

# 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 €

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# 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

## NUGGETS MAÏS (V) (Fried)

Corn fritter, classic curry sauce, creamy deluxe sauce, spring onion

## 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

## PATTY FALAFEL (V) (GF)

Falafel, hibiscus mayo, lemon gel, pickled spring onion

(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