

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

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

OEUF POCHÉ FORESTIER \$13

ORGANIC POACHED EGG & MUSHROOM
STEW COCOTTE



MAISON KAYSER

PARIS

BRUNCH AUTOMNE 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

ŒUFS BÉNÉDICTE \$14

ORGANIC POACHED EGGS, TOASTED VIENNOIS
BREAD, SMOKED HAM, HOLLANDAISE SAUCE,
MESCLUN SALAD

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 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

CROISSANT & ŒUFS BROUILLÉS \$12

SCRAMBLED EGGS, GRUYÈRE CHEESE, CHOICE
OF SMOKED HAM OR SPINACH

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 SAUMON,
TZATZIKI SAUCE, MESCLUN SALADE

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'AUTOMNE* \$16

BABY KALE, MESCLUN, ROASTED APPLES,
ROASTED YAMS, FETA CHEESE, GRAPES,
HAZELNUTS, CHESTNUTS, CRANBERRIES,
LEMON VINAIGRETTE

*With chicken: ADD \$3

*With 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



*Exceptions apply, for more details visit maisonkayserusa.com

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



MAISON KAYSER
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

CAFÉ GOURMAND

A Parisian Signature

\$9.50
SELECTION OF MINI
DESSERTS SERVED WITH
AN ESPRESSO OR
AN AMERICAN COFFEE

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

LES CAFÉS GLACÉS

COLD BREW \$3.75

ICED LATTE \$4.75

ICED CAPPUCCINO \$4.75

ICED MOCHACCINO \$5.75

ICED AMERICANO \$3.75