

MENU MONGE

\$28

Appetizer*

GRATINÉE À L'OIGNON

FRENCH ONION SOUP, GRUYÈRE CHEESE

SOUPE DU CHEF

SEASONAL VEGETABLE SOUP

SALADE MESCLUN

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

Plats*

QUICHE

TRADITIONAL ALSATIAN QUICHE OR
VEGETARIAN QUICHE, MESCLUN SALAD

SALADE D'AUTOMNE

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

TARTINE POULET & ARTICHAUT

ARTICHOKE & GREEN OLIVE TAPENADE,
GRILLED ORGANIC CHICKEN, ARTICHOKE
BARIGOULE, BABY ARUGULA, AÏOLI

Desserts: CHOICE FROM OUR DESSERT
SELECTION*

**please choose one. no dish substitution*

MAISON KAYSER

PARIS

DÎNER AUTOMNE 2017 4PM-10PM*

POUR COMMENCER

SOUPE DU CHEF \$11

SEASONAL VEGETABLE SOUP

GRATINÉE À L'OIGNON \$12.50

FRENCH ONION SOUP, GRUYÈRE CHEESE

SALADE D'ENDIVES \$14

ENDIVES, RADICCHIO, BLUE CHEESE, APPLES,
CARAMELIZED PECANS, DIJON VINAIGRETTE

RILLETTES DE CANARD \$14

DUCK RILLETTES, BLACK PEPPER,
CORNICHONS, TOAST

RILLETTES DE SAUMON \$14

POACHED & SMOKED ATLANTIC SALMON
SPREAD, CHIVES, TOAST

QUICHE \$14

TRADITIONAL ALSATIAN QUICHE OR
VEGETARIAN QUICHE, MESCLUN SALAD

SALADE DE CHÈVRE CHAUD \$15

WARM GOAT CHEESE TARTINE WITH HONEY &
ROSEMARY, MESCLUN, TOMATOES, CUCUMBERS,
RADISHES, LEMON VINAIGRETTE

LES TARTINES

Served with green salad

CROQUE-MADAME \$15.50

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

TARTINE SAUMON FUMÉ \$16.50

SMOKED SALMON, CRÈME FRAÎCHE, SUNNY
SIDE-UP ORGANIC EGG, CAPERS, RED ONIONS

TARTINE AVOCAT & ASPERGES \$15

CRUSHED AVOCADO, STEAMED ASPARAGUS,
FETA CHEESE, RADISHES, BLACK SESAME
SEEDS, LEMON VINAIGRETTE

TARTINE POULET & ARTICHAUT \$16

ARTICHOKE & GREEN OLIVE TAPENADE,
GRILLED CHICKEN, ARTICHOKE
BARIGOULE, BABY ARUGULA, AÏOLI

TARTINE CRABE & AVOCAT \$17.50

GUACAMOLE, CRAB, AVOCADO, CHERRY
TOMATOES, RED ONIONS, CILANTRO,
DIJON VINAIGRETTE

TARTINE DE CHÈVRE & COURGE RÔTIE \$15

FRESH HERBS GOAT CHEESE, ROASTED
BUTTERNUT SQUASH, PICKLED ONIONS,
PECANS, HONEY, PUMPKIN SEEDS, ARUGULA

MENU VENDÔME

\$37

Appetizer*

GRATINÉE À L'OIGNON

FRENCH ONION SOUP, GRUYÈRE CHEESE

SALADE D'ENDIVES

ENDIVES, RADICCHIO, BLUE CHEESE, APPLES,
CARAMELIZED PECANS, DIJON VINAIGRETTE

RILLETTES DE CANARD

DUCK RILLETTES, BLACK PEPPER,
CORNICHONS, TOAST

Plats*

BOEUF BOURGUIGNON

BEEF SHORT RIBS BRAISED IN RED WINE
SAUCE, YUKON GOLD POTATOES, CARROTS,
PEARL ONIONS, BUTTON MUSHROOMS

FARFALLE AUX CHAMPIGNONS

FARFALLE PASTA, FALL MUSHROOMS,
SPINACH, BRUSSELS SPROUTS,
PECORINO CHEESE

SAUMON & RÔTI PURÉE DE CHOU-FLEUR

ROASTED ATLANTIC SALMON, PURÉE &
SAUTÉED CAULIFLOWER, LEMON CAPER SAUCE.

Desserts: CHOICE FROM OUR DESSERT
SELECTION*

**please choose one. no dish substitution*

LES SALADES

SALADE POULET & QUINOA \$17

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

SALADE D'AUTOMNE* \$16

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

SALADE DE GRAINS* \$15

QUINOA, FREEKEH, BROCCOLI, KALE,
CUCUMBERS, PIGNOLI PESTO, ROASTED
ALMONDS, LEMON VINAIGRETTE

SALADE MESCLUN* \$11

TOSSED FIELD GREENS,
LEMON VINAIGRETTE

**With chicken: ADD \$3*

**With shrimp/roasted salmon: ADD \$4*

LES PLATS

BOEUF BOURGUIGNON \$26

BEEF SHORT RIBS BRAISED IN RED WINE
SAUCE, YUKON GOLD POTATOES, CARROTS,
PEARL ONIONS, BUTTON MUSHROOMS

COQ AU VIN \$24

CHICKEN COOKED IN RED WINE SAUCE,
PEARL ONIONS, MUSHROOMS AND
MASHED POTATOES

SAUMON RÔTI & PURÉE DE CHOU-FLEUR \$23

ROASTED ATLANTIC SALMON, PURÉE &
SAUTÉED CAULIFLOWER, LEMON CAPER SAUCE

FARFALLE AUX CHAMPIGNONS \$19

FARFALLE PASTA, FALL MUSHROOMS, SPINACH,
BRUSSELS SPROUTS, PECORINO CHEESE

MACARONI AU GRATIN \$12

BAKED ELBOW PASTA, GRUYÈRE, 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 \$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