

POUR COMMENCER

PAIN PERDU POMME-CANNELLE \$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 COCOTTES

OEUF POCHÉ FORESTIER \$13
ORGANIC POACHED 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

MAISON KAYSER

PARIS

BRUNCH AUTOMNE 2016
SATURDAY & SUNDAY 11:30AM-4PM*

LES ŒUFS

DEUX ŒUFS AU CHOIX \$10
TWO ORGANIC EGGS SCRAMBLED, SUNNY
SIDE-UP OR SOFT BOILED WITH TOAST

AVOCAT & DEUX ŒUFS 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 ŒUFS AU CHOIX \$16
SMOKED SALMON, TWO ORGANIC EGGS
SCRAMBLED, SUNNY SIDE-UP OR SOFT BOILED,
CAPERS & SHAVED RED ONIONS

ŒUFS BÉNÉDICTE \$14
ORGANIC POACHED EGGS, TOASTED VIENNOIS
BREAD, SMOKED HAM, HOLLANDAISE SAUCE,
MESCLUN SALAD

ŒUFS NORVÉGIEN \$15
ORGANIC POACHED EGGS, TOASTED VIENNOIS
BREAD, SMOKED SALMON, HOLLANDAISE SAUCE,
MESCLUN SALAD

JAMBON FUMÉ & DEUX ŒUFS AU CHOIX \$15
HOUSE-SMOKED HAM & TWO ORGANIC EGGS
SCRAMBLED, SUNNY SIDE-UP OR SOFT
BOILED WITH TOAST

LES TARTINES

ASPERGES & ŒUFS BROUILLÉS \$14
ORGANIC SCRAMBLED EGGS WITH TRUFFLED
GREEN ASPARAGUS & GRUYÈRE CHEESE

SAUMON FUMÉ \$16
SMOKED SALMON, CRÈME FRAÎCHE, ORGANIC
SUNNY SIDE-UP EGG, CAPERS & RED ONIONS

NUTELLA \$11
NUTELLA, FRESH BANANA & STRAWBERRIES

CROQUE-MADAME \$15
HOUSE-SMOKED HAM, MORNAY SAUCE
& GRUYÈRE CHEESE TOPPED WITH AN
ORGANIC SUNNY SIDE-UP EGG

SAUCISSES & ŒUFS BROUILLÉS \$15
SWEET SAUSAGE, ORGANIC
SCRAMBLED EGGS, CARAMELIZED
ONIONS, ROASTED RED PEPPERS, PESTO
& GRUYÈRE CHEESE

LES PLATS & SALADES

SOUPE DU CHEF \$11
SEASONAL VEGETABLE SOUP

QUICHE LORRAINE \$14
TRADITIONAL ALSATIAN QUICHE, GRUYÈRE
CHEESE, BACON, MESCLUN SALAD

SAUMON RÔTI & TZATZIKI \$21
ROASTED ATLANTIC SALMON,
TZATZIKI SAUCE, MESCLUN SALAD

SALADE NIÇOISE \$15
TUNA CHUNKS WITH OLIVE OIL, GREEN
BEANS, ORGANIC HARD-BOILED EGG,
ANCHOVIES, POTATOES, TOMATOES, OLIVES,
MESCLUN, DIJON VINAIGRETTE

GRATINÉE À L'OIGNON \$12
FRENCH ONION SOUP, GRUYÈRE CHEESE

SALADE D'AUTOMNE* \$16
BABY KALE, MESCLUN, ROASTED APPLES,
HAZELNUTS, CHESTNUTS, ROASTED YAM, GRAPES,
CRANBERRIES, FETA, LEMON VINAIGRETTE

SALADE MESCLUN* \$11
TOSSED FIELD GREENS, RADISHES, CUCUMBERS,
TOMATOES, LEMON VINAIGRETTE

**Chicken: ADD \$3*

**Shrimp/Roasted salmon: ADD \$4*

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 ACCOMPAGNEMENTS

JAMBON DE PARIS \$7
HOUSE-SMOKED HAM

PETITE SALADE MESCLUN \$5
TOSSED FIELD GREENS, RADISHES,
CUCUMBERS, TOMATOES, LEMON
VINAIGRETTE

SAUMON FUMÉ \$12
SMOKED SALMON, RED ONIONS & CAPERS

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

