

BRUNCH 1

32 €

1 EGG of your choice
2 SWEET and/or SAVORY PLATES
1 HOT DRINK*

*coffee, tea, cappuccino, chicorexpresso, chicoccino, hot chocolate and latte, other hot drinks with extra charge.

BRUNCH 2

39 €

1 EGG of your choice
2 SWEET and/or SAVORY PLATES
1 HOT DRINK*
1 COCKTAIL

EGG

ŒUF À LA COQUE & CAVIAR D'ALGUE

Soft-boiled egg, buttered brioche soldiers, whipped cream, seaweed caviar

EGG BUN

Milk bun, scrambled egg with truffle, viennese herb brioche

SUNNY SIDE UP & JUS RÉDUIT

Brioche bread, fried egg, garlic and parsley butter, comté cheese, reduced vegetable jus

SAVORY

POTATOES CHURROS DELUXE

Fried

Potato churros, Creamy Deluxe sauce, Bearn tomme cheese

POIREAU FONDANT, SAUCE DU DIMANCHE

G

Leek, creamy vermouth butter sauce

FREGOLA À LA CRÈME DE COMTÉ, ŒUF COULANT

Small sardinian pasta, egg yolk, comté cream, sage butter

PORTOBELLO RÔTI, SAUCE POIVRE VERT

Portobello, parsley butter crumb, green peppercorn sauce, spinach

PATATE DOUCE COCO-MASALA

V G

Roasted sweet potato with garam masala, coconut-lemongrass sauce, smoked paprika oil, coriander

SWEET

DONUT CHOCOLAT & CARAMEL

Chocolate donut, salted butter caramel, streusel

RIZ AU LAIT

V

Coconut rice pudding, salted caramel, hazelnut nougatine & pumpkin seeds

CRÊPE MILLE-TROUS

V

Thousand-hole crêpe, apple syrup, candied orange, yellow lemon, almond, and orange blossom

V VEGAN

V VEGANISABLE

G GLUTEN-FREE

Fried

@MASLOW_RESTAURANTS

SIGNATURE COCKTAILS

With alcohol

LE NANTISSEMENT | 15 cl | Spicy hibiscus / Lemon / Pear eau-de-vie

L'EXTRACTION | 12 cl | Genmaicha green tea / Lemon juice / Honey syrup / Rum

THE ROBBER | 14cl | Gin / White vermouth / Clementine oleo / Lemon & black lemon

L'ADOUCISSEUR | 10cl | Oléo butternut & chaï / Verjus / Smoky vodka coco

LA CLIM | 12cl | Amber rum / Orgeat syrup / Orange blossom / Pastis / Green lemon

Alcohol-free

BSA | 14 cl | Clémentine oleo / Lemon / Black lemon soda

LE CASH | 14 cl | Beetroot / Pepper / Lemon juice

LA VALO | 12 cl | Earl Grey tea / Spice syrup / Bergamot mousse

LA CARTE MÈRE | 12 cl | Butternut & chaï oleo-saccharum / Milk punch / Orange blossom

TEA & COFFEE

ESPRESSO / DOUBLE

CAPPUCCINO

LATTE

TEA / INFUSION

CHICOREXPRESSO

CHICOCINO

HOT CHOCOLATE

CHAÏ LATTE*

GOLDEN LATTE*

BLACK SESAME LATTE*

MATCHA LATTE*

BAGDAD LATTE*

*Oat milk drink, cow's milk available on request

*Available with brunch for a 3.5 € supplement

All our drinks are
also available ICED
(except tea).

EXTRAS

Ask for the full drinks
menu

25 cl.

4 €

4 €

4 €

4 €

4,5 €

1 l.

13 € LEMONADE

13 € HIBISCUS (BISSAP)

13 € TICED TEA

13 € ICED GENMAICHA

15 € FRESH ORANGE JUICE



T-SHIRT 35 €
BANDANA 25 €



Allergen information for our
dishes is available on request.

Taxes and service included, prices in euros VAT included. Restaurant vouchers in paper format are not accepted.
We do not accept checks.

