

# 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

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

### 7€ NUGGETS MAÏS

Corn fritter, classic curry sauce, creamy deluxe sauce,

### 9€ CARPACCIO DE CHOU RAVE

Kohlrabi, black olive oil, cashew praline, mint

### 10,5€ OEUF PARFAIT, CRÈME CHAMPIGNON

Mushroom cream, sauteed oyster and Paris mushrooms, egg with chervil

### 10€ BUTTERNUT CHIMICHURRI

Roasted butternut, chimichurri sauce, pumpkin seed praline, rocket

### 8€ PATATE DOUCE MAFÉ ET CRISPY RICE

Roasted sweet potato, peanut tomato sauce, crispy rice, coriander

### 9€ PATTY FALAFEL

Falafel, hibiscus mayo, lemon gel, pickled spring onion

### 11€ PORTOBELLO KATSU

Breaded mushroom, Shibuya sauce

### 5€ TACOS LOADED

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'

+ MAIN  
+ CHOU À LA CRÈME  
+ COFFEE

19 €

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

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) (G)

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)

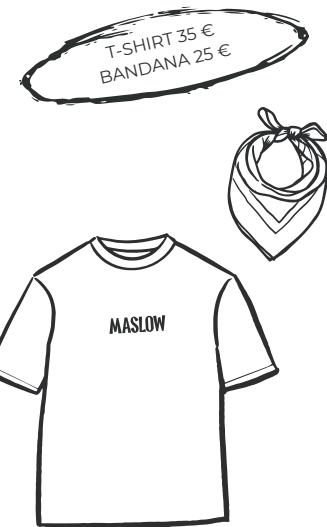
Biscuit dark chocolate 65%, hazelnut, chocolate  
and coconut ganache

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

(G) VEGANIZABLE

(F) GLUTEN-FREE

# MASLOW

@MASLOW\_RESTAURANTS