

POUR COMMENCER

PAIN PERDU \$14

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 \$5

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 \$5.50

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 \$14.50

SMOKED HAM, ORGANIC EGG,
MUSHROOMS, GRUYÈRE CHEESE,
LIGHT BÉCHAMEL, TOAST

ÉPINARDS & CHÈVRE \$13.50

SPINACH, HERBS GOAT CHEESE,
ORGANIC EGG, LIGHT BÉCHAMEL, TOAST

SAUMON FUMÉ & ASPERGES \$15.50

SMOKED SALMON, ASPARAGUS,
ORGANIC EGG, CAPERS, RED ONIONS,
LIGHT BÉCHAMEL, TOAST

OEUF POCHÉ FORESTIER \$14

ORGANIC POACHED EGG & MUSHROOM
STEW COCOTTE



MAISON KAYSER

PARIS

BRUNCH HIVER 2018
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 \$5.50

With smoked salmon ADD \$8

ŒUFS BÉNÉDICTE \$15

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 \$16

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

LES TARTINES

ASPERGES & ŒUFS BROUILLÉS \$16

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 \$15.75

SMOKED HAM, MORNAY SAUCE, GRUYÈRE
CHEESE, ORGANIC SUNNY SIDE-UP EGG

SAUCISSES & ŒUFS BROUILLÉS \$16.50

SWEET SAUSAGE, SCRAMBLED EGGS,
CARAMELIZED ONIONS, RED PEPPERS, PESTO
& GRUYÈRE CHEESE

BACON & ŒUFS BROUILLÉS \$15

SCRAMBLED EGGS, BACON, MORNAY SAUCE
& GRUYÈRE CHEESE

CROISSANT & ŒUFS BROUILLÉS \$13

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

LES PLATS & SALADES

SOUPE DU CHEF \$12

SEASONAL VEGETABLE SOUP

QUICHE \$14.50

TRADITIONAL ALSATIAN QUICHE OR
VEGETARIAN QUICHE, MESCLUN SALAD

SAUMON RÔTI SAUCE AU CIDRE & PURÉE DE CELERI RAVE \$24

ROASTED ATLANTIC SALMON, CELERY
ROOT PUREE, APPLE CIDER SAUCE & APPLES

SALADE NIÇOISE \$17

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

GRATINÉE À L'OIGNON \$13.50

FRENCH ONION SOUP, GRUYÈRE CHEESE

SALADE DE POULET & CRUDITÉS \$17

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

SALADE D'HIVER* \$16

BABY KALE, MESCLUN, ROASTED FENNEL, YAMS
PARSNIPS, ORANGES, WATERMELON RADISHES,
FETA CHEESE, HAZELNUTS, CANDIED LEMON,
LEMON VINAIGRETTE

**With chicken:* ADD \$4

**With shrimp/roasted salmon:* ADD \$5

LES VIENNOISERIES

CROISSANT \$3.90

CROISSANT AUX AMANDES \$4.90

PAIN AU CHOCOLAT \$4.40

PAIN AUX RAISINS \$4.60

PAIN AU CHOCOLAT AUX AMANDES \$5.40

PLIÉ AU CHOCOLAT \$4.70

BRIOCHE

PLAIN \$3.50 SUGAR \$3.70

VIENNOISE

DARK CHOCOLATE \$4.20
WHITE CHOCOLATE \$4.50 / \$6.50
WHITE CHOCOLATE & PECAN \$4.70 / \$6.70

Les Paniers de Viennoiseries et Pains

**Subject to change per baking schedule*

\$12

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

\$5.50

DAILY SELECTION OF FRESHLY BAKED BREAD
WITH BUTTER & JAM SPREADS



MENU ENFANT

KID BRUNCH \$13

1/2 CROQUE MONSIEUR, FRUIT SALAD,
ONE EGG ANY STYLE



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 \$4.50/\$5.50
ORANGE JUICE

JUS DE PAMPLEMOUSSE \$4.50/\$5.50
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 \$3.50/\$5.50

BADOIT \$3.50/\$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 \$7.25
RASPBERRY MOUSSE CAKE
& VANILLA CRÈME BRÛLÉE CENTER

MANGODOR \$7.25
MANGO MOUSSE CAKE
& CASSIS CRÈMEUX CENTER

MOCCACINO \$7.25
CHOCOLATE 70% MOUSSE CAKE
& COFFEE CRÈMEUX CENTER

ADAGIO \$7.25
CHOCOLATE 70% MOUSSE CAKE
& PASSION FRUIT CENTER

MI-CUIT \$6.15
DECADENT MELTING DARK
CHOCOLATE 65% CAKE

PAVLOVA \$7.25
LIGHT MERINGUE W/ FRUITS

TARTE FRAMBOISES \$7.25
RASPBERRY TART

TARTE CHOCOLAT \$6.25
DARK CHOCOLATE TART,
CHOCOLATE TRUFFLE

TARTE FINE
AUX POMMES \$6.25
THIN CRUST APPLE TART

TARTE CITRON \$6.25
LEMON TART

ÉCLAIR \$6.20
CHOCOLATE, PISTACHIO,
OR COFFEE.

SALADE DE
FRUITS FRAIS \$7
SEASONAL FRESH
FRUIT SALAD

LES THÉS & CHOCOLATS

BIG BEN \$4.25
ENGLISH BREAKFAST

THÉ DES LORDS \$4.25
EARL GREY

THÉ À LA MENTHE \$4.25
MINT INFUSION

THÉ DES AMANTS \$4.25
GREEN TEA, APPLE, CINNAMON,
GINGER & ALMONDS

THÉ DU HAMMAM \$4.25
GREEN TEA, BERRIES, ROSE,
& ORANGE BLOSSOM

VAHINÉ ROOIBOS \$4.25
ALMOND & VANILLA

CAMOMILLE
& VERVEINE \$4.25
CHAMOMILE OR
VERBENA HERBAL TEA

THÉ GLACÉ \$4.25
ICED TEA

CHAI LATTE \$4.75

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 \$3.50/\$4.25

AMERICANO \$3.75

LATTE \$4.70

CAFÉ AU LAIT \$3.50

MACCHIATO \$3.50

CAPPUCCINO \$4.70

MOCHACCINO \$4.95

LES CAFÉS GLACÉS

COLD BREW \$4.25

ICED LATTE \$4.95

ICED CAPPUCCINO \$4.95

ICED MOCHACCINO \$5.95

ICED AMERICANO \$3.75