

Brunch

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



Sunday 1

29 €

- 3 SWEET OR SAVORY DISHES
- 1 HOT BEVERAGE*

Sunday 2

35 €

- 3 SWEET OR SAVORY DISHES
- 1 HOT BEVERAGE*
- SPRITZ OR ROYAL BERGAMOTE (Pet'nat rosé / Bergamote syrup / Lemon zest)

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

Coffee & tea

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

ESPRESSO / DOUBLE
CAPPUCCINO / LATTE
TEA / INFUSION
HOT CHOCOLAT E*
CHAI LATTE*
GOLDEN LATTE*
BLACK SESAME LATTE*
MATCHA LATTE*
BAGDAD LATTE*

CAN BE
MADE ICED
except tea

Extras

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

Spritz OR Royal Bergamote

Pet'nat rosé
Sirop bergamote
Zeste de citron

6 €

ASK FOR OUR FULL DRINKS MENU

Sweet dishes

TATIN-STYLE FRENCH TOAST

Brioche with caramelized apples, whipped raw cream

BUCKET DE CHOUX

Raw vanilla cream puffs, salted butter caramel

FINGER CHOCO-COCO (V)

Biscuit dark chocolate 65%, hazelnut, chocolate and coconut ganache

PANNA COTTA KIWI (V) (GF)

Kiwi, coconut cream, vanilla, mint

ROCHER PRALINÉ NOISETTE

Hazelnut financier, praline, crushed hazelnuts, milk chocolate



Savoury dishes

MUSHROOM & CHEESY BRIOCHE

Brioche with miso mushrooms, comté sauce, chives

TURKISH EGGS (GF)

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

FRIED CAULIFLOWER WING (V)

Korean-style fried cauliflower, hot sweet and sour sauce, coriander, lemon

PORTOBELLO KATSU (V)

Battered mushroom, Shibuya sauce

POMME ANNA & KIMCHI MAYO (V) (GF)

Crispy potato mille-feuille, kimchi mayo, smoked paprika

SABAYON POIREAUX & BEURRE BLANC (GF)

Leeks, butter sauce, roasted hazelnuts, chives

CARPACCIO DE CHOU RAVE (V) (GF)

Kohlrabi, black olive oil, cashew praline, mint

SPICY CHAWANMUSHI (GF)

Japanese savory egg custard, crunchy chili oil, ginger pickles, fresh herbs

GNOCCHI CACIO E BLACK PEPE

Gnocchi, cacio sauce, Bearn tomme cheese, black pepper

PAJEON AUX CÉBETTES (V)

Spring onion galette, sweet and sour mustard sauce, green vegan mayo

THE NOT BORING SALAD (V) (GF)

Shredded red cabbage, carrot, apple, punchy vinaigrette

(V) VEGAN (V) VEGANIZABLE (GF) GLUTEN-FREE

Taxes and service charges are included in the price. Please note that we do not accept checks.

MASLOW