

# FOOD

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

- 7 € WHIPPED RICOTTA FUMÉE** (V) (GF)  
Smoked ricotta, butternut sauce, capers, dill
- 10 € FRIED CAULIFLOWER WING** (V)  
Korean-style fried cauliflower, hot sweet and sour sauce, coriander, lemon
- 11 € FOCACCIA NDUJA & CHESSE**  
Grilled focaccia, melted smoked cheese, nduja with mushrooms, harissa oil, pickles
- 12 € GNOCCHI CACIO E BLACK PEPE**  
Gnocchi, cacio sauce, Bearn tomme cheese, black pepper
- 6 € POMME ANNA & KIMCHI MAYO** (V) (GF)  
Crispy potato mille-feuille, kimchi mayo, smoked paprika
- 9 € CARPACCIO DE CHOU RAVE** (V) (GF)  
Kohlrabi, black olive oil, cashew praline, mint
- 5,5€ SPICY CHAWANMUSHI** (GF)  
Japanese savory egg custard, crunchy chili oil, ginger pickles, fresh herbs
- 10 € KABOCHA & GINGER** (V) (GF)  
Kabocha squash roasted with spices, butternut cream with ginger, butternut pickles, shredded coconut
- 9€ SABAYON POIREAUX & BEURRE BLANC** (GF)  
Leeks, butter sauce, roasted hazelnuts, chives
- 10 € PAJEON AUX CÉBETTES** (V)  
Spring onion galette, sweet and sour mustard sauce, leek vegan mayo
- 11 € PORTOBELLO KATSU** (V)  
Breaded mushroom, Shibuya sauce
- 6 € THE NOT BORING SALAD** (V) (GF)  
Shredded red cabbage, carrot, apple, punchy vinaigrette

(V) VEGAN

(V) VEGANISABLE

(GF) GLUTEN-FREE

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

# Maslow Dej'

+ MAIN  
+ CHOU À LA CRÈME  
+ COFFEE

19 €

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

16 € **DONBURI** (V)  
Portobello katsu, leek, rice, pickled  
onions, Shibuya sauce, sesame, mint

16 € **GRILLED CHEESE + THE NOT  
BORING SALAD**  
Brioche, Bearn tomme, smoked  
tomme, onion compote + cabbage,  
carrot, apple salad

## Desserts

- 8 € **PANNA COTTA KIWI** (V) (GF)  
Kiwi, coconut cream, vanilla, mint
- 8 € **BUCKET DE CHOUX**  
Vanilla raw cream puffs, salted butter caramel
- 9 € **STICK FINGER CHOCO-COCO** (V)  
Biscuit dark chocolate 65%, hazelnut, chocolate  
and coconut ganache
- 9 € **TATIN CHAÏ**  
Caramelised apple sheets, almond biscuit, chaï  
whipped cream
- 9 € **ROCHER PRALINÉ NOISETTE**  
Hazelnut financier, praline, crushed hazelnuts,  
milk chocolate

T-SHIRT 35 €  
BANDANA 25 €



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(GF) GLUTEN-FREE

# MASLOW

@MASLOW\_RESTAURANTS