

MASLOW



La liste des allergènes contenus
dans nos assiettes est disponible ici
et auprès de nos équipes.



MASLOW

14 quai de la mégisserie
75001 Paris

Lunch



Small plates

We recommend 2-3 plates
per person to share.

- 7,5€ LABNEH 
Sheep's yoghurt, burnt lemon, shiso, salad burnet
- 8€ HOT CAROTTE  
Roasted multicolored carrots, citrus and chipotle condiment,
orange and lemon segments
- 12€ POLPETTE
Mushroom meatballs, house tomato sauce, comté cheese
- 9€ POIREAU BRÛLÉ AU CURRY DOUX  
Caramelized leek, mild curry, coconut cream, coriander, peanuts
- 8€ BHAJI D'OIGNONS SAUCE DELUXE X 3  
Chickpea flour onion fritters, creamy herb sauce
- 9€ CARPACCIO DE CHOU RAVE  
Kohlrabi, black olive oil, cashew praline, mint
- 5€ CRISPY EGG X 1
Crispy breaded soft-boiled egg, herb mayonnaise, dried capers
- 10€ GNOCCHI CACIO E ZAATAR
Gnocchi, cured sheep's milk cheese, zaatar
- 11€ FRENCH NACHOS 
Buckwheat tortillas, morbier cheese, lentils carnitas
- 6€ THE NOT BORING SALAD  
Grated red cabbage, apple, carrot, punchy vinaigrette, seaweed gomasio
- 11€ PORTOBELLO KATSU 
Breaded mushroom, Shibuya sauce
- 10€ COMTÉ SQUASH
Roasted butternut squash, comté cheese cream, herbal breadcrumb

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

 GLUTEN FREE
 VEGAN

Main

Available only for lunch



- 16€ DONBURI 
Portobello katsu, caramelized leek, rice, pickled onions, Shibuya
sauce, sesame, mint
- 16€ CHEESE POLPETTE SANDWICH + THE NOT BORING SALAD
Brioche, mushroom meatballs, house tomato sauce, comté cheese,
pickled onions + cabbage, carrot, and apple salad

Desserts

- 8€ MAHALEPI AUX AGRUMES  
Citrus zests cream, orange and lemon segments
- 8€ BUCKET DE CHOUX
Vanilla raw cream puffs, salted caramel butter core
- 7€ CHOCOLAT 
Creamy chocolate - coconut, salted butter caramel, shortbread
- 8€ MILLE-FÈS
Crispy phyllo pastry, raw cream, pistacchios, orange blossom
- 3,5€ COOKIE OF THE DAY

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@maslow_restaurants