

## APPETIZERS

### MELON & JAMBON CRU \$13

SERRANO HAM, CANTALOUPE, MOZZARELLA, ARUGULA, BALSAMIC REDUCTION, MINT

### OEUF POCHÉ EN PIPERADE \$13

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

### SOUPE DU CHEF \$11

SEASONAL VEGETABLE SOUP

### RILLETES DE SAUMON \$14

POACHED & SMOKED ATLANTIC SALMON SPREAD, CHIVES, TOAST

### RILLETES DE CANARD \$14

DUCK RILLETES, BLACK PEPPER, CORNICHONS, TOAST



## LES CLASSIQUES

### GRATINÉE À L'OIGNON \$12.50

FRENCH ONION SOUP, GRUYÈRE CHEESE

### QUICHE \$14

TRADITIONAL ALSATIAN QUICHE OR VEGETARIAN QUICHE, MESCLUN SALAD

### CROQUE-MONSIEUR \$14

SMOKED HAM, MORNAY SAUCE, GRUYÈRE CHEESE

*With organic sunny side-up egg: ADD \$1.50*

### MACARONI AU GRATIN \$12

BAKED ELBOW PASTA, GRUYÈRE CHEESE, MORNAY SAUCE

*With ham: ADD \$3*



## Le Panier de Pain

\$5

DAILY SELECTION OF FRESHLY BAKED BREAD

*\*Subject to change per baking schedule*



# MAISON KAYSER

PARIS

DÉJEUNER ÉTÉ 2017  
MONDAY TO FRIDAY 11:30AM-4PM\*

## LES SALADES

### SALADE TOMATES & MOZZARELLA \$14

LOCAL 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 POULET & QUINOA \$17

ORGANIC CHICKEN, ORGANIC QUINOA, AVOCADO, GREEN PEPPERS, TOMATOES, CUCUMBERS, CHICKPEAS, CILANTRO, MÂCHE, SAUCE VERTE, CRÈME FRAÎCHE

### 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 SAUMON \$18

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

### SALADE NIÇOISE \$15

TUNA CHUNKS WITH OLIVE OIL, GREEN BEANS, HARD-BOILED EGG, ANCHOVIES, POTATOES, TOMATOES, OLIVES, MESCLUN, DIJON VINAIGRETTE

### SALADE DE GRAINS COMPLETS\* \$15

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

### SALADE D'ÉTÉ\* \$16

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

### SALADE MESCLUN\* \$11

TOSSED FIELD GREENS, RADISHES, CUCUMBERS, TOMATOES, LEMON VINAIGRETTE

*\*With chicken: ADD \$3*

*\*With 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 POULET \$16

GRILLED CHICKEN BREAST, BACON, LETTUCE, TOMATOES, AÏOLI, SERVED ON PAIN DE MIE

## SUGGESTIONS D'ÉTÉ

### SALADE DE POULET & CRUDITÉS \$16

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

### TARTINE FIGUES & RICOTTA \$15

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

### 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 TZATZIKI \$23

ROASTED ATLANTIC SALMON, TZATZIKI SAUCE, SAUTÉED GREEN VEGETABLES

### SPAGHETTI PRIMAVERA \$19

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

### POULET BASQUAISE \$24

ROASTED CHICKEN, RED PEPPER, BASQUAISE SAUCE, PILAF RICE



## 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 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

