MASLOW

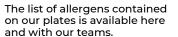
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We recommend 2-3 plates per



All of our dishes are designed to be shared and will arrive at

WHIPPED RICOTTA FUMÉE (G) 7€

Smoked ricotta, butternut sauce, capers, dill

- 10€ FRIED CAULIFLOWER WING (V) Korean-style fried cauliflower, hot sweet and sour sauce, coriander, lemon
- FOCACCIA NDUJA & CHEESE Grilled focaccia, melted smoked cheese, nduja with mushrooms, harissa oil, pickles
- SABAYON POIREAUX & BEURRE BLANC (G) Leeks, butter sauce, roasted hazelnuts, chives
- FRITTO MISTO & ÉPICES DOUCES (V) Lightly battered & fried eggplant and zucchini, mix of spices: mild curry, smoked paprika, seaweed, lemon
- CARPACCIO DE CHOU RAVE (V) (G) Kohlrabi, black olive oil, cashew praline, mint

- ŒUF 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
- TOMATE SKYR & BLACK GARLIC Slightly burnt tomato, stuffed with skyr, black garlic dressing, bread crumbs
- 8,5€ SALADE BRUTUS **(7)** Sliced sucrine lettuce, vegan Caesar dressing, sheep's cheese, croutons, burnt onion powder
- PORTOBELLO KATSU (V) Breaded mushroom, Shibuva sauce
- PAJEON AUX CÉBETTES (V) Spring onion galette, sweet and sour mustard sauce, leek vegan mayo

Uesserts

- PAVLOVA FIGUE (G) Fontainebleau cream, fresh figue, rosebud merinaue
- BUCKET DE CHOUX Vanilla raw cream puffs, salted butter caramel
- CHOCOLAT (V) Creamy chocolate - coconut, salted butter caramel, shortbread
- MILLE-FÈS Crispy phyllo pastry, raw cream, pistacchios, orange blossom
- ROCHER PRALINÉ NOISETTE Hazelnut financier, praline, crushed hazelnuts, milk chocolate

Only available until 2:30pm during de week (outside holidays).



DONBURI (V)

Portobello katsu, cucumber, rice, pickled onions, Shibuya sauce, sesame, mint

16€ SALADE BRUTUS **W** Sliced sucrine lettuce, vegan Caesar dressing, sheep's cheese, croutons, burnt onion powder

- **(V)** PLATS VEGAN
- SANS GLUTEN
- VÉGANISABLE

