

MAISON KAYSER

PARIS

POUR COMMENCER

PAIN PERDU \$13

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

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 HIVER 2017

7AM-11:30AM*

LES ŒUFS

DEUX ŒUFS AU CHOIX \$10

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

AVOCAT & DEUX ŒUFS

AU CHOIX \$14

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 \$17

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

JAMBON FUMÉ & DEUX ŒUFS

AU CHOIX \$15

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

LES TARTINES

ASPERGES & ŒUFS BROUILLÉS \$15

SCRAMBLED EGGS WITH TRUFFLED GREEN
ASPARAGUS & GRUYÈRE CHEESE

SAUMON FUMÉ \$16.50

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

CROQUE-MADAME \$15.50

SMOKED HAM, MORNAY SAUCE & GRUYÈRE
CHEESE, ORGANIC SUNNY SIDE-UP EGG

SAUCISSES & ŒUFS BROUILLÉS \$15.50

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

BACON & ŒUFS BROUILLÉS \$15

SCRAMBLED EGGS, BACON, MORNAY
SAUCE & GRUYÈRE CHEESE

NUTELLA \$11

NUTELLA, FRESH BANANA & STRAWBERRIES

LES COCOTTES

ŒUF POCHÉ FORESTIER \$13

POACHED ORGANIC EGG &
MUSHROOM STEW COCOTTE

PARISIENNE \$14

SMOKED HAM, ORGANIC EGG, MUSHROOMS,
GRUYÈRE CHEESE,
LIGHT BÉCHAMEL, TOAST

ÉPINARDS & CHÈVRE \$13

SPINACH, HERBS 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 \$4.50

RAISIN SWIRL

PLIÉ AU CHOCOLAT \$4.50

CHOCOLATE & CUSTARD CROISSANT

BRIOCHE

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

VIENNOISE

PLAIN \$3.50
DARK CHOCOLATE \$4
WHITE CHOCOLATE \$4.25/\$6.25
WHITE CHOCOLATE & PECAN \$4.50/\$6.50

Le Panier de Viennoiseries

\$11

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

**Subject to change per baking schedule*

LES JUS

JUS D'ORANGE \$4/\$5
ORANGE JUICE

JUS DE PAMPLEMOUSSE \$4/\$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 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

LES GÂTEAUX

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

FINANCIER \$5.25
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 \$6
THIN CRUST APPLE TART

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

