

PLATES

THE RAVIOLE (A)

Fresh pasta, onion compote, bisque, chives · 3,50 per piece

FRESH CHEESE AND TOMATO (G)

Fresh sheep's cheese, tomato jam, chipotle · 7

AUBERGINE MILANAISE (V) (Fried)

Breaded aubergine, tomato sauce, lemon wedge · 10

POTATOES CHURROS DELUXE (Fried)

Potato churros, Creamy Deluxe sauce, Bearn tomme cheese · 8

TEMPURA DE PLEUROTE (V) (Fried)

Fried oyster mushroom, lemon mayo · 9,5

CARPACCIO DE BETTERAVE (G) (V)

Beet carpaccio, sesame vinaigrette, pickled beet, spring onion, gomasio · 7

OKONOMIYAKI

Japanese omelette with curly kale, smoky soy sauce, ginger sauce & red onion pickle · 9

SALADE BRUTUS (V)

Sliced sucrine lettuce, vegan caesar dressing, sheep's cheese, croutons · 9

FREGOLA À LA CRÈME DE COMTÉ, OEUF COULANT

Small sardinian pasta, egg yolk, comté cream, sage butter · 9

ARTICHAUT SABAYON (G)

Half artichoke, brown butter sabayon, chives, smoked paprika · 10

PITHIVIERS, JUS RÉDUIT (A)

Puff pastry, shitake and button mushroom filling, reduced vegetable juice · 13

CARPACCIO COURGETTE (G) (V)

Zucchini, Barberry, apple molasses · 7

DESSERTS

PARIS - BEYROUTH

Cream puff, sesame cream, sesame cracker, praline, orange blossom · 9

CRÈME MONT WHITE (V)

Salted caramel custard, grated coconut, cat's tongue biscuit · 8

CHOCO ZAATAR (V)

Chocolate tart, pumpkin seed and za'atar praline, choco cream · 10

RAISIN GIVRÉ (V)

Grape sorbet, lost wine syrup, black grape, gavotte tuile · 9

TATIN PRUNE

Puff pastry, candied plums, cream, thyme oil · 10

CITRON GIVRÉ (V) (G)

Lemon sorbet, toasted coconut, tarragon · 7

MASLOW DEJ'

→ MAIN
+ CREAM PUFF or SORBET
+ COFFEE

19 €

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

KARAAGE DE PLEUROTE (V) (Fried)
Oyster mushroom tempura, lemon mayo, beetroot chirashi, shibuya sauce, rice · 16

BIG SALAD BRUTUS
Sliced sucrine lettuce, soft-boiled eggs, vegan Caesar dressing, sheep's cheese,
croutons · 16



T-SHIRT · 35
BANDANA · 25



@GRAAL_BAR
@MASLOW_RESTAURANTS