MASLOW TEMPLE

BRUNCH 1 — 29 €

+ 3 SWEET OR SAVORY DISHES
+ HOT BEVERAGE*

BRUNCH 2 — 35 €

+ 3 SWEET OR SAVORY DISHES
+ 1 HOT BEVERAGE*
+ SPRITZ OR SAINT GERMAIN SPRITZ

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

TEA & COFFEE

*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).

ESPRESSO / DOUBLE
CAPPUCCINO
LATTE
TEA / INFUSION
CHICOREXPRESSO
CHICOCCINO

HOT CHOCOLATE
CHAÏ LATTE*
GOLDEN LATTE*
BLACK SESAME LATTE*
MATCHA LATTE*
BAGDAD LATTE*

EXTRAS

Ask for the full drinks menu

25 cl.	1 l.	
4 €	13 €	VERJUICE LEMONADE
4 €	13 €	HIBISCUS (BISSAP)
4 €	13 €	TICED TEA
4 €	13 €	ICED GENMAICHA
4,5 €	15 €	FRESH ORANGE JUICE



Spritz OR Saint-Germain spritz — 12 €

Pet'nat rosé
Elderflower liqueur
Sparkling water

ASK FOR THE FULL DRINKS MENU

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

@MASLOW_RESTAURANTS

(V) VEGAN · (V) VEGANISABLE · (G) GLUTEN-FREE · (A) ALCOHOL · Fried

SWEET

CRÊPE MILLE-TROUS (V)
Thousand-hole pancakes, coconut cream, pandan syrup, toasted pumpkin seeds

PARIS-BEYROUTH
Cream puff, sesame cream, sesame cracker, praline, orange blossom

CRÈME MONT WHITE (G)
Salted caramel custard, grated coconut, cat's tongue biscuit

CHOCO ZAATAR (V)
Chocolate tart, pumpkin seed and za'atar praline, choco cream

CITRON GIVRÉ (V) (G)
Lemon sorbet, toasted coconut, tarragon

SAVORY

ŒUF À LA COQUE & CAVIAR D'ALGUE
Soft-boiled egg, buttered brioche soldiers, whipped cream, seaweed caviar

SPICY EGG SANDO
Japanese milk bread, deviled egg, baby spinach, pickle, vegan chipotle mayo, chive

PATATE DOUCE MOQUECA (V) (G)
Thyme-roasted sweet potato, coconut and piquillo moqueca sauce, lemon paste, coriander oil

OKONOMIYAKI
Japanese omelette with curly kale, smoky soy sauce, ginger sauce & red onion pickle

POTATOES CHURROS DELUXE Fried
Potato churros, Creamy Deluxe sauce, Bearn tomme cheese

POIREAU SATÉ (G) (V)
Burnt leek, coconut and lime satay sauce, roasted peanuts, coriander

CARPACCIO DE BETTERAVE (V) (G)
Beet carpaccio, sesame vinaigrette, pickled beet, spring onion, gomasio

SALADE CHOUSAR (V)
Sliced white cabbage, vegan Caesar dressing, sheep's cheese, crouton

KÖFTE (V) Fried
Croquette croustillante de lentilles vertes, menthe fraîche, green sauce au persil et olives

FRESH CHEESE AND TOMATO (G)
Fresh sheep's cheese, tomato jam, chipotle

FREGOLA À LA CRÈME DE COMTÉ, OEUF COULANT
Small sardinian pasta, egg yolk, comté cream, sage butter