

APPETIZERS

OEUF POCHÉ EN PIPERADE \$13
COCOTTE OF ORGANIC POACHED EGG,
PIPERADE SAUCE, SERRANO HAM, TOAST

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 PRINTEMPS 2017
MONDAY TO FRIDAY 11:30AM-4PM*

LES SALADES

SALADE TOMATES & MOZZARELLA \$14
TOMATOES, MOZZARELLA, BABY ARUGULA,
PESTO, LEMON VINAIGRETTE

SALADE CREVETTES & AVOCAT \$17
SHRIMPS, AVOCADO, MANGO, MESCLUN,
RED ONIONS, LIME, CILANTRO,
LEMON VINAIGRETTE

SALADE DE CHÈVRE CHAUD \$15
WARM GOAT CHEESE TARTINE WITH HONEY
& ROSEMARY, MESCLUN, TOMATOES,
CUCUMBERS, RADISHES, LEMON VINAIGRETTE

SALADE NIÇOISE \$15
TUNA CHUNKS WITH OLIVE OIL,
GREEN BEANS, HARD-BOILED EGG,
ANCHOVIES, POTATOES, TOMATOES,
OLIVES, MESCLUN, DIJON 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

CLUB POULET \$16
GRILLED CHICKEN BREAST, BACON,
LETTUCE, TOMATOES, AÏOLI,
SERVED ON PAIN DE MIE

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

SALADE DE PRINTEMPS* \$16
KALE, MESCLUN, FETA CHEESE, SNOW PEAS,
ASPARAGUS, ENGLISH PEAS, CUCUMBERS,
CHERRY TOMATOES, RADISHES, PINE NUTS,
MINT, LEMON VINAIGRETTE

SALADE MESCLUN* \$11
TOSSED FIELD GREENS, RADISHES,
CUCUMBERS, TOMATOES, LEMON VINAIGRETTE

**Chicken: ADD \$3*

**Shrimp/ Roasted salmon: ADD \$4*

LES TARTINES & SANDWICHES

TARTINE CRABE & AVOCAT \$17.50
GUACAMOLE, CRAB, AVOCADO, CHERRY
TOMATOES, RED ONIONS, CILANTRO, DIJON
VINAIGRETTE

TARTINE POULET & ARTICHAUT \$16
ARTICHOKE & GREEN OLIVE TAPENADE,
GRILLED CHICKEN, ARTICHOKE
BARIGOULE, BABY ARUGULA, AÏOLI

CLUB SAUMON \$18
SMOKED SALMON, CUCUMBERS,
CAPERS, CRÈME FRAÎCHE, LETTUCE,
TOMATOES, RED ONIONS. SERVED ON
PUMPERNICKEL BREAD

SUGGESTIONS DE PRINTEMPS

SALADE DE POULET & CRUDITÉS \$16
KALE, MESCLUN, GRILLED CHICKEN,
HARD-BOILED EGG, SHREDDED CARROTS,
TOMATOES, CUCUMBERS, RADISHES,
PECORINO CHEESE, ONIONS, BASIL,
LEMON VINAIGRETTE

**FRICASSÉE DE VOLAILLE
AUX MORILLES \$24**
ROASTED CHICKEN, MOREL SAUCE,
PEARL ONIONS, PILAF RICE, SNOW PEAS

TARTINE AVOCAT & ASPERGES \$15
CRUSHED AVOCADO, STEAMED ASPARAGUS,
FETA CHEESE, RADISHES, BLACK SESAME
SEEDS, LEMON VINAIGRETTE

LES PLATS

BOEUF BOURGUIGNON \$26
BEEF STEW COOKED IN RED WINE
SAUCE, YUKON GOLD POTATOES, CARROTS,
PEARL ONIONS, BUTTON MUSHROOMS

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

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

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

