

FOOD



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
- 10,5€ OEUF PARFAIT MAÏS**
Corn cream, perfect egg, buttered crouton, chervil
- 8€ SUCRINE KIMCHI** (V) (GF)
Little gem lettuce, kimchi, nori vegannaise, peanut butter, toasted nori
- 8€ PATATE DOUCE MAFÉ ET CRISPY RICE** (V)
Roasted sweet potato, peanut tomato sauce, crispy rice, coriander
- 8€ FRIED CAULIFLOWER WING** (V) (Fried)
Korean-style fried cauliflower, hot sweet and sour sauce, coriander, lemon
- 9€ PATTY FALAFEL** (V) (GF)
Falafel, hibiscus mayo, lemon gel, pickled spring onion
- 11€ TARTE À L'OIGNON, CAVIAR**
Puff pastry, onion compote, seaweed caviar, chives
- 11€ PORTOBELLO KATSU** (V) (Fried)
Breaded mushroom, Shibuya sauce
- 12€ GNOCCHI CACIO E ZAAATAR**
Gnocchi, zaatar cream, Tomme du Béarn cheese
- 5€ TACOS LOADED** (GF)
Pièce Buckwheat tortilla, morbier, red bean, tomato sauce, caramelized onion, chipotle mayo, coriander
- 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

(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 (V) ^{Fried}

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

16 € BIG GNOCCHI CACIO E ZAAATAR

Gnocchi, zaatar cream, Tomme du
Béarn cheese

Desserts

8 € RIZ AU LAIT (V) (GF)

Coconut rice pudding, pistachio, verjuice, pumpkin
seed nougatine

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 RHUBARBE MERINGUÉE

Almond tart, rhubarb cream, rhubarb compote,
Italian meringue

9 € ROCHER PRALINÉ CACAHUÈTE

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

T-SHIRT 35 €
BANDANA 25 €



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MASLOW

@MASLOW_RESTAURANTS