

## 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 COCOTTES

### OEUF POCHÉ FORESTIER \$13

ORGANIC POACHED 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

# MAISON KAYSER

PARIS

BRUNCH HIVER 2017  
SATURDAY & SUNDAY 11:30AM-4PM\*

## 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

### 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

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 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 \$12.50

FRENCH ONION SOUP, GRUYÈRE CHEESE

### SALADE D'HIVER\* \$16

BABY KALE, MESCLUN, ROASTED CELERY  
ROOT, FETA CHEESE, ORANGE, ROASTED YAMS,  
FENNEL, WATERMELON RADISHES, SCALLIONS,  
PUMPKIN SEEDS, 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 \$4.50

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 ACCOMPAGNEMENTS

### JAMBON DE PARIS \$7

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 \$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 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 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

