

Assiettes

We recommend
2-3 plates per
person to share.

- 6,5€ **FRESH & HOT CHEESE**
Fresh sheep's milk cheese, spicy oil
- 9€ **CARPACCIO DE CHOU RAVE** (V)
kohlraabi, black olive oil, cashew praline, mint
- 8€ **FRENCH QUESADILLAS X 3**
Corn tortilla, comté cheese, slow simmered sweet onions, pickled peppers
- 9€ **CHOU SNACKÉ** (V)
Pointed cabbage, seaweed condiment
- 11€ **PORTOBELLO KATSU** (V)
Breaded mushroom, Shibuya sauce
- 5€ **CRISPY EGG**
Crispy breaded soft-boiled egg, herb Mayonnaise
- 12€ **POLPETTES**
Mushroom meatballs, house tomato sauce, strong Comté cheese

Assiettes

All of our dishes are
designed to be
shared and will
arrive at the pace of
the kitchen.

- 8€ **POIREAUX SATÉ** (V)
Grilled leeks, satay sauce, peanuts, coriander
- 10€ **GNOCCHI CACIO E ZAATAR**
Gnocchi, cured sheep's milk cheese, zaatar
- 8€ **PATATE DOUCE CHIMICHURRI** (V)
Roasted sweet potato, chimichurri sauce, reduced vegetable sauce
- 12€ **QUESO FLAMEADO & ASPERGES**
Fresh sheep's milk melted cheese, grilled green asparagus, lemon oil
- 6€ **ALLUMETTES** (V)
Shoestring fries, Chili mayo / Smoky ketchup
- 6€ **SALADE DE FÈVES** (V)
Fava beans, red onions, ancho peppers, almonds, coriander

Desserts

- 8€ **FRAISE**
Strawberries, vanilla cream, honey, almonds
- 8€ **CHOCOLAT** (V)
Creamy chocolate - coconut, salted butter caramel, shortbread
- 7€ **MILLE-FÈS**
Crispy phyllo pastry, cream, pistachio, orange blossom

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

(V) VEGAN



MASLOW @maslow_restaurants