

MENU MONGE

\$29

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'HIVER

BABY KALE, MESCLUN, ROASTED FENNEL,
YAMS, PARSNIPS, ORANGES, WATERMELON
RADISHES, FETA CHEESE, HAZELNUTS,
CANDIED LEMON, 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 HIVER 2018 4PM-10PM*

POUR COMMENCER

SOUPE DU CHEF \$12

SEASONAL VEGETABLE SOUP

GRATINÉE À L'OIGNON \$13.50

FRENCH ONION SOUP, GRUYÈRE CHEESE

SALADE D'ENDIVES \$14

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

RILLETTES DE CANARD \$15

DUCK RILLETTES, BLACK PEPPER,
CORNICHONS, TOAST

RILLETTES DE SAUMON \$15

POACHED & SMOKED ATLANTIC SALMON
SPREAD, CHIVES, TOAST

QUICHE \$14.50

TRADITIONAL ALSATIAN QUICHE
OR VEGETARIAN QUICHE,
MESCLUN SALAD

LES TARTINES

Served with green salad

CROQUE-MADAME \$15.75

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 \$16
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 \$18

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

TARTINE DE CHEVRE & BETTERAVE \$15

FRESH HERBS GOAT CHEESE, BEETS,
PECANS, ORANGES, SHALLOTS, ARUGULA

MENU VENDÔME

\$38

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

SHORT RIBS BRAISED IN RED WINE
SAUCE, CARROTS, PEARL ONIONS,
BUTTON MUSHROOMS & MASHED POTATOES

FARFALLE AUX CHAMPIGNONS

FARFALLE PASTA, WINTER MUSHROOMS,
BABY KALE, BRUSSELS SPROUTS,
PECORINO CHEESE

SAUMON RÔTI SAUCE AU CIDRE & PURÉE DE CELERI RAVE

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

Desserts CHOICE FROM OUR DESSERT
SELECTION*

**please choose one. no dish substitution*

LES SALADES

POULET & QUINOA \$17.50

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

SALADE DE CHÈVRE CHAUD \$15.50

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

SALADE D'HIVER* \$16

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

SALADE MESCLUN* \$12

TOSSED FIELD GREENS,
LEMON VINAIGRETTE

**With chicken: ADD \$4*

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

LES PLATS

BOEUF BOURGUIGNON \$27

SHORT RIBS BRAISED IN RED WINE
SAUCE, CARROTS, PEARL ONIONS,
BUTTON MUSHROOMS & MASHED POTATOES

POULET SAUCE SUPREME AUX CHAMPIGNONS \$25

ROASTED CHICKEN BREAST, RICE PILAF,
MUSHROOM SUPREME SAUCE,
HARICOT VERTS

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

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

FARFALLE AUX CHAMPIGNONS \$19
FARFALLE PASTA, WINTER MUSHROOMS, BABY KALE,
BRUSSEL SPROUTS, PECORINO CHEESE

MACARONI AU GRATIN \$13
BAKED ELBOW PASTA, GRUYÈRE, MORNAY SAUCE

With ham: ADD \$3

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

