

BRUNCH

SUNDAY 1 29€

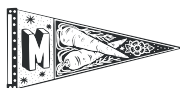
3 SWEET OR SAVORY DISHES
+ 1 HOT BEVERAGE*

SUNDAY 2 35€

SUNDAY 1

+ 1 COCKTAIL Royal Bergamote
(Pet'nat rosé / bergamot syrup / lemon zest)

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



MASLOW

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

14 quai de la mégisserie
75001 Paris



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

Raw vanilla cream puffs, salted butter caramel

CHOCOLAT

Chocolate and coconut cream, vegan caramel, shortbread

MILLE-FÈS

Crispy phyllo pastry, raw cream, pistachios, orange blossom

COING & BERGAMOTE

Hazelnut bergamot financier, poached quince, raw whipped cream with Earl Grey

Savoury dishes

MUSHROOM & CHEESY BRIOCHE

Brioche with miso mushrooms, comté sauce, chives

TURKISH EGGS

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

OMELETTE CHÈVRE CHERMOULA

Eggs, sautéed chard, chermoula sauce, goat cheese, coriander

SPICY 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

DARPHIN & CHILI MAYO

Grated potato fries with spicy vegan mayo

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 TRUFFE (+3€)

Gnocchi, mushroom and truffle cream, sheep's tomme cheese

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

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*

BLEND
SIGNATURE
MASLOW

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

LEMON
ZEST

BERGAMOT
SYRUP

PET'NAT ROSÉ

+ 6 €
Royal Bergamote

→ ASK FOR OUR FULL DRINKS MENU

 SANS GLUTEN  PLATS VEGAN

Taxes and service charges are included in the price. Please note that we do not accept checks and bills of €200 and €500.