

FOOD

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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€ LABNEH PUTTANESCA** (V) (GF)
Sheep's milk yogurt, Kalamata olives, caper, onion, parsley
- 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) (GF)
Kohlrabi, black olive oil, cashew praline, mint
- 10,5€ OEUF PARFAIT MAÏS**
Corn cream, perfect egg, buttered crouton, chervil
- 10 € BUTTERNUT CHIMICHURRI** (V) (GF)
Roasted butternut, chimichurri sauce, pumpkin seed praline, rocket
- 8€ PATATE DOUCE MAFÉ ET CRISPY RICE** (V) (GF)
Roasted sweet potato, peanut tomato sauce, crispy rice, coriander
- 9 € PATTY FALAFEL** (V) (GF)
Falafel, hibiscus mayo, lemon gel, pickled spring onion
- 11 € PORTOBELLO KATSU** (V) (Fried)
Breaded mushroom, Shibuya sauce
- 5 € TACOS LOADED** (GF)
Pièce Buckwheat tortilla, morbier, red bean, tomato sauce, caramelized onion, chipotle mayo, coriander

(V) VEGAN

(V) VEGANISABLE

(GF) 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).

19 €

+ MAIN
+ CHOU À LA CRÈME
+ COFFEE

16 € DONBURI



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



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



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

T-SHIRT 35 €
BANDANA 25 €



VEGAN



VEGANIZABLE



GLUTEN-FREE

MASLOW

@MASLOW_RESTAURANTS