



## Maison Kayser Bakery

*Multiple Locations, New York, New York*

Each Maison Kayser location around the world is organized in the pure tradition of the French Bakery. The most ancestral techniques are combined to produce bread, including the use of liquid leaven, and innovation with the most high performance, modern, state-of-the-art bakery equipment.

In August 2012, the first Maison Kayser opened in the United States, on the Upper East Side in New York. Immediately celebrated by the customers and the press as having the best baguette of NY (New York Magazine 2013), Eric Kayser has since opened several bakeries in Manhattan, to meet the demand of its customers in different neighborhoods.

In addition to having an artisanal French bakery retail shop, most Maison Kayser locations in NYC feature a French-style sit-down café that offers a wide selection of Eric's favorite savory prepared dishes.

### Highlights

- Retail bakery including pastry display cases and bread displays,
- 50-seat dining room with waiter's station
- Espresso bar
- Full bread production (proofing and baking)
- Imported European production and baking equipment

Client: Maison Kayser Bakery  
Completed: 2014