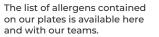
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MASLOW Sunday







We recommend 2-3 plates per

- FRIED CAULIFLOWER WING V Korean-style fried cauliflower, hot sweet and sour sauce, coriander, lemon
- RADIS BEURRE AUX ÉPICES 🕲 Raw radish, butter mousse with spices and seaweed
- POIREAU TOM KHA KAÏ V Leek, coconut milk infused with lemongrass, green curry oil, coriander
- FRITES DE PANISSES & GREEN SAUCE (V) (C) Vegan chickpea flour fries, green vegan mayo with black olive and caper
- CARPACCIO DE CHOU RAVE (V) (S) Kohlrabi, black olive oil, cashew praline, mint
- MUSHROOM & CHEESY BRIOCHE Brioche with miso mushrooms, comté sauce, chives



TURKISH EGGS 🕲 10€ Sheep yogurt labneh, soft-boiled eggs, cilantro, chili oil



VEGAN

G GLUTEN FREE

Taxes and service charges are included in the price. Please note that we do not accept checks and bills of €200 and €500.

OEUF MAYO TAMAGO Hard-boiled eggs marinated in tamari and ginger,

All of our dishes are designed to be shared and will arrive at

the pace of the kitchen.

15€. **GNOCCHI TRUFFE** Gnocchi, mushroom and truffle cream, sheep's tomme cheese

THE NOT BORING SALAD (V) (C) Grated red cabbage, apple, carrot, punchy vinaigrette, seaweed gomasio

PORTOBELLO KATSU (V) Breaded mushroom, Shibuya sauce

green mayonnaise, pickles

PAJEON AUX ASPERGES **V** Asparagus and spring onion galette, sweet and sour mustard sauce, leek vegan mayo

3 SWEET OR SAVORY DISHES + 1 HOT BEVERAGE

(coffee, tea, infusion, cappuccino and latte)

SUNDAY 1 + 1 COCKTAIL : Spritz OR Royal Bergamote (Pet'nat rosé / bergamot syrup

- MAHALEPI AUX AGRUMES (V) (S) Citrus zests cream, orange and lemon segments
- **BUCKET DE CHOUX** Vanilla raw cream puffs, salted butter caramel
- CHOCOLAT (V) Creamy chocolate - coconut, salted butter caramel, shortbread
- MILLE-FÈS 9€. Crispy phyllo pastry, raw cream, pistacchios, orange blossom
- POIRE & BERGAMOTE Hazelnut bergamot financier, poached pear, Earl Grey whipped cream
- TATIN-STYLE FRENCH TOAST Brioche with caramelized apples, whipped raw cream



