

APPETIZERS

SOUPE DU CHEF \$11
SEASONAL VEGETABLE SOUP

RILLETTES DE SAUMON \$14
POACHED & SMOKED ATLANTIC
SALMON SPREAD, CHIVES, TOAST

RILLETTES DE CANARD \$14
DUCK RILLETTES, BLACK PEPPER,
CORNICHONS, TOAST

OEUF POCHÉ FORESTIER \$13
ORGANIC POACHED EGG & MUSHROOM
STEW COCOTTE



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 Pains

\$5

DAILY SELECTION OF FRESHLY BAKED BREAD

**Subject to change per baking schedule*



MAISON KAYSER

PARIS

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

LES SALADES

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,
SALSA VERDE, CRÈME FRAÎCHE

SALADE DE POULET & CRUDITÉS \$16
KALE, MESCLUN, GRILLED CHICKEN,
EGG, SHREDDED CARROTS, TOMATOES,
CUCUMBERS, RADISHES, PECORINO
CHEESE, ONIONS, BASIL,

SALADE NIÇOISE \$15
TUNA CHUNKS WITH OLIVE OIL,
GREEN BEANS, HARD-BOILED EGG,
ANCHOVIES, POTATOES, TOMATOES,
OLIVES, MESCLUN, DIJON VINAIGRETTE

SALADE DE GRAINS* \$15
QUINOA, FREEKEH, BROCCOLI, KALE,
CUCUMBERS, PIGNOLI PESTO, ROASTED
ALMONDS, LEMON VINAIGRETTE

SALADE D'AUTOMNE* \$16
BABY KALE, MESCLUN, ROASTED APPLES,
ROASTED YAMS, FETA CHEESE, GRAPES,
HAZELNUTS, CHESTNUTS, CRANBERRIES,
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

Served with green salad

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

CLUB SAUMON \$18
SMOKED SALMON, CUCUMBERS, CAPERS,
CRÈME FRAÎCHE, LETTUCE, TOMATOES,
RED ONIONS. SERVED ON PUMPERNICKEL BREAD

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
BARIGOLE, BABY ARUGULA, AIOLI

CLUB POULET \$16
GRILLED CHICKEN BREAST, BACON,
EGG, LETTUCE, TOMATOES, AIOLI,
SERVED ON PAIN DE MIE

SUGGESTIONS DE L'AUTOMNE

SALADE D'ENDIVES \$14
ENDIVES, RADICCHIO, BLUE CHEESE, APPLES,
CARAMELIZED PECANS, DIJON VINAIGRETTE

TARTINE DE CHÈVRE & COURGE RÔTIE \$15
FRESH HERBS GOAT CHEESE, ROASTED
BUTTERNUT SQUASH, PICKLED ONIONS,
PECANS, HONEY, PUMPKIN SEEDS, ARUGULA

PARISIEN PRESSÉ \$14
PRESSED SMOKED HAM & GRUYÈRE
CHEESE SANDWICH WITH MESCLUN SALAD



LES PLATS

BOEUF BOURGUIGNON \$26
BEEF SHORT RIBS BRAISED IN RED WINE
SAUCE, YUKON GOLD POTATOES, CARROTS,
PEARL ONIONS, BUTTON MUSHROOMS

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

COQ AU VIN \$24
CHICKEN COOKED IN RED WINE SAUCE,
PEARL ONIONS, MUSHROOMS AND
MASHED POTATOES.



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