

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.

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+ 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)

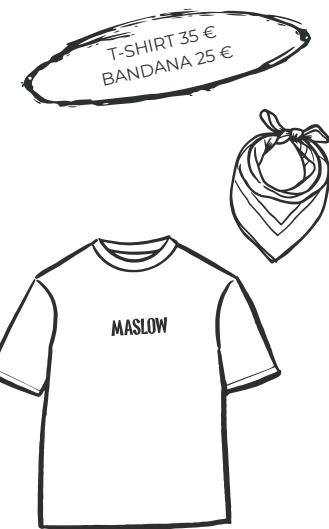
Biscuit dark chocolate 65%, hazelnut, chocolate
and coconut ganache

9,5€ **TARTE BOURDALOUE**

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

9 € **ROCHER PRALINÉ CACAHUÈTE**

Peanut financier, praline-peanut molten
center, salted butter caramel, milk chocolate



(V) VEGAN

(V) VEGANIZABLE

(G) GLUTEN-FREE

MASLOW

@MASLOW_RESTAURANTS