

PLATES

- 6 € CREAMY DIP, SPICY ONION ET TORTILLA CHIPS (G) (V)
Buckwheat tortilla, white beans, spicy onion confit
- 9 € ACCRA MOQUECA (V) (Fried)
Carrot fritter, coconut-tomato sauce, piquillo pepper and green chili, green chili pickle, coriander
- 10 € FROMAGE FRAIS RÔTI (G)
Creamy sheep's milk cheese, spicy honey, sumac, caraway seeds, coriander
- 8 € POTATOES CHURROS DELUXE (Fried)
Potato churros, Creamy Deluxe sauce, Bearn tomme cheese
- 7 € CARPACCIO DE BETTERAVE (G) (V)
Beet carpaccio, sesame vinaigrette, pickled beet, spring onion, gomasio
- 11 € POIREAU FONDANT, SAUCE DU DIMANCHE (G)
Leek, creamy vermouth beurre blanc
- 13 € PORTOBELLO RÔTI, SAUCE POIVRE VERT
Portobello, parsley butter crumb, green peppercorn sauce, spinach
- 9 € PATATE DOUCE COCO-MASALA (G) (V)
Roasted sweet potato with garam masala, coconut-lemongrass sauce, smoked paprika oil, coriander
- 10 € FREGOLA À LA CRÈME DE COMTÉ, OEUF COULANT
Small sardinian pasta, egg yolk, comté cream, sage butter
- 13 € PITHIVIERS, JUS RÉDUIT
Puff pastry, shitake and button mushroom filling, reduced vegetable juice

- 4 € RAVIOLI POLONAIS
per pair *Polish mushroom and pointed cabbage ravioli, creamy horseradish sauce, dill oil*
- 8 € TEMPURA DE PLEUROTE
Fried oyster mushroom, lemon mayo

DESSERTS

- 9 € PARIS - BEYROUTH
Cream puff, sesame cream, sesame cracker, praline, orange blossom
- 10 € TATIN
Puff pastry, confit apple, sarrasin caramel cream, sheep's yogurt
- 9 € RAISIN GIVRÉ (V)
Grape sorbet, lost wine syrup, black grape, gavotte tuile
- 10 € CHOCO ZAATAR (V)
Chocolate tart, pumpkin seed and za'atar praline, choco cream
- 9 € UNE FEUILLE
Caramelized filo pastry, smoked vanilla cream, black lemon caramel, oxalis flowers
- 3,5 € SORBET (G) (V)
Choice of sorbet : Strawberry, Grap

MASLOW DEJ'

→ MAIN
+ CREAM PUFF OR SORBET
+ COFFEE

19 €

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

- 16 € KARAAGE DE PLEUROTE (V) (Fried)
Oyster mushroom tempura, lemon mayo, beetroot, shibuya sauce, rice
- 16 € PIEROGI SOUP'
Polish dumplings with mushrooms and pointed cabbage, boiled egg marinated in tamari and ginger, thai broth, coriander



T-SHIRT 35 €
BANDANA 25 €



The list of allergens contained in
our dishes is available here and
from our teams.