

ERIC KAYSER  
ARTISAN BOULANGER  
PARIS

Lunch & Dinner

### APPETIZERS

MELON & JAMBON \$10  
*Jambon de Bayonne & cantaloupe*

TOMATE ET MOZZERELLA BURRATA \$13  
*Served with sesame & basil bread*

CRABE & GUACAMOLE \$14  
*Shrimp, lump crab, avocado, tomato  
& lemon confit*

FIGUES & JAMBON DE BAYONNE \$13  
*Sliced Mission figs, Jambon de Bayonne  
& melted Bûcheron*

STEAK TARTARE AU COUTEAU \$15/\$21  
*Seasoned minced raw Sirloin  
with toast & egg*

BRANDADE DE MORUE \$11  
*Salted cod & potato*

FOIE GRAS DE CANARD \$19  
*Duck Foie Gras with melon chutney & brioche*

### LES SOUPES

SOUPE A L'OIGNON GRATINÉE \$8  
*French onion soup with melted Gruyere cheese*

GAZPACHO \$8  
*Cold tomato-based vegetable soup*

CONCOMBRE & MENTHE \$8  
*Cold cucumber & mint soup*

### LES PLANCHES

CHARCUTERIE \$17  
*Dry cured meats with cornichons,  
olives & Dijon grain mustard*

FROMAGE \$17  
*Cheese selection paired with bread*

### LES SALADES

SALADE NIÇOISE \$18  
*Tuna, green beans, hard-boiled egg, anchovies, potatoes,  
tomatoes, olives & greens with a lemon olive oil vinaigrette*

SALADE PASTÈQUE & FETA \$14  
*Watermelon, Feta, cucumber & watercress  
with a pomegranate mint vinaigrette*

FRISÉE AUX LARDONS \$15  
*Frisée salad, Lardon & croutons tossed with Roquefort*

SALADE DE POULET A L'ORANGE \$16  
*Organic chicken, Butter lettuce, mixed greens, shaved fennel,  
pine nuts, roasted cherry tomatoes & oranges*

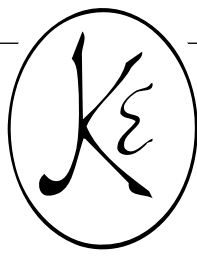
SALADE DE HOMARD \$20  
*Chilled lobster, arugula, avocado, shaved fennel,  
citrus segments & scallions with a tomato vinaigrette*

SALADE CAESAR \$13  
*avec POULET \$16*

*avec CREVETTES \$17*  
*Romaine, croutons & shaved Parmesan  
with chicken or shrimp*

SALADE MESCLUN \$8  
*Tossed field greens*





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### LA CUISINE DU BOULANGER

CLUB AUX LEGUMES DU SOLEIL \$14

*Eggplant, asparagus, yellow squash,  
tomatoes & green onion pesto*

CLUB SAUMON \$17

*Cured salmon, cucumbers, radishes,  
capers, Crème Fraîche, arugula & tomatoes*

CLUB POULET \$16

*Sliced chicken breast, arugula, tomatoes & herb aioli*

TARTINE ROAST BEEF \$16

*Roast beef with mustard sauce,  
black olives, tomatoes & watercress*

TARTINE AGNEAU AU ROMARIN \$16

*Roasted lamb with rosemary olive tapenade*

TARTINE FROMAGE FRAIS \$14

*Zucchini & fromage blanc with chili oil & parsley*

TARTINE CHEVRE & FIGUES \$15

*Goat cheese & caramelized onions  
with fresh cheese & balsamic figs*

TARTINE POULET & ARTICHAUT \$16

*Grilled herb chicken with Artichoke Tapenade  
& cherry tomatoes*

QUICHE LORRAINE \$13

*Quiche made with Lardon, eggs & Gruyere cheese*

CROQUE-MONSIEUR \$13

*Bread toasted with Paris ham and Gruyere cheese*

CROQUE-MADAME \$14

*Croque-Monsieur topped with a sunny side up egg*

### LES PATES

PENNE AU BLE COMPLET \$16

*Whole wheat penne with roasted cherry tomatoes,  
sundried tomatoes, arugula, pine nuts & mozzarella*

LINGUINE AU HOMARD \$21

*Linguine with tail & claw lobster meat & wild mushrooms  
in an Aurora lobster sauce*

COQUILLETES AU GRATIN \$12

*a la TRUFFE \$17*

*Pasta gratin toasted with Gruyere Mornay sauce with truffles*

### LES COCOTTES

MARMITE DU PECHEUR \$24

*Fisher's pot of salmon, scallops & pollack in saffron sauce*

POULET AU CITRON CONFIT \$21

*Roasted organic chicken, light lemon confit sauce & zucchini*

NAVARIN D'AGNEAU \$22

*Lamb stew with aromatic root vegetables*

- 18% gratuity will be added to parties of 6 or more -

