

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 DE PRINTEMPS

KALE, MESCLUN, FETA CHEESE, SNOW PEAS,
ASPARAGUS, ENGLISH PEAS, CUCUMBERS,
CHERRY TOMATOES, RADISHES, PINE NUTS,
MINT, LEMON VINAIGRETTE

TARTINE POULET & ARTICHAUT

ARTICHOKE & GREEN OLIVE TAPENADE,
GRILLED ORGANIC CHICKEN, ARTICHOKE
BARIGOULE, BABY ARUGULA, AÏOLI

Desserts: CHOICE FROM OUR DESSERT
SELECTION*

**please choose one. no dish substitution*

MAISON KAYSER

PARIS

DÎNER PRINTEMPS 2017 4PM-10PM*

POUR COMMENCER

SOUPE DU CHEF \$11

SEASONAL VEGETABLE SOUP

GRATINÉE À L'OIGNON \$12.50

FRENCH ONION SOUP, GRUYÈRE CHEESE

SALADE TOMATES & MOZZARELLA \$14

TOMATOES, MOZZARELLA, BABY ARUGULA,
PESTO, LEMON VINAIGRETTE

RILLETTES DE CANARD \$14

DUCK RILLETTES, BLACK PEPPER,
CORNICIONS, 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 AVOCAT & ASPERGES \$15

CRUSHED AVOCADO, STEAMED ASPARAGUS,
FETA CHEESE, RADISHES, BLACK SESAME
SEEDS, LEMON VINAIGRETTE

TARTINE POULET & ARTICHAUT \$16

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

TARTINE CRABE & AVOCAT \$17.50

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

SALADE DE CHÈVRE CHAUD \$15

WARM GOAT CHEESE TARTINE WITH HONEY &
ROSEMARY, MESCLUN, TOMATOES, CUCUMBERS,
RADISHES, LEMON VINAIGRETTE

MENU VENDÔME

\$37

Appetizer*

GRATINÉE À L'OIGNON

FRENCH ONION SOUP, GRUYÈRE CHEESE

SALADE TOMATES, & MOZZARELLA

TOMATOES, MOZZARELLA, BABY ARUGULA,
PESTO, LEMON VINAIGRETTE

RILLETTES DE CANARD

DUCK RILLETTES, BLACK PEPPER,
CORNICIONS, TOAST

Plats*

BOEUF BOURGUIGNON

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

SPAGHETTI PRIMAVERA

SPAGHETTI PASTA, SAUCE CARBONARA,
PEAS, SNOW PEAS, ASPARAGUS, MIXED
MUSHROOMS, BABY SPINACH, ROASTED
TOMATOES, PECORINO CHEESE

SAUMON RÔTI & PURÉE DE CARROTTES

ROASTED ATLANTIC SALMON, CURRY SAUCE,
CARROT PURÉE, ROASTED CARROTS, CILANTRO

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 DE PRINTEMPS* \$16

KALE, MESCLUN, FETA CHEESE,
SNOW PEAS, ASPARAGUS, ENGLISH PEAS,
CUCUMBERS, CHERRY TOMATOES,
RADISHES, PINE NUTS,
MINT, LEMON VINAIGRETTE

SALADE DE GRAINS COMPLETS* \$15

FREEKEH, RED QUINOA, KALE, ASPARAGUS,
CUCUMBERS, AVOCADO, ALMONDS,
SCALLIONS, 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

FRICASSÉE DE VOLAILLE AUX MORILLES \$24

ROASTED CHICKEN, MOREL SAUCE, PEARL
ONIONS, PILAF RICE, SNOW PEAS

COQUILLETTES AU GRATIN \$12

BAKED ELBOW PASTA, GRUYÈRE, MORNAY SAUCE

With ham: ADD \$3

SAUMON RÔTI & PURÉE DE CARROTTES \$24

ROASTED ATLANTIC SALMON, CURRY
SAUCE, CARROT PURÉE ROASTED
CARROTS, CILANTRO

SPAGHETTI PRIMAVERA \$19

SPAGHETTI PASTA, CARBONARA SAUCE,
PEAS, SNOW PEAS, ASPARAGUS, MIXED
MUSHROOMS, BABY SPINACH, ROASTED
TOMATOES, PECORINO CHEESE

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

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

THÉ DES LORDS \$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

ICED LATTE \$4.75

ICED CAPPUCCINO \$4.75

ICED MOCHACCINO \$5.75

ICED AMERICANO \$3.75



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

*Café Gourmand,
A Parisian Signature*

\$9.50

ENJOY A DAILY
SELECTION OF MINI
DESSERTS SERVED WITH
AN ESPRESSO OR
AN AMERICAN COFFEE

