

PLATES

- 6 € CREAMY DIP, SPICY ONION ET TORTILLA CHIPS (G) (V)
*Buckwheat tortilla, white beans, spicy onion
confit*
- 9 € ACCRA MOQUECA (V) (Fried)
*Carrot fritter, coconut-tomato sauce, piquillo
pepper and green chili, green chili pickle,
coriander*
- 10 € FROMAGE FRAIS RÔTI (G)
*Creamy sheep's milk cheese, spicy honey,
sumac, caraway seeds, coriander*
- 8 € POTATOES CHURROS DELUXE (Fried)
*Potato churros, Creamy Deluxe sauce, Bearn
tomme cheese*
- 7 € CARPACCIO DE BETTERAVE (G) (V)
*Beet carpaccio, sesame vinaigrette, pickled
beet, spring onion, gomasio*
- 11 € POIREAU FONDANT, SAUCE DU DIMANCHE (G)
Leek, creamy vermouth beurre blanc
- 13 € PORTOBELLO RÔTI, SAUCE POIVRE VERT
*Portobello, parsley butter crumb, green
peppercorn sauce, spinach*
- 9 € PATATE DOUCE COCO-MASALA (G) (V)
*Roasted sweet potato with garam masala,
coconut-lemongrass sauce, smoked paprika oil,
coriander*
- 10 € FREGOLA À LA CRÈME DE COMTÉ, OEUF COULANT
*Small sardinian pasta, egg yolk, comté cream,
sage butter*
- 13 € PITHIVIERS, JUS RÉDUIT
*Puff pastry, shitake and button mushroom
filling, reduced vegetable juice*

- 4 € RAVIOLI POLONAIS
per pair *Polish mushroom and cabbage ravioli,
creamy horseradish sauce, dill oil*
- 8 € TEMPURA DE PLEUROTE (V) (Fried)
Fried oyster mushroom, lemon mayo

DESSERTS

- 9 € PARIS - BEYROUTH
*Cream puff, sesame cream, sesame cracker,
praline, orange blossom*
- 10 € TATIN
*Puff pastry, confit apple, sarrasin caramel cream,
sheep's yogurt*
- 8 € CRÈME MONT WHITE (V)
*Salted caramel custard, grated coconut, cat's
tongue biscuit*
- 10 € CHOCO ZAATAR (V)
*Chocolate tart, pumpkin seed and za'atar praline,
choco cream*
- 9 € UNE FEUILLE
*Caramelized filo pastry, smoked vanilla cream,
black lemon caramel, oxalis flowers*
- 3,90 € SORBET (V) (G)
Choice of sorbet : Lemon

MASLOW DEJ'
→ MAIN
+ CREAM PUFF OR SORBET
+ COFFEE

19 €

Only available until 2:30pm
during the week (outside
holidays).

- 16 € KARAAGE DE PLEUROTE (V) (Fried)
Oyster mushroom tempura, lemon mayo, beetroot, shibuya sauce, rice
- 16 € PIEROGI SOUP'
*Polish dumplings with mushrooms and cabbage, boiled egg marinated in tamari and
ginger, thai broth, coriander*



T-SHIRT 35 €
BANDANA 25 €



The list of allergens contained in
our dishes is available here and
from our teams.