MASLOW

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

Plates

We recommend 2-3 plates per person to share.

- 7,5€ LABNEH (©) Sheep's yoghurt, burnt lemon, shiso, salad burnet
- 10€ OMELETTE CHERMOULA Eggs, roasted peppers, kimchi, chermoula sauce with coriander, parsley
- 8€ HOT CAROTTE **(V) (S)**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 **(V) (S)**Caramelized leek, mild curry, coconut cream, coriander, peanuts
- 8€ BHAJI D'OIGNONS SAUCE DELUXE X3 **(V) (S)**Onion fritters with chickpea flour, kreamy herb sauce
- 9€ CARPACCIO DE CHOU RAVE (V) (©)
 Kohlrabi, black olive oil, cashew praline, mint

Plates

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

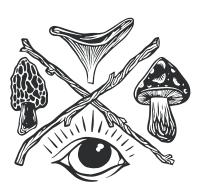
- 5€ CRISPY EGG X 1 Crispy breaded soft-boiled egg, herb mayonnaise, dried capers
- 10€ GNOCCHI CACIO E ZAATAR Gnocchi, cured sheep's milk cheese, zaatar
- 11€ FRENCH NACHOS ⑤

 Buckwheat tortillas, morbier cheese, lentils carnitas
- 6€ THE NOT BORING SALAD (V) (©)
 Grated red cabbage, apple, carrot, punchy vinaigrette, seaweed gomasio
- PORTOBELLO KATSU **(V)**Breaded mushroom, Shibuya sauce
- 10€ COMTÉ SQUASH Roasted butternut squash, comté cheese cream, herbal breadcrumb



- 8€ MAHALEPI AUX AGRUMES **(V) (G)**Citrus zests cream, orange and lemon segments
- 8€ BUCKET DE CHOUX Vanilla raw cream puffs, salted butter caramel
- 7€ CHOCOLAT ①

 Creamy chocolate coconut, salted butter caramel, shortbread
- 8€ MILLE-FÈS Crispy phyllo pastry, raw cream, pistacchios, orange blossom



- V VEGAN
- G GLUTEN FREE

