

## APPETIZERS

### SALADE D'ENDIVES \$14

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

### OEUF POCHÉ FORESTIER \$13

ORGANIC POACHED EGG & MUSHROOM STEW COCOTTE

### SOUPE DU CHEF \$11

SEASONAL VEGETABLE SOUP

### RILLETTES DE SAUMON \$14

POACHED & SMOKED ATLANTIC SALMON SPREAD, CHIVES, TOAST

### RILLETTES DE CANARD \$14

DUCK RILLETTES, BLACK PEPPER, CORNICHONS, TOAST



## LES CLASSIQUES

### GRATINÉE À L'OIGNON \$12

FRENCH ONION SOUP  
GRUYÈRE CHEESE

### QUICHE LORRAINE \$14

TRADITIONAL ALSATIAN QUICHE,  
GRUYÈRE CHEESE, BACON,  
SMALL MESCLUN SALAD

### CROQUE-MONSIEUR \$14

HOUSE-SMOKED HAM, MORNAY  
SAUCE, GRUYÈRE CHEESE

### CROQUE-MADAME \$15

CROQUE-MONSIEUR WITH AN ORGANIC  
SUNNY SIDE-UP EGG

### ASSIETTE DE FROMAGES \$13

SELECTION OF 3 CHEESES



### *Le Panier de Pain*

\$5

DAILY SELECTION OF FRESHLY BAKED BREAD

*\*Subject to change per baking schedule*



# MAISON KAYSER

PARIS

DÉJEUNER AUTOMNE 2016  
MONDAY TO FRIDAY 11:30AM-4PM\*

## LES SALADES

### SALADE POULET & QUINOA \$17

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

### 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 D'AUTOMNE\* \$16

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

## LES TARTINES & SANDWICHS

### PARISIEN PRESSÉ \$14

PRESSED SMOKED HAM & GRUYÈRE  
CHEESE SANDWICH WITH SMALL MESCLUN SALAD

### TARTINE SAUMON FUMÉ \$16

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

### TARTINE CRABE & AVOCAT \$17

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

### CLUB POULET \$16

ORGANIC CHICKEN BREAST, BACON, LETTUCE,  
TOMATOES, AIOLI. SERVED ON PAIN DE MIE

### SALADE NIÇOISE \$15

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

### SALADE CAESAR AU KALE\* \$14

KALE, CROUTONS, SHAVED PARMIGIANO,  
CAESAR DRESSING

### SALADE MESCLUN\* \$11

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

*\*Chicken: ADD \$3*

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

### TARTINE POULET

#### & ARTICHAUT \$16

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

### TARTINE CHAMPIGNONS &

#### OIGNONS DOUX \$16

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

### CLUB SAUMON \$18

SMOKED SALMON, CUCUMBERS, CAPERS,  
CRÈME FRAICHE, LETTUCE, TOMATOES, RED  
ONIONS SERVED ON PUMPERNICKEL BREAD

## SUGGESTIONS DE L'AUTOMNE

### SALADE DE CHAMPIGNONS À LA PARISIENNE \$12

WHITE MUSHROOMS, CRÈME FRAÎCHE,  
CHIVES DRESSING, BABY SPINACH

### SALADE PARISIENNE \$16

MESCLUN, ORGANIC EGG, GRUYÈRE CHEESE,  
WHITE MUSHROOMS, POTATOES, SHALLOTS,  
CHERRY TOMATOES, DIJON VINAIGRETTE.  
CHOICE OF SMOKED HAM  
OR GRILLED CHICKEN

### TARTINE DE CHÈVRE \$15

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

## 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

