

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

7 € NUGGETS MAÏS (V) (Fried)
Corn fritter, classic curry sauce,
creamy deluxe sauce,

9 € CARPACCIO DE CHOU RAVE (V) (S)
Kohlrabi, black olive oil, cashew
praline, mint

10,5€ OEUF PARFAIT, CRÈME CHAMPIGNON (S)
Mushroom cream, sauteed oyster and
Paris mushrooms, egg with chervil

10 € BUTTERNUT CHIMICHURRI (V) (S)
Roasted butternut, chimichurri
sauce, pumpkin seed praline, rocket

8€ PATATE DOUCE MAFÉ ET CRISPY RICE (V)
Roasted sweet potato, peanut tomato
sauce, crispy rice, coriander

9 € PATTY FALAFEL (V) (S)
Falafel, hibiscus mayo, lemon gel,
pickled spring onion

11 € PORTOBELLO KATSU (V) (Fried)
Breaded mushroom, Shibuya sauce

5 € TACOS LOADED (S)
Pièce Buckwheat tortilla, morbier, red bean,
tomato sauce, caramelized onion,
chipotle mayo, coriander

(V) VEGAN

(V) VEGANISABLE

(S) 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) ^{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 CACAHUÈTE

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



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MASLOW

@MASLOW_RESTAURANTS