



MASLOW

The list of allergens contained
on our plates is available here
and with our teams.

14 quai de la mégisserie
75001 Paris



SUNDAY 1 29€

ORGANIC SOURDOUGH BREAD
(Butter + Cashew butter (V) + Caramel (V) + Honey)
+ 3 SWEET OR SAVORY DISHES
+ 1 HOT BEVERAGE*

SUNDAY 2 39€

SUNDAY 1
+ 1 classic ou signature COCKTAIL

* coffee, tea, infusion, cappuccino et latte, others hot beverages extra.

BREAKFAST



Sweet dishes

Brunch formula,
choose 3 plates from the
sweet and savory selection.

TATIN-STYLE FRENCH TOAST

Brioche with caramelized apples, whipped raw cream

MAHALEPI AUX AGRUMES

Citrus zests cream, orange and lemon segments

BUCKET DE CHOUX

Vanilla raw cream puffs, salted butter caramel

CHOCOLAT

Chocolate and coconut cream, vegan caramel, shortbread

MILLE-FÈS

Crispy phyllo pastry, raw cream, pistacchios, orange blossom

Savoury dishes

MUSHROOM & CHEESY BRIOCHE

Brioche with miso mushrooms, comté sauce, chives

TURKISH EGGS

Sheep yogurt labneh, soft-boiled eggs, cilantro, chili oil

OMELETTE CHERMOULA

Eggs, roasted peppers, kimchi, chermoula sauce, coriander, parsley

HOT CAROTTE

Roasted multicolored carrots, citrus and chipotle condiment, orange and lemon segments

POIREAU BRÛLÉ AU CURRY DOUX

Caramelized leek, mild curry, coconut cream, coriander, peanuts

BHAJI D'OIGNON SAUCE DELUXE X 3

Onions fritters with chickpea flour, creamy herbs sauce

CARPACCIO DE CHOU RAVE

Kohlrabi, black olive oil, cashew praline, mint

CRISPY EGG X 1

Crispy breaded soft-boiled egg, herb mayonnaise, dried capers

GNOCCHI CACIO E ZAATAR

Gnocchis, cured sheep's milk cheese, zaatar

COMTÉ SQUASH

Roasted butternut squash, comté cheese cream, herbal breadcrumb

THE NOT BORRING SALAD

Grated red cabbage, apple, carrot, punchy vinaigrette, seaweed gomasio

PORTOBELLO KATSU

Battered mushroom, Shibuya sauce

Signatures Cocktails

*Included in the
brunch Sunday 2 for 39€

LE NANTISSEMENT 15cl Spiced Hibiscus / Lime / Pear brandy 

L'EXTRACTION 12cl Genmaïcha tea / Lemon / Honey Syrup / Rum

LE MARGOULIN 12cl Leeks Matcha / Lime / Jalapeño / Chartreuse / Mezcal 

L.M.L.G. (lâche moi la grappe) 17cl Gin / Quinquina / Grape Tonic Soda 

LE TABTTS 15cl Fig / Kombucha / Balsamic Vinegar / Electric Velvet / Vodka 

LE BRIOCHÉ 17cl Infused rum / Verjuice / Rye & vanilla syrup / Cider / Brioche rim

You can also ask us for the classics :

Mojito, Moscow Mule, Negroni, Spritz, Margarita, Ti-punch, Caipirinha, Espresso Martini

Coffee & Tea

*Included
in the brunch with
a supplement of 3,5€

EXPRESSO / DOUBLE

CAPPUCCINO / LATTE

TEA / INFUSION

CHAÏ LATTE*

GLODEN LATTE*

BLACK SESAME LATTE*

MATCHA LATTE*



Extras

25cl	1L	
4€	13€	LEMONADE
4€	13€	BISSAP
4€	13€	IDED TEA
4€	13€	ICED GENMAÏCHA
4,5€	15€	FRESH ORANGE JUICE
5€	16€	FRESH LEMON JUICE



ASK FOR OUR FULL DRINKS MENU

Taxes and service charges are included in the price.

Please note that we do not accept checks and bills of €200 and €500.



SANS GLUTEN



PLATS VEGAN