## MASLOW

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## Plates

We recommend 2-3 plates per person to share.

- 6€ RAÏTA COURGETTE & BUKNI MASSALA ⑤
  Sheep's yoghurt, tahini, zucchini, mint, almonds, lemon zest
- IO€ FRIED CAULIFLOWER WING 

  Korean-style fried cauliflower, hot sweet and sour sauce, coriander, lemon
- 11€ FOCACCIA NDUJA & CHEESE Grilled focaccia, melted smoked cheese, nduja with mushrooms, harissa oil, pickles
- 9€ FRESH CONCOMBRE & HOISIN ♥ ᠖ Cucumber, homemade hoisin sauce, homemade dukkah
- 6€ FRITES DE PANISSES & GREEN SAUCE **(V) (G)**Vegan chickpea flour fries, green vegan mayo with black olive and caper
- 9€ CARPACCIO DE CHOU RAVE **(V) (S)**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€ OEUF MAYO TAMAGO (©)
  Hard-boiled egg marinated in tamari and ginger,
  green mayonnaise, pickles
- 12€ GNOCCHI ROMESCO Gnocchi, piquillo sauce, tomato, smoked paprika, hazelnuts, almonds, garlic, sheep's cheese
- 11€ FRENCH NACHOS Buckwheat tortillas, morbier cheese, carnitas
- 8,5€ SALADE CHOUSAR **V**Sliced pointed cabbage, vegan Caesar dressing, sheep's cheese, croutons, burnt onion powder
- PORTOBELLO KATSU **(V**)

  Breaded mushroom, Shibuya sauce
- 10€ PAJEON AUX CÉBETTES **①**Spring onion galette, sweet and sour mustard sauce, green vegan mayo



- 8€ PAVLOVA FRAISE RHUBARBE © Fontainebleau cream, fresh strawberry, poached rhubarb, rosebud meringue
- 8€ BUCKET DE CHOUX Vanilla raw cream puffs, salted butter caramel
- 8€ CHOCOLAT **(V)**Creamy chocolate coconut, salted butter caramel, shortbread
- 9€ MILLE-FÈS Crispy phyllo pastry, raw cream, pistacchios, orange blossom
- 9€ ROCHER PRALINÉ NOISETTE Hazelnut financier, praline, crushed hazelnuts, milk chocolate



- V VEGAN
- G GLUTEN FREE
- **V**EGENISABLE

