

Payard

PÂTISSERIE & BISTRO
CAESARS PALACE

~ Breakfast Menu ~

Brioche French Toast

Classic \$18

Maple Syrup

Add Sautéed Berries and Fresh Whipped Cream \$3

Add Nutella, Sautéed Banana and Fresh Whipped Cream \$3

Croque Monsieurs

Classic Croque Monsieur \$18

Smoked Ham and Rich & Creamy Béchamel Sauce, Swiss Cheese
Oven Roasted Tomato and Mixed Green Salad

*Croque Madame \$19

Our Classic Croque Monsieur with an added Sunny-Side Up Egg

*Avocado Toast \$16

Avocado Mash, Fried Egg, Heirloom Tomatoes, Rustic Country Bread

Continental Breakfast \$23

Choice of Milk, Coffee, Tea or Juice

Choice of Two Breakfast Pastries (Croissant, Danish or Muffin) and
Fresh Fruit Salad or Yogurt Parfait

Yogurt Parfait \$12

Fresh Fruit Salad \$12

Basket of Pastries (Choice of Three) \$14

Croissant • Almond Croissant • Chocolate Croissant • Apricot Danish
Cheese Danish • Orange-Almond Brioche • Banana Chocolate Chip
Walnut Muffin • Bran Muffin • Blueberry Muffin

Sides

Oatmeal \$6

Add Sautéed Berries or Apples for \$5 more

Ham \$6 • Bacon \$6 • Canadian Bacon \$6

Baked Tomatoes \$5 • Pommes Rissolées \$5

Quiches

Rustic Vegetable \$19

Broccoli, Tomato, Herbs and Mozzarella

Mixed Green Salad and Garniture Roasted Tomato

Classic Lorraine \$21

Smoked Ham and Cheese, Roasted Tomato and Mixed Green Salad

Entrées

*Eggs Benedict

Classic \$22

*Lobster \$29

Served on Premium Butter Croissant

*Eggs Your Way \$20

Two Eggs Any Style, Choice of Bacon, Canadian Bacon or Ham and
Pommes Rissolées

Omelette \$22

Choose from Ham, Red Peppers, Mushrooms, Tomatoes, Chives, Cheddar,
Swiss, American Cheeses
\$3 Upcharge for Egg Whites

*Steak and Eggs \$29

Flat Iron Steak, Pommes Rissolées and Choice of Two Eggs

*House Smoked Salmon Plate \$20

Toasted Bagel, Tomato, Capers, Red Onions, Cream Cheese

***All Entrées Shared add \$5

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Those with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

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~ Lunch Menu ~

Soups

French Onion Soup \$10

Robust Beef Stock, Baguette Crostini and Gruyere Cheese

Lobster Bisque \$15

Served with Grilled Cheese

Salads

Bistro Salad \$14

Butter Lettuce, Chives, Poached Egg, Crispy Lardons and Mustard Vinaigrette

*Caesar Salad \$16

Parmesan Cheese, Anchovies, with Caesar Dressing and a Poached Egg

Add Chicken \$5

Niçoise Salad \$16

Bonito Tuna, Romaine, Hard Boiled Egg, Roasted Red Peppers, Haricot Verts, Anchovies, Kalamata Olives and Dijon Vinaigrette

Entrées

Steak & Chips \$28

Flat Iron Steak, Kettle Chips, Mixed Green Salad

Cassoulet of the Day \$20

Seasonally Inspired

***All Entrées Shared add \$5

Crepes

Chicken & Asparagus Crepe \$18

Roasted Chicken, Sautéed Asparagus, Mushrooms, Cheese Sauce 'Mornay'

Short Rib Crepe \$21

Braised Boneless Short Rib, Caramelized Onions, Micro Greens and 'Bistro Sauce'

Berry Crepe \$15

Seasonal Berries and Berry Compote, Whipped Cream

Apple Tatin Crepe \$15

Caramelized Apples with Ginger, Caramel Sauce Whipped Cream

Chocolate Strawberry Crepe \$15

Fresh Strawberries, Crème Anglaise, Nutella and Whipped Cream

Sandwiches

BLT \$17

Applewood-Smoked Bacon, Tomato, Lettuce, Pan de Mie Bread

*Payard Burger \$20

Black Angus Beef, Applewood-Smoked Bacon, Béarnaise Sauce, Over Easy Egg on a Brioche Bun, Kettle Chips and Mixed Green Salad

Cuban Press \$18

Shaved Roasted Pork Loin, Provolone Cheese, Pickles, Dijon Mustard, Ciabatta Bread

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