

APPETIZERS

SALADE D'ENDIVES \$14

ENDIVES, BLUE CHEESE, PEAR, CARAMELIZED 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 \$12.50

FRENCH ONION SOUP
GRUYÈRE CHEESE

QUICHE LORRAINE \$14

TRADITIONAL ALSATIAN QUICHE,
GRUYÈRE CHEESE, BACON,
MESCLUN SALAD

CROQUE-MONSIEUR \$14

SMOKED HAM, MORNAY
SAUCE, GRUYÈRE CHEESE

CROQUE-MADAME \$15.50

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 HIVER 2017
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 FREEKEH, LENTILS,
CHICKPEAS, CAULIFLOWER, BRUSSELS
SPROUTS, KALE, SCALLIONS, ROASTED
ALMONDS, PUMPKIN SEEDS, LEMON
VINAIGRETTE

SALADE D'HIVER* \$16

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

PARISIEN PRESSÉ \$14

PRESSED SMOKED HAM & GRUYÈRE
CHEESE SANDWICH WITH MESCLUN SALAD

TARTINE SAUMON FUMÉ \$16.50

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

TARTINE CRABE & AVOCAT \$17.50

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

CLUB POULET \$16

GRILLED 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

LES TARTINES & SANDWICHES

TARTINE POULET & ARTICHAUT \$16

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

TARTINE DE CHÈVRE \$15

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

CLUB SAUMON \$18

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

SUGGESTIONS DE L'HIVER

SALADE PARISIENNE \$16

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

COQ AU VIN \$24

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

TARTINE CHAMPIGNONS & OIGNONS DOUX \$16

MUSHROOMS, ONION SOUBISE,
BACON, CHIVES, GRUYÈRE CHEESE

LES PLATS

BOEUF BOURGUIGNON \$26

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

SAUMON RÔTI & PURÉE DE CÉLERI \$24

ROASTED ATLANTIC SALMON,
CELERY ROOT PURÉE, APPLES

FARFALLE AUX CHAMPIGNONS \$19

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

COQUILLETES AU GRATIN \$12

BAKED ELBOW PASTA, GRUYÈRE CHEESE,
MORNAY SAUCE

With ham: ADD \$3

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

