

GOTHAM

French Import: Maison Kayser

Parisian baker Eric Kayser brings his luxe boulangerie to the Upper East Side.

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Pastry case confections at Maison Kayser

New York can finally have a taste of French master baker Eric Kayser's delicious breads and pastries, now that he's opened an outpost of his **Maison Kayser** bakery on the Upper East Side. With more than 80 bakeries around the world, Kayser came to international acclaim for his sourdough bread, which uses a liquid starter and absolutely no commercial yeast. The New York location is both a bakery and café, with a menu of quiches, soups, salads, open-face sandwiches, and more.

Kayser hopes to open several New York locations, with the Upper East Side location serving as the central bakery for pastries and breads, but it can take up to six months to open a location—every employee receives special training at Kayser's original Paris bakery. *1294 Third Ave., 212-744-3100*

—JESSICA FERRI

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