

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.

- 7,5€ FROMAGE FRAIS DE CANUT**
Fresh cheese, garlic, parsley, barberry, breadcrumbs, coriander pickle
- 10 € FRIED CAULIFLOWER WING** (V) (Fried)
Korean-style fried cauliflower, hot sweet and sour sauce, coriander, lemon
- 11 € FOCACCIA NDUJA & CHEESE**
Grilled focaccia, melted smoked cheese, nduja with mushrooms, harissa oil, pickles
- 15 € GNOCCHI TRUFFE**
Gnocchi, mushroom and truffle cream, sheep's tomme cheese
- 6 € FRITTO MISTO AUX ÉPICES** (V) (Fried)
Lightly battered & fried eggplant & zucchini, mix of spices : mild curry, smoked paprika, seaweed, lemon
- 9 € CARPACCIO DE CHOU RAVE** (V) (V)
Kohlrabi, black olive oil, cashew praline, mint
- 10,5€ OEUF PARFAIT, CRÈME CHAMIGNON** (V)
Mushroom cream, sauteed oyster and Paris mushrooms, egg with chervil
- 12 € CHOU POINTU MUHAMMARA** (V)
Pointed cabbage, muhammara pepper sauce, coconut-lime cream, coriander, red onion
- 8€ PATATE DOUCE MAFÉ ET CRISPY RICE** (V)
Roasted sweet potato, peanut tomato sauce, crispy rice, coriander
- 10 € PAJEON AUX CÉBETTES** (V)
Spring onion galette, sweet and sour mustard sauce, leek vegan mayo
- 11 € PORTOBELLO KATSU** (V) (Fried)
Breaded mushroom, Shibuya sauce
- 5 € TACOS LOADED** (V)
Pièce Buckwheat tortilla, morbier, red bean, tomato sauce, caramelized onion, chipotle mayo, 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.

Maslow Dej'

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

+ MAIN
+ CHOU À LA CRÈME
+ COFFEE

19 €

16 € DONBURI (V) ^{Fried}

Portobello katsu, sweet potatoe, rice,
pickled onions, Shibuya sauce,
sesame, mint

16 € BIG GNOCCHI TOMATE & GREMOLATA

Skyr gnocchi, black garlic tomato sauce,
gremolata, Béarn tomme cheese

Desserts

8 € RIZ AU LAIT DE COCO (V) (GF)

Coconut rice pudding, candied orange, lemon
segment, caramel, black lemon

8 € BUCKET DE CHOUX

Vanilla cream puffs, salted butter caramel

9 € STICK CHOCOLAT GRAND CRU (V)

Biscuit dark chocolate 65%, hazelnut, chocolate
and coconut ganache

9,5€ TARTE BOURDALOUE

Almond tart, almond cream, kumquat liqueur,
pear, melilot, fontainebleau

9 € ROCHER PRALINÉ NOISETTE

Hazelnut financier, praline, crushed hazelnuts,
milk chocolate



(V) VEGAN

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(GF) GLUTEN-FREE

MASLOW

@MASLOW_RESTAURANTS