

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, chicoccino et latte, others hot beverages extra.

Coffee & tea

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

ESPRESSO / DOUBLE
CHICOREXPRESSO
CAPPUCCINO / LATTE
CHICOCCINO*
TEA / INFUSION
HOT CHOCOLATE
CHAÏ LATTE*
GOLDEN LATTE*
BLACK SESAME LATTE*
MATCHA LATTE*
BAGDAD LATTE*



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 cream

BUCKET DE CHOUX

Vanilla cream puffs, salted butter caramel

STICK CHOCOLAT GRAND CRU (V)

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

RIZ AU LAIT DE COCO (V) (GF)

Coconut rice pudding, candied orange, lemon segment, caramel, black lemon

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) (Fried)

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

PORTOBELLO KATSU (V) (Fried)

Battered mushroom, shibuya sauce

FRITTO MISTO AUX ÉPICES (V) (Fried)

Lightly battered & fried eggplant & zucchini, mix of spices : mild curry, smoked paprika, seaweed, lemon

PATATE DOUCE MAFÉ ET CRISPY RICE (V)

Roasted sweet potato, peanut tomato sauce, crispy rice, coriander

CARPACCIO DE CHOU RAVE (V) (GF)

Kohlrabi, black olive oil, cashew praline, mint

OEUF PARFAIT, CRÈME CHAMPIGNON (GF)

Mushroom cream, sauteed oyster and Paris mushrooms, egg with chervil

GNOCCHI TRUFFE (+3€)

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

PAJEON AUX CÉBETTES (V)

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

(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