

# MAISON KAYSER

PARIS

## POUR COMMENCER

### PAIN PERDU POMME-CANNELLE & SIROP D'ÉRABLE \$13

APPLE CINNAMON & MAPLE SYRUP FRENCH  
TOAST WITH FRESH FRUITS & CRÈME FRAÎCHE

### FLOCONS D'AVOINE & FRUITS FRAIS

OATMEAL WITH GOLDEN RAISINS  
WITH MIXED BERRIES \$13  
WITH BANANA & ALMONDS \$12

### BAGUETTE TARTINE \$4

SLICED BAGUETTE WITH BUTTER & JAM

### SALADE DE FRUITS FRAIS \$7

FRESH FRUIT SALAD

### YAOURT PARFAIT \$10

ORGANIC LOW FAT YOGURT PARFAIT  
WITH FRESH FRUIT PRESERVES & GRANOLA

### YAOURT NATURE ALLÉGÉ \$5

PLAIN ORGANIC LOW FAT YOGURT

### CHIA SEED PUDDING \$5

ALMOND OR COCONUT MILK WITH FRUIT COMPOTE

### *Le Panier de Pain*

\$5

DAILY SELECTION OF FRESHLY BAKED BREAD  
WITH BUTTER & JAM SPREADS

*\*Subject to change per baking schedule*

## LES ACCOMPAGNEMENTS

### JAMBON DE PARIS \$7

HOUSE-SMOKED HAM

### PETITE SALADE MESCLUN \$5

TOSSED FIELD GREENS, RADISHES,  
CUCUMBERS, TOMATOES WITH LEMON  
VINAIGRETTE

### SAUMON FUMÉ \$12

SMOKED SALMON, RED ONIONS & CAPERS

## PETIT DÉJEUNER AUTOMNE 2016

7AM-11:30AM\*

## LES ŒUFS

### DEUX OEUFS AU CHOIX \$10

TWO ORGANIC EGGS SCRAMBLED,  
SUNNY SIDE-UP OR SOFT BOILED  
WITH TOAST

### AVOCAT & DEUX OEUFS AU CHOIX \$13

AVOCADO, FETA CHEESE, SAUCE  
VERTE, RED ONIONS ON QUINOA BREAD  
WITH TWO ORGANIC EGGS SCRAMBLED,  
SUNNY SIDE-UP OR SOFT BOILED

### SAUMON FUMÉ & DEUX OEUFS AU CHOIX \$16

SMOKED SALMON, TWO ORGANIC EGGS  
SCRAMBLED, SUNNY SIDE-UP OR SOFT  
BOILED, CAPERS & SHAVED RED ONIONS

### JAMBON FUMÉ & DEUX OEUFS AU CHOIX \$15

HOUSE-SMOKED HAM & TWO ORGANIC EGGS  
SCRAMBLED, SUNNY SIDE-UP OR SOFT  
BOILED WITH TOAST

## LES TARTINES

### ASPERGES & OEUFS BROUILLÉS \$14

ORGANIC SCRAMBLED EGGS W/ TRUFFLED  
GREEN ASPARAGUS & GRUYÈRE CHEESE

### SAUMON FUMÉ \$16

SMOKED SALMON, CRÈME FRAÎCHE,  
ORGANIC SUNNY SIDE-UP EGG, CAPERS  
& SHAVED RED ONIONS

### CROQUE-MADAME \$15

HOUSE-SMOKED HAM, MORNAY SAUCE &  
GRUYÈRE CHEESE TOPPED W/ AN ORGANIC  
SUNNY SIDE-UP EGG

### SAUCISSES & OEUFS BROUILLÉS \$15

SWEET SAUSAGE, ORGANIC SCRAMBLED  
EGGS, CARAMELIZED ONIONS, ROASTED RED  
PEPPERS, PESTO & GRUYÈRE CHEESE

### NUTELLA \$11

NUTELLA, FRESH BANANA & STRAWBERRIES

## LES COCOTTES

### OEUF POCHÉ FORESTIER \$13

POACHED ORGANIC EGG &  
MUSHROOM STEW COCOTTE

### PARISIENNE \$14

HOUSE-SMOKED HAM, ORGANIC EGG,  
MUSHROOMS, GRUYÈRE CHEESE,  
LIGHT BÉCHAMEL & TOAST

### ÉPINARDS & CHÈVRE \$13

SPINACH, GOAT CHEESE, ORGANIC EGG,  
LIGHT BÉCHAMEL & TOAST

### SAUMON FUMÉ & ASPERGES \$15

SMOKED SALMON, ASPARAGUS, ORGANIC  
EGG, RICOTTA CHEESE, CAPERS, RED ONIONS,  
LIGHT BÉCHAMEL & TOAST

## LES VIENNOISERIES

### CROISSANT \$3.75

### CROISSANT AUX AMANDES \$4.75

ALMOND CROISSANT

### PAIN AU CHOCOLAT \$4.25

CHOCOLATE CROISSANT

### PAIN AU CHOCOLAT AUX AMANDES \$5.25

CHOCOLATE ALMOND CROISSANT

### PAIN AUX RAISINS \$4.25

RAISIN SWIRL

### PLIÉ AU CHOCOLAT \$4.25

CHOCOLATE & CUSTARD CROISSANT

### BRIOCHE

PLAIN OR SUGAR \$3.25  
APPLE CINNAMON BRIOCHE \$3.50  
PINK PRALINES \$3.75

### VIENNOISE

PLAIN \$3.50  
DARK CHOCOLATE \$4  
WHITE CHOCOLATE \$4/\$6  
WHITE CHOCOLATE & PECAN \$4.25/\$6.25

### *Le Panier de Viennoiseries*

\$10

CROISSANT, PAIN AUX RAISINS  
PAIN AU CHOCOLAT  
W/ BUTTER & JAM SPREADS

*\*Subject to change per baking schedule*

## LES JUS

**JUS D'ORANGE** \$3.50/\$5  
ORANGE JUICE

**JUS DE PAMPLEMOUSSE** \$3.50/\$5  
GRAPEFRUIT JUICE

**SÉLECTION DE JUS FRAIS** \$5.50 TO \$6.50  
ASK FOR OUR DAILY SELECTION  
OF FRESH JUICES



## LES BOISSONS FRAÎCHES

**LIMONADE MAISON** \$3.50  
FRESH LEMONADE

**ARNOLD PALMER** \$3.75

**EVIAN** \$3.25/\$5.50

**BADOIT** \$3.25/\$5.50  
NATURAL SPARKLING WATER

**BELVOIR NATURE & PINK** \$4.50  
ORGANIC ELDERFLOWER LEMONADE/ PINK

**GUS** \$4.50  
PINK GRAPEFRUIT OR GINGER ALE

**COCA-COLA, DIET** \$3

**SPRITE** \$3



**ERIC KAYSER**  
ARTISAN BOULANGER  
PARIS

## LES COOKIES

**COOKIE DUO** \$4  
PECAN, MILK & DARK CHOCOLATE COOKIE

**COOKIE PISTACHE  
& CHOCOLAT BLANC** \$4  
PISTACHIO & WHITE CHOCOLATE COOKIE

**COOKIE CHOCOLAT NOIR** \$4  
DARK CHOCOLATE COOKIE

**COOKIE CRANBERRIES** \$4  
CRANBERRIES & WHITE CHOCOLATE COOKIE

**COOKIE CITRON** \$4  
LEMON ZEST & MILK CHOCOLATE COOKIE

**COOKIE MACADAMIA** \$4  
MACADAMIA & MILK CHOCOLATE COOKIE

**COOKIE OATMEAL** \$4  
OATMEAL & DARK CHOCOLATE COOKIE

**COOKIE TOUT-CHOCO** \$4  
FLOURLESS & DAIRY FREE  
DARK CHOCOLATE COOKIE

## LES GÂTEAUX

**MADELEINES** \$5.50  
4 PIECES: PLAIN, PISTACHIO  
OR CHOCOLATE

**FINANCIER** \$5  
PLAIN, RASPBERRY, PISTACHIO,  
CHOCOLATE OR CHERRY

**PAIN DE GÊNES** \$5.50  
PLAIN OR CHERRY

**BROWNIE** \$5.50  
DARK CHOCOLATE W/ PECAN NUTS  
OR MILK CHOCOLATE W/ HAZELNUTS

**PALMIER** \$5.25

**CHOUQUETTES** \$4.60  
5 PIECES

**TARTE FINE AUX POMMES** \$5.75  
THIN CRUST APPLE TART

## LES THÉS & CHOCOLATS

**BIG BEN** \$4  
ENGLISH BREAKFAST

**BLUE OF LONDON** \$4  
EARL GREY

**THÉ À LA MENTHE** \$4  
MINT INFUSION

**THÉ DES AMANTS** \$4  
GREEN TEA, APPLE, CINNAMON,  
GINGER & ALMONDS

**THÉ DU HAMMAM** \$4  
GREEN TEA, BERRIES, ROSE,  
& ORANGE BLOSSOM

**VAHINÉ ROOIBOS** \$4  
ALMOND & VANILLA

**CAMOMILLE  
& VERVEINE** \$4  
CHAMOMILE OR  
VERBENA HERBAL TEA

**THÉ GLACÉ** \$4.25  
ICED TEA

**CHAI LATTE** \$4.50

**CHAI LATTE GLACÉ** \$5.25  
ICED CHAI LATTE

**CHOCOLAT CHAUD** \$4.50  
HOT CHOCOLATE

**CHOCOLAT GLACÉ** \$4.75  
ICED CHOCOLATE

## LES CAFÉS GLACÉS

**COLD BREW** \$3.75  
COLD INFUSED COFFEE

**ICED LATTE** \$4.75

**ICED CAPPUCCINO** \$4.75

**ICED MOCHACCINO** \$5.75

**ICED AMERICANO** \$3.75

*For decaf:* ADD \$0.25



## LES CAFÉS

**CAFÉ** \$3.25

**ESPRESSO S/D** \$3.25/\$4

**AMERICANO** \$3.50

**LATTE** \$4.50

**CAFÉ AU LAIT** \$3.25

**MACCHIATO** \$3.50

**CAPPUCCINO** \$4.50

**MOCHACCINO** \$4.75

*For decaf:* ADD \$0.25

*Café Gourmand,  
A Parisian Signature*

**\$9.50**  
ENJOY A DAILY  
SELECTION OF MINI  
DESSERTS SERVED WITH  
AN ESPRESSO OR  
AN AMERICAN COFFEE

