

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 \$4.50

SLICED BAGUETTE WITH BUTTER & JAM

SALADE DE FRUITS FRAIS \$7

FRESH FRUIT SALAD

YAOURT PARFAIT \$10

ORGANIC LOW FAT YOGURT PARFAIT WITH
FRESH FRUIT COULIS & GRANOLA

YAOURT NATURE ALLÉGÉ \$5

PLAIN, ORGANIC LOW FAT YOGURT
*With mix berries ADD \$5

CHIA SEED PUDDING \$5

ALMOND OR COCONUT MILK WITH FRUIT COMPOTE

TARTINE DE NUTELLA \$11

TOASTED PAIN DE MIE, NUTELLA,
BANANAS, STRAWBERRIES

LES COCOTTES

OEUF POCHÉ EN PIPERADE \$13

COCOTTE OF ORGANIC POACHED EGG,
PIPERADE SAUCE, SERRANO HAM, TOAST

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, CAPERS, RED ONIONS,
LIGHT BÉCHAMEL, TOAST

MAISON KAYSER

PARIS

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

LES ŒUFS

DEUX ŒUFS AU CHOIX \$10

TWO ORGANIC EGGS SCRAMBLED, SUNNY
SIDE-UP OR SOFT BOILED, TOAST

With smoked ham ADD \$6

With smoked salmon ADD \$7

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

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

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 \$14

SCRAMBLED EGGS, BACON, MORNAY SAUCE
& GRUYÈRE CHEESE

FIGUES & RICOTTA \$15

RICOTTA, FRESH FIGS, CARAMELIZED ONIONS,
HONEY, BALSAMIC REDUCTION, OLIVE OIL

LES PLATS & SALADES

SOUPE DU CHEF \$11

SEASONAL VEGETABLE SOUP

QUICHE \$14

TRADITIONAL ALSATIAN QUICHE OR
VEGETARIAN QUICHE, 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 DE POULET & CRUDITÉS \$16

KALE, MESCLUN, GRILLED CHICKEN,
HARD-BOILED EGG, SHREDDED CARROTS,
TOMATOES, CUCUMBERS, RADISHES, PECORINO
CHEESE, ONIONS, BASIL, LEMON VINAIGRETTE

SALADE D'ÉTÉ* \$16

KALE, MESCLUN, AVOCADO, TOMATOES, CORN,
WATERMELON, FETA, RED PEPPERS, RADISHES
SCALLIONS, BASIL, LEMON VINAIGRETTE

* *With chicken:* ADD \$3

* *Whith 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

VIENNOISE

DARK CHOCOLATE \$4
WHITE CHOCOLATE \$4.25 / \$6.25
WHITE CHOCOLATE & PECAN \$4.50 / \$6.50

Les Paniers de Viennoiseries et Pains

\$11

CROISSANT, PAIN AUX RAISINS
PAIN AU CHOCOLAT
W/ BUTTER & JAM SPREADS

**Subject to change per baking schedule*

\$5

DAILY SELECTION OF FRESHLY BAKED BREAD
WITH 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 \$6 TO \$7**
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 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 MACADAMIA \$4
MACADAMIA & MILK
CHOCOLATE COOKIE

COOKIE OATMEAL \$4
OATMEAL 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 GÈNES \$5.50
CHERRY

BROWNIE \$5.50
DARK CHOCOLATE W/ PECAN NUTS

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

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

