

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'HIVER

BABY KALE, MESCLUN, ROASTED CELERY
ROOT, FETA CHEESE, ORANGE, ROASTED YAMS,
FENNEL, WATERMELON RADISHES, SCALLIONS,
PUMPKIN SEEDS, 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 HIVER 2017 4PM-10PM*

POUR COMMENCER

SOUPE DU CHEF \$11

SEASONAL VEGETABLE SOUP

GRATINÉE À L'OIGNON \$12.50

FRENCH ONION SOUP, GRUYÈRE CHEESE

SALADE D'ENDIVES \$12

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

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

ASSIETTE DE FROMAGES \$13

SELECTION OF 3 CHEESES

LES TARTINES

CROQUE-MADAME \$15.50

CROQUE MONSIEUR WITH
AN ORGANIC SUNNY SIDE-UP EGG

TARTINE SAUMON FUMÉ \$16.50

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

TARTINE CHAMPIGNONS & OIGNONS DOUX \$16

MUSHROOMS, ONION SOUBISE,
BACON, CHIVES, GRUYÈRE CHEESE

TARTINE DE CHÈVRE \$15

FRESH HERBS GOAT CHEESE,
ROASTED BUTTERNUT SQUASH,
BRUSSELS 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 \$17.50

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

MENU VENDÔME

\$37

Appetizer*

GRATINÉE À L'OIGNON

FRENCH ONION SOUP, GRUYÈRE CHEESE

SALADE D'ENDIVES

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

RILLETTES DE CANARD

DUCK RILLETTES, BLACK PEPPER,
CORNICHONS, TOAST

Plats*

BOEUF BOURGUIGNON

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

FARFALLE AUX CHAMPIGNONS

FARFALLE PASTA, MUSHROOMS, SPINACH,
BRUSSELS SPROUTS, SHAVED PARMIGIANO

SAUMON RÔTI & PURÉE DE CÈLERI

ROASTED ATLANTIC SALMON, CELERY ROOT
PURÉE, APPLES

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'HIVER* \$16

BABY KALE, MESCLUN, ROASTED
CELERY ROOT, FETA CHEESE, ORANGE,
ROASTED YAMS, FENNEL, WATERMELON
RADISHES, SCALLIONS, PUMPKIN SEEDS,
LEMON VINAIGRETTE

SALADE DE GRAINS COMPLETS* \$15

MULTI-GRAIN MIX OF FREEKEH,
LENTILS, CHICKPEAS, CAULIFLOWER,
BRUSSELS SPROUTS, KALE, SCALLIONS,
ROASTED ALMONDS, PUMPKIN SEEDS,
LEMON 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 RED WINE SAUCE,
YUKON GOLD POTATOES, CARROTS, PEARL
ONIONS, BUTTON MUSHROOMS

COQ AU VIN \$24

CHICKEN COOKED IN RED WINE SAUCE, PEARL
ONIONS, MUSHROOMS AND MASHED POTATOES

SAUMON RÔTI & PURÉE DE CÈLERI \$24

ROASTED ATLANTIC SALMON, CELERY
ROOT PURÉE, APPLES

FARFALLE AUX CHAMPIGNONS \$19

FARFALLE PASTA, MUSHROOMS,
SPINACH, BRUSSELS SPROUTS,
SHAVED PARMIGIANO

COQUILLETTES AU GRATIN \$12

BAKED ELBOW PASTA, GRUYÈRE
CHEESE, MORNAY SAUCE

With ham: ADD \$3

*Except our Bryant Park location that closes Mon-Fri 8:30 pm and Sat-Sun 7:30 pm,
and our Brooklyn location that closes Mon-Fri 8 pm and Sat-Sun 7 pm*

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 DESSERTS

Please ask your server for our full selection & availability

CARDINAL \$7
RASPBERRY MOUSSE CAKE
& VANILLA CRÈME BRÛLÉE CENTER

MANGODOR \$7
MANGO MOUSSE CAKE
& CASSIS CRÈMEUX CENTER

MOCCACINO \$7
CHOCOLATE 70% MOUSSE CAKE
& COFFEE CRÈMEUX CENTER

ADAGIO \$7
CHOCOLATE 70% MOUSSE CAKE
& PASSION FRUIT CENTER

MI-CUIT \$6
DECADENT MELTING DARK
CHOCOLATE 65% CAKE

PAVLOVA \$7
LIGHT MERINGUE W/ FRUITS

TARTE FRAMBOISES \$7
RASPBERRY TART

TARTE CHOCOLAT \$6
DARK CHOCOLATE TART,
CHOCOLATE TRUFFLE

**TARTE FINE
AUX POMMES \$6**
THIN CRUST APPLE TART

TARTE CITRON \$6
LEMON TART

ÉCLAIR \$6
CHOCOLATE, PISTACHIO,
OR COFFEE.

**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

