



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
- 11€ PORTOBELLO KATSU 
Breaded mushroom, Shibuya sauce
- 6,5€ SUCRINE GRILLÉE 
Sucrine salad, creamy sauce, capers, lemon, crunchy breadcrumbs
- 12€ POLPETTES
Mushroom meatballs, house tomato sauce, strong comté cheese
- 8€ COURGETTE SATÉ 
Grilled zucchini, satay sauce, peanuts, coriander
- 12€ QUESO FLAMEADO & TOMATE
Fresh sheep's milk melted cheese, Cuor di Bue tomato, barberries, thyme

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 
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 
Cucumber, red onions, ancho peppers, almonds, coriander
- 9€ MAXI TEMPURA 
Eggplant, olive caramel, chili mayo

 VEGAN

Desserts

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