

Assiettes

We recommend
2-3 plates per
person to share.

Assiettes

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

Desserts

- 6,5€ FRESH CHEESE
Fresh sheep's milk cheese, spicy oil
- 9€ CARPACCIO DE CHOU RAVE 
Kohlrabi, black olive oil, cashew praline, mint
- 8€ FRENCH QUESADILLAS X 3
Corn tortilla, comté cheese, slow simmered sweet onions, pickled peppers
- 6,5€ SUCRINE GRILLÉE 
Sucrine salad, creamy sauce, capers, lemon, crunchy breadcrumbs
- 11€ PORTOBELLO KATSU 
Breaded mushroom, Shibuya sauce
- 5€ CRISPY EGG
Crispy breaded soft-boiled egg, herb Mayonnaise
- 12€ POLPETTES
Mushroom meatballs, house tomato sauce, strong Comté cheese

- 8€ ZUCCHINI SATÉ 
Grilled zucchini, satay sauce, peanuts, coriander
- 10€ GNOCCHI CACIO E ZAATAR
Gnocchi, cured sheep's milk cheese, zaatar
- 12€ QUESO FLAMEADO & TOMATO
Fresh sheep's milk melted cheese, Cuor di Bue tomato, barberries, thyme
- 4,5€ ALLUMETTES 
Shoestring fries, Chili mayo / Smoky ketchup
- 6€ CONCOMBRE BANG 
Cucumber, red onions, ancho peppers, almonds, coriander

- 8€ FRAISE
Strawberries, vanilla cream, honey, almonds
- 7€ CHOCOLAT 
Creamy chocolate - coconut, salted butter caramel, shortbread
- 8€ MILLE-FÈS
Crispy phyllo pastry, cream, pistachio, orange blossom
- 8€ BUCKET DE CHOUX
Vanilla cream puffs, salted caramel butter center
- 3,5€ COOKIE OF THE DAY



 VEGAN

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

MASLOW

@maslow_restaurants