

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*
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 raw cream

BUCKET DE CHOUX

Raw vanilla cream puffs, salted butter caramel

STICK CHOCOLAT GRAND CRU (V)

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

PANNA COTTA ABRICOT (V) (GF)

Apricot, coconut cream, vanilla, Java pepper

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 & ÉPICES DOUCES (V) (Fried)

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

COURGETTE PEANUT SAUCE (V) (GF)

Grilled zucchini, ginger and peanut pickle, coriander, coconut & peanut sauce

CARPACCIO DE CHOU RAVE (V) (GF)

Kohlrabi, black olive oil, cashew praline, mint

DEVIL EGGS (GF)

Deviled egg, spicy mayo, fried garlic and shallot, fresh herbs

GNOCCHI TOMATE & GREMOLATA

Skyr gnocchi, black garlic tomato sauce, gremolata, Béarn tomme cheese

PAJEON AUX CÉBETTES (V)

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

CONCOMBER BANG (V) (GF)

Cucumber, ginger and sesame vinaigrette, almond, red onion, coriander

(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