



**MASLOW**

14 quai de la mégisserie  
75001 Paris

# MASLOW



The list of allergens contained  
on our plates is available here  
and with our teams.



# Assiettes

We recommend  
2-3 plates per  
person to share.

- 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

# Assiettes

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

- 8€ POIREAUX SATÉ   
Grilled leeks, satay sauce, peanuts, coriander
- 10€ GNOCCHI CACIO E ZAATAR  
Gnocchi, cured sheep's milk cheese, zaatar
- 8€ PATATE DOUCE CHIMICHURRI   
Roasted sweet potato, chimichurri sauce, reduced vegetable sauce
- 12€ QUESO FLAMEADO & ASPERGES  
Fresh sheep's milk melted cheese, grilled green asparagus, lemon oil
- 4,5€ ALLUMETTES   
Shoestring fries, Chili mayo / Smoky ketchup
- 6€ CONCOMBRE BANG   
Cucumber, red onions, ancho peppers, almonds, coriander

# Desserts

- 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



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

 VEGAN

**MASLOW**

@maslow\_restaurants