MASLOW

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



Assiettes

We recommend

6,5€ FRESH CHEESE Fresh sheep's milk cheese, spicy oil

- CARPACCIO DE CHOU RAVE (V) 9€ Kohlrabi, black olive oil, cashew praline, mint
- FRENCH QUESADILLAS X 3 Corn tortilla, comté cheese, slow simmered sweet onions, pickled peppers
- 6,5€ SUCRINE GRILLÉE **(V**) Sucrine salad, kreamy sauce, capers, lemon, crunchy breadcrumbs
- PORTOBELLO KATSU (V) 11€. Breaded mushroom, Shibuya sauce
- 5€. **CRISPY EGG** Crispy breaded soft-boiled egg, herb Mayonnaise
- 12€. **POLPETTES** Mushroom meatballs, house tomato sauce, strong Comté cheese

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POIREAUX SATÉ (V)

All of our dishes are designed to be shared and

will arrive at the pace of the

GNOCCHI CACIO E ZAATAR Gnocchi, cured sheep's milk cheese, zaatar

PATATE DOUCE CHIMICHURRI (V) Roasted sweet potato, chimichurri sauce, reduced vegetable sauce

Grilled leeks, satay sauce, peanuts, coriander

OUESO FLAMEADO & ASPERGES Fresh sheep's milk melted cheese, grilled green asparagus, lemon oil

4,5€ ALLUMETTES **V** Shoestring fries, Chili mayo / Smoky ketchup

CONCOMBRE BANG (V) Cucumber, red onions, ancho peppers, almonds. coriander

Jesserts

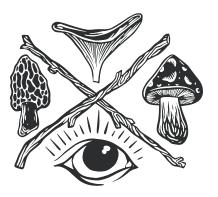
8€ FRAISE Strawberries, vanilla cream, honey, almonds

CHOCOLAT (V) Creamy chocolate - coconut, salted butter caramel, shortbread

MILLE-FÈS Crispy phyllo pastry, cream, pistachio, orange blossom

9€ **BUCKET DE CHOUX** Vanilla cream puffs, salted caramel butter center

3.5€ COOKIE OF THE DAY





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