Mule +13

Tantalus Vineyards pinot noir +56 (750ml)

LE VÉGÉTARIEN


52.88

Amuse-Bouche

A complimentary bite-sized hors-d'œuvre.
Served only with set menu.

Salade de betteraves et fenouil


20.88

 Candy beet, gold & red beet, ricotta cheese, fennel, lemon vinaigrette, roasted walnut.

**Can be served vegan.*

Risotto aux champignons des bois de Noël


20.00

 Forest mushroom, risotto, truffle oil, parmesan cheese, croissant crouton, parsley, sour cream.

**Can be served vegan.*

Vin chaud

12.00

 Mulled wine blackberry chocolate cake served with Vegan blackberry sorbet.

Recommended drinks:

Arc de Triomphe +12

Château Roubine La Vie en Rose +14

www.paul-bc.com Tel: (604) 695 0111

Find us on    paulcanada_bc

*Due to the preparation and coursing of our set menus, each menu is priced per guest and will not be available to be shared. As we have limited quantities of each dish, we kindly request for no substitutions. Thank you for your understanding. **Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.**

BIÈRES

Parallel 49 craft lager (14 oz) 5%	7.75
Parallel 49 craft pale ale (14 oz) 5%	7.75
Parallel 49 craft pale ale (14 oz) 5%	8.75
Yukon brewing lemon lavender radler (473 ml) 3%	9.50

COCKTAILS

PAUL G&T (1.5 oz) Bombay gin, lemon juice, PAUL saffron infused chamomile syrup, fever tree tonic water.	12.00
Champs-Élysées (2 oz) Torres 5 star brandy, green chartreuse, lemon juice, PAUL green tea syrup, aromatic bittered sling.	13.00
Bon vivant (1.5 oz) Bombay gin, lemon juice, PAUL saffron infused chamomile syrup, fever tree tonic water.	13.00
Arc de Triomphe (2 oz) Cucumber & mint Ketel One vodka, lime juice, PAUL green tea syrup, soda water.	12.00
Madame Rose (2 oz) Cazadores Tequila, lime juice, Giffard rose, pomegranate syrup.	13.00
La Grenade (2 oz) Bombay Gin, lemon juice, pomegranate syrup, earl gray syrup, prosecco.	13.00
Nice (2 oz) Jim Beam, Amarula, Kahlua, whipping cream.	13.00
Moulin Rouge (2 oz) Stolichnaya vodka, Cochi Americano, Segura viudas, hibiscus syrup.	13.00
Moscou Noël mule (2 oz) Stolichnaya vodka, cranberry puree, lemon juice, fever tree ginger beer.	13.00
Depuis 1889 (2 oz) Jim Beam, apricot liquor, apricot jam, lemon juice.	13.00

VINS PÉTILLANTS

	(6 oz)	(750 ml)
Segura Viudas Brut Reserva	12.00	
Catalonia, Spain.		
Bailly Lapierre crémant de Bourgogne	58.00	
Auxerre, France.		

VINS ROSÉS

	(6 oz)	(750 ml)
Château Roubine La Vie en Rose	14.00	58.00
Côtes de Provence, France.		
Roche Wines Zweigelt rosé		50.00
Okanagan valley, BC.		
Château Peyguerol rosé		45.00
Rhône valley, France.		

VINS BLANCS

Atlantis Albariño by Maetierra	11.00	46.00
Rías biexas, Spain.		
Meyer Family Vineyards Chardonnay	14.00	50.00
Okanagan valley, BC.		
Roche wines 'Texture' pinot gris		50.00
Okanagan valley, BC.		
Garnier et fils petit-chablis		66.00
Burgundy, France.		

VINS ROUGES

Tantalus Vineyards pinot noir	14.00	56.00
Okanagan valley, BC.		
Stemmari Nero d'Avola DOC	9.50	38.00
Sicily, Italy.		
Bodega Colomé Territorio Malbec	12.00	40.00
Salta, Argentina.		
Roche Wines Château		98.00
Okanagan valley, BC.		
Cristia (côte de) Ventoux		46.00
Côtes-du-Rhône, France.		
Château Brande-Bergère		58.00
Bordeaux, France.		

*Prices do not include any applicable taxes.

*An 18% service charge is added to parties of 6 or more.