

MENU MONGE

\$28

Appetizer*

GRATINÉE À L'OIGNON

FRENCH ONION SOUP, GRUYÈRE CHEESE

SOUPE DU CHEF

SEASONAL VEGETABLE SOUP

SALADE MESCLUN

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

Plats*

QUICHE LORRAINE

TRADITIONAL ALSATIAN QUICHE,
GRUYÈRE CHEESE, BACON, MESCLUN SALAD

SALADE D'AUTOMNE

BABY KALE, MESCLUN, ROASTED APPLES,
HAZELNUTS, CHESTNUTS, ROASTED YAM,
GRAPES, CRANBERRIES, FETA, LEMON
VINAIGRETTE

TARTINE POULET & ARTICHAUT

ARTICHOKE & GREEN OLIVE TAPENADE,
GRILLED ORGANIC CHICKEN, ARTICHOKE
BARIGOULE, BABY ARUGULA, AIOLI

Desserts: CHOICE FROM OUR DESSERT
SELECTION*

**please choose one. no dish substitution*

MAISON KAYSER

PARIS

DÎNER AUTOMNE 2016 4PM-10PM*

POUR COMMENCER

SOUPE DU CHEF \$11

SEASONAL VEGETABLE SOUP

GRATINÉE À L'OIGNON \$12

FRENCH ONION SOUP, GRUYÈRE CHEESE

SALADE DE CHAMPIGNONS À LA PARISIENNE \$12

WHITE MUSHROOMS, CRÈME FRAICHE,
CHIVES DRESSING, BABY SPINACH

RILLETTES DE CANARD \$14

DUCK RILLETTES, BLACK PEPPER,
CORNICHONS, TOAST

RILLETTES DE SAUMON \$14

POACHED & SMOKED ATLANTIC SALMON
SPREAD, CHIVES, TOAST

QUICHE LORRAINE \$14

TRADITIONAL ALSATIAN QUICHE, GRUYÈRE
CHEESE, BACON, MESCLUN SALAD

SALADE D'ENDIVES \$14

ENDIVES, BLUE CHEESE, PEAR, CARAMELIZED
WALNUTS, DIJON VINAIGRETTE

ASSIETTE DE FROMAGES \$13

SELECTION OF 3 CHEESES

LES TARTINES

CROQUE-MADAME \$15

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

TARTINE SAUMON FUMÉ \$16

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

TARTINE CHAMPIGNONS & OIGNONS DOUX \$16

FALL MUSHROOMS, ONION SOUBISE,
BACON, CHIVES, GRUYÈRE CHEESE

TARTINE DE CHÈVRE \$15

FRESH HERBS GOAT CHEESE,
ROASTED BUTTERNUT SQUASH,
BRUSSEL SPROUTS, DATES, PECANS, HONEY,
PUMPKIN SEEDS, ARUGULA

TARTINE POULET & ARTICHAUT \$16

ARTICHOKE & GREEN OLIVE TAPENADE,
GRILLED CHICKEN, ARTICHOKE
BARIGOULE, BABY ARUGULA, AIOLI

TARTINE CRABE & AVOCAT \$17

GUACAMOLE, CRAB, AVOCADO,
CHERRY TOMATOES, RED ONIONS, CILANTRO
& DIJON VINAIGRETTE

MENU VENDÔME

\$37

Appetizer*

GRATINÉE À L'OIGNON

FRENCH ONION SOUP, GRUYÈRE CHEESE

SALADE DE CHAMPIGNONS À LA PARISIENNE

WHITE MUSHROOMS, CRÈME FRAÎCHE,
CHIVES DRESSING, BABY SPINACH

RILLETTES DE CANARD

DUCK RILLETTES, BLACK PEPPER,
CORNICHONS, TOAST

Plats*

BOEUF BOURGUIGNON

BEEF STEW COOKED IN A RED WINE
SAUCE, YUKON GOLD POTATOES, CARROTS,
PEARL ONIONS, BUTTON MUSHROOMS

FARFALLE AUX CHAMPIGNONS

FARFALLE PASTA, FALL MUSHROOMS,
SPINACH, BRUSSEL SPROUTS, SHAVED
PARMIGIANO

SAUMON RÔTI & PURÉE DE CHOU-FLEUR

ROASTED ATLANTIC SALMON, SAUTÉED &
PURÉED CAULIFLOWER, LEMON CAPER SAUCE

Desserts: CHOICE FROM OUR DESSERT
SELECTION*

**please choose one. no dish substitution*

LES SALADES

SALADE POULET & QUINOA \$17

ORGANIC CHICKEN, ORGANIC QUINOA,
AVOCADO, GREEN PEPPERS, TOMATOES,
CUCUMBERS, CHICKPEAS, CILANTRO, MÂCHE,
SAUCE VERTE, CRÈME FRAÎCHE

SALADE D'AUTOMNE* \$16

BABY KALE, MESCLUN, ROASTED APPLES,
HAZELNUTS, CHESTNUTS, ROASTED YAM, GRAPES,
CRANBERRIES, FETA, LEMON VINAIGRETTE

SALADE DE GRAINS COMPLETS* \$15

MULTI-GRAIN MIX OF FARRO, LENTILS, RED
QUINOA, BABY KALE, APPLES, CARROTS, RED
CABBAGE, FENNEL, CELERY, CRANBERRIES,
PECANS, DIJON VINAIGRETTE

SALADE MESCLUN* \$11

TOSSED FIELD GREENS, LEMON VINAIGRETTE

**Chicken: ADD \$3*

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

LES PLATS

BOEUF BOURGUIGNON \$26

BEEF STEW COOKED IN A RED WINE SAUCE,
YUKON GOLD POTATOES, CARROTS, PEARL
ONIONS, BUTTON MUSHROOMS

SAUMON RÔTI & PURÉE DE CHOU-FLEUR \$24

ROASTED ATLANTIC SALMON,
SAUTÉED & PURÉED CAULIFLOWER,
LEMON CAPER SAUCE

FARFALLE AUX CHAMPIGNONS \$19

FARFALLE PASTA, FALL MUSHROOMS,
SPINACH, BRUSSEL SPROUTS,
SHAVED PARMIGIANO

COQUILLETES AU GRATIN \$12

BAKED ELBOW PASTA, GRUYÈRE
CHEESE, MORNAY SAUCE

With ham: ADD \$3

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 DESSERTS

Please ask your server for our full selection & availability

CARDINAL \$6.75
RASPBERRY MOUSSE CAKE
& VANILLA CRÈME BRÛLÉE CENTER

COCORICO \$6.75
PASSION FRUIT MOUSSE CAKE
& COCONUT CRÈME BRÛLÉE CENTER

MANGODOR \$6.75
MANGO MOUSSE CAKE
& CASSIS CRÈMEUX CENTER

MOCCACINO \$6.75
CHOCOLATE 70% MOUSSE CAKE
& COFFEE CRÈMEUX CENTER

ADAGIO \$6.75
CHOCOLATE 70% MOUSSE CAKE
& PASSION FRUIT CENTER

MI-CUIT \$5.50
DECADENT MELTING DARK
CHOCOLATE 65% CAKE

PAVLOVA \$6.75
LIGHT MERINGUE W/ FRUITS

TARTE FRAMBOISES \$6.75
RASPBERRY TART

TARTE CHOCOLAT \$5.75
DARK CHOCOLATE TART,
CHOCOLATE TRUFFLE

TARTE YUZU \$6.75
JAPANESE CITRUS CUSTARD TART

TARTE FINE AUX POMMES \$5.75
THIN CRUST APPLE TART

TARTE CITRON \$5.75
LEMON TART

SAINT-HONORÉ \$6.75
PÂTE À CHOUX COATED W/ CARAMEL
& VANILLA WHIPPED CREAM

ÉCLAIR \$5.50
CHOCOLATE, PISTACHIO,
COFFEE OR VANILLA.

SALADE DE FRUITS FRAIS \$7
SEASONAL FRESH FRUIT SALAD

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

