

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 € WHIPPED RICOTTA FUMÉE 
Smoked ricotta, virgin sauce, tomato,
capers and dill

4,5€ DEVIL EGGS 
Devised egg, spicy mayo, fried garlic
and shallot, fresh herbs

10 € FRIED CAULIFLOWER WING  
Korean-style fried cauliflower, hot
sweet and sour sauce, coriander,
lemon

12 € CHOU POINTU MUHAMMARA 
Pointed cabbage, muhammara
pepper sauce, coconut-lime cream,
coriander, red onion

11 € FOCACCIA NDUJA & CHESSE
Grilled focaccia, melted smoked
cheese, nduja with mushrooms,
harissa oil, pickles


8€ COURGETTE PEANUT SAUCE  
Grilled zucchini, ginger and peanut
pickle, coriander, coconut & peanut
sauce

12 € GNOCCHI TOMATE & GREMOLATA
Skr gnochchi, black garlic tomato
sauce, gremolata, Béarn tomme cheese

10 € PAJEON AUX CÉBETTES 
Spring onion galette, sweet and sour
mustard sauce, leek vegan mayo

6 € FRITTO MISTO & ÉPICES DOUCES  
Lightly battered & fried eggplant &
zucchini, mix of spices : mild curry,
smoked paprika, seaweed, lemon

11 € PORTOBELLO KATSU  
Breaded mushroom, Shibuya sauce

9 € CARPACCIO DE CHOU RAVE  
Kohlrabi, black olive oil, cashew
praline, mint

6,5€ CONCOMBRE BANG  
Cucumber, ginger sesame vinaigrette,
almond, red onion, 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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Only available
until 2:30pm
during the week
(outside holidays).

+ MAIN
+ CHOU À LA CRÈME
+ COFFEE

19 €

16 € DONBURI (V)

Portobello katsu, zucchini, rice,
pickled onions, Shibuya sauce,
sesame, mint

16 € BIG GNOCCHI TOMATE & GREMOLATA

Skyr gnocchi, black garlic tomato sauce,
gremolata, Béarn tomme cheese

Desserts

8 € PANNA COTTA ABRICOT (V) (GF)

Apricot, coconut cream, vanilla, Java pepper

8 € BUCKET DE CHOUX

Vanilla raw cream puffs, salted butter caramel

9 € STICK CHOCOLAT GRAND CRU (V)

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

9 € TATIN CHAI

Caramelised apple sheets, almond biscuit, chai
whipped cream

9 € ROCHER PRALINÉ NOISETTE

Hazelnut financier, praline, crushed hazelnuts,
milk chocolate



(V) VEGAN

(V) VEGANIZABLE

(GF) GLUTEN-FREE

MASLOW

@MASLOW_RESTAURANTS