

FOOD



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 
Smoked ricotta, virgin sauce, tomato,
capers and dill

4,5€ DEVIL EGGS 
Deviled egg, spicy mayo, fried garlic
and shallot, fresh herbs

10 € FRIED CAULIFLOWER WING 
Korean-style fried cauliflower, hot
sweet and sour sauce, coriander,
lemon

12 € ASPERGES & CRESSON  
White asparagus, water cress
puree, sheep's cheese shavings,
fried capers

11 € FOCACCIA NDUJA & CHESSE
Grilled focaccia, melted smoked
cheese, nduja with mushrooms,
harissa oil, pickles


8€ COURGETTE PEANUT SAUCE  
Grilled zucchini, ginger and peanut
pickle, coriander, coconut & peanut
sauce

12 € GNOCCHI CACIO E BLACK PEPE
Gnocchi, cacio sauce, Bearn tomme
cheese, black pepper

10 € PAJEON AUX CÉBETTES 
Spring onion galette, sweet and sour
mustard sauce, leek vegan mayo

6 € POMME ANNA & KIMCHI MAYO  
Crispy potato mille-feuille, kimchi
mayo, smoked paprika

11 € PORTOBELLO KATSU 
Breaded mushroom, Shibuya sauce

9 € CARPACCIO DE CHOU RAVE  
Kohlrabi, black olive oil, cashew
praline, mint

6,5€ CONCOMBRE BANG  
Cucumber, ginger sesame vinaigrette,
almond, red onion, coriander

 VEGAN

 VEGANISABLE

 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.

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

+ MAIN
+ CHOU À LA CRÈME
+ COFFEE

19 €

16 € DONBURI (V)

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

16 € GRILLED CHEESE + CONCOMBER BANG

Brioche, Bearn tomme, smoked
tomme, onion compote + cucumber,
ginger sesame vinaigrette, almond, red
onion, coriander salad

Desserts

8 € PANNA COTTA FRAISE (V) (GF)

Strawberry, coconut cream, vanilla, peppermint

8 € BUCKET DE CHOUX

Vanilla raw cream puffs, salted butter caramel

9 € STICK CHOCOLAT GRAND CRU (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



(V) VEGAN

(V) VEGANIZABLE

(GF) GLUTEN-FREE

MASLOW

@MASLOW_RESTAURANTS