

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 € FRIED CAULIFLOWER WING** (V) (Fried)
Korean-style fried cauliflower, hot sweet and sour sauce, coriander, lemon
- 11 € TARTE À L'OIGNON, CAVIAR**
Puff pastry, onion compote, seaweed caviar, chives
- 12 € GNOCCHI CACIO E ZAATAR**
Gnocchi, zaatar cream, Tomme du Béarn cheese
- 7 € POMME DAUPHINE** (Fried)
Potato puff, barbecue sauce, garlic vegan mayo, spring onion
- 9 € CARPACCIO DE CHOU RAVE** (V) (GF)
Kohlrabi, black olive oil, cashew praline, mint
- 7 € KTIPITI EGGS** (GF)
Deviled egg, roasted pepper & feta cream, crispy shallot
- 8 € SUCRINE KIMCHI** (V) (GF)
Little gem lettuce, kimchi, nori veganaise, peanut butter, toasted nori
- 8€ PAN CON TOMATE** (V)
Toasted bread, garlic-rubbed grated tomato, spicy tomato nduja, tomato water vinaigrette
- 9 € SOCCA ARTICHAUT** (V) (GF)
Chickpea flatbread, artichoke, herb vegan mayo, black olive oil, chives, chervil
- 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



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.

Maslow Dej'

Only available
until 2:30pm
during the week
(outside holidays).

+ MAIN
+ CHOU À LA CRÈME
+ COFFEE

19 €

16 € DONBURI (V) ^{Fried}

Portobello katsu, cucumber, rice,
pickled onions, shibuya sauce,
sesame, mint

16 € BIG GNOCCHI CACIO E ZAATAR

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

8 € FROZEN PASTÈQUE (V) ^{GF}

Watermelon purée, spiced hibiscus syrup



(V) VEGAN

(V) VEGANIZABLE

(GF) GLUTEN-FREE

MASLOW

@MASLOW_RESTAURANTS