

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 CACAHUÈTE

Peanut financier, praline-peanut molten center, salted butter caramel, milk chocolate

Savoury dishes

EGG BUN ROLL

Puff pastry roll, fried egg with a runny yolk, beurre blanc sabayon, fried mushroom

BBQ HASHBROWN (Fried)

Crispy grated potato with morbier cheese, red bean dip and barbecue sauce, melted Tomme du Béarn

FRIED CAULIFLOWER WING (V) (Fried)

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

BUTTERNUT CHIMICHURRI (V) (GF)

Roasted butternut, chimichurri sauce, pumpkin seed praline, rocket

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

PORTOBELLO KATSU (V) (Fried)

Battered mushroom, shibuya sauce

(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