

# Brunch <sup>M</sup>

**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\*

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** <sup>OR</sup> **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 (V) (GF)

Coconut rice pudding, pistachio, verjuice, pumpkin seed nougatine

## 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

## SUCRINE KIMCHI (V) (GF)

Little gem lettuce, kimchi, nori veganaise, peanut butter, toasted nori

## PATATE DOUCE MAFÉ ET CRISPY RICE (V)

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

**BRUNCH FORMULA**  
Choose 3 plates from the  
sweet and savory selection



## CARPACCIO DE CHOU RAVE (V) (GF)

Kohlrabi, black olive oil, cashew praline, mint

## OEUF PARFAIT MAÏS

Corn cream, perfect egg, buttered crouton, chervil

## GNOCCHI CACIO E ZAATAR

Gnocchi, zaatar cream, Tomme du Béarn 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