



MASLOW

14 quai de la mégisserie
75001 Paris

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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.

- 7,5€ LABNEH
Sheep's yoghurt, burnt lemon, shiso, salad burnet
- 9,5€ ARTICHAUT BEURRE NOISETTE
Half artichoke, beurre noisette sabayon, smoked paprika
- 12€ QUESO FLAMEADO & TOMATE
Fresh sheep's milk melted cheese, Cuor di Bue tomato, barberries, thyme
- 6,5€ SUCRINE GRILLÉE (V)
Sucrine salad, creamy sauce, capers, lemon, crunchy breadcrumbs
- 12€ POLPETTES
Mushroom meatballs, house tomato sauce, strong comté cheese
- 8€ COURGETTE SATÉ (V)
Grilled zucchini, satay sauce, peanuts, coriander
- 8€ FRENCH FETA CHEESE AND FIGS
Fig vinaigrette, fresh figs
- 9€ MAXI TEMPURA (V)
Eggplant, olive caramel, chili mayo

Assiettes

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

- 5€ CRISPY EGG
Crispy breaded soft-boiled egg, herb Mayonnaise, dried capers
- 9€ CARPACCIO DE CHOU RAVE (V)
Kohlrabi, black olive oil, cashew praline, mint
- 10€ GNOCCHI CACIO E ZAATAR
Gnocchi, cured sheep's milk cheese, zaatar
- 8€ FRENCH QUESADILLAS X 3
Corn tortilla, comté cheese, slow simmered sweet onions, pickled peppers
- 6€ CONCOMBRE BANG (V)
Cucumber, red onions, ancho peppers, almonds, coriander
- 11€ PORTOBELLO KATSU (V)
Breaded mushroom, Shibuya sauce



(V) VEGAN

Desserts

- 8€ MILLE-FÈS
Crispy phyllo pastry, cream, pistachio, orange blossom
- 7€ MELON
Melon, fontainebleau cream, honey, marigold leaf
- 8€ BUCKET DE CHOUX
Vanilla cream puffs, salted caramel butter center
- 7€ CHOCOLAT (V)
Creamy chocolate - coconut, salted butter caramel, shortbread
- 5,5€ FROZEN PASTÈQUE (V)
Watermelon, hibiscus syrup
- 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.

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@maslow_restaurants