

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.



Plates

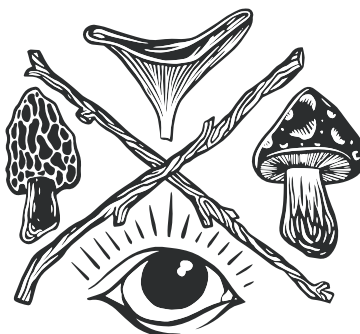
We recommend 2-3 plates per person to share.

- 7,5€ LABNEH 
Sheep's yoghurt, burnt lemon, shiso, salad burnet
- 10€ OMELETTE CHÈVRE CHERMOULA
Eggs, sautéed chard, chermoula sauce, goat cheese, coriander
- 8€ SPICY 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
- 7€ DARPHIN & CHILI MAYO  
Grated potato fries with spicy vegan mayo
- 9€ CARPACCIO DE CHOU RAVE  
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
- 15€ GNOCCHI TRUFFE
Gnocchi, mushroom and truffle cream, sheep's tomme cheese
- 11€ FRENCH NACHOS 
Buckwheat tortillas, morbier cheese, 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



 VEGAN

 GLUTEN FREE

Desserts

- 8€ MAHALEPI AUX AGRUMES  
Citrus zests cream, orange and lemon segments
- 8€ BUCKET DE CHOUX
Vanilla raw cream puffs, salted butter caramel
- 8€ CHOCOLAT 
Creamy chocolate - coconut, salted butter caramel, shortbread
- 9€ MILLE-FÈS
Crispy phyllo pastry, raw cream, pistacchios, orange blossom
- 8€ COING & BERGAMOTE
Hazelnut bergamot financier, poached quince, Earl Grey whipped cream

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