

PLATES

THE RAVIOLE ^(A)

Fresh pasta, onion compote, bisque, chives · 3,50 per piece

FRESH CHEESE AND TOMATO ^(G)

Fresh sheep's cheese, tomato jam, chipotle · 7

KÖFTE ^(V) ^(Fried)

Green lentils, fresh mint, panko crumb, parsley
and olive green sauce · 7

POTATOES CHURROS DELUXE ^(Fried)

Potato churros, Creamy Deluxe sauce, Bearn
tomme cheese · 8

TEMPURA DE PLEUROTE ^(V) ^(Fried)

Fried oyster mushroom, lemon mayo · 9,5

CARPACCIO DE BETTERAVE ^(G) ^(V)

Beet carpaccio, sesame vinaigrette, pickled
beet, spring onion, gomasio · 7

OKONOMIYAKI

Japanese omelette with curly kale, smoky
soy sauce, ginger sauce & red onion pickle · 9

SALADE CHOUSAR ^(V)

Sliced white cabbage, vegan Caesar dressing,
sheep's cheese, crouton · 9

FREGOLA À LA CRÈME DE COMTÉ, OEUF COULANT

Small sardinian pasta, egg yolk, comté cream,
sage butter · 9

SMOKY POIREAU SATÉ ^(G) ^(V)

Grilled leek, coconut and lime satay sauce,
roasted peanuts, coriander · 9

PITHIVIERS, JUS RÉDUIT ^(A)

Puff pastry, shitake and button mushroom
filling, reduced vegetable juice · 13

PATATE DOUCE MOQUECA ^(G) ^(V)

Thyme-roasted sweet potato, coconut and piquillo
moqueca sauce, lemon paste, coriander oil · 9

DESSERTS

PARIS - BEYROUTH

Cream puff, sesame cream, sesame cracker,
praline, orange blossom · 9

CRÈME MONT WHITE ^(V)

Salted caramel custard, grated coconut, cat's
tongue biscuit · 8

CHOCO ZAATAR ^(V)

Chocolate tart, pumpkin seed and za'atar praline,
choco cream · 10

UNE FEUILLE

Caramelized filo pastry, smoked vanilla cream,
black lemon caramel, oxalis · 9

CITRON GIVRÉ ^(V) ^(G)

Lemon sorbet, toasted coconut, tarragon · 7

MASLOW DEJ'

→ MAIN
+ CREAM PUFF or SORBET
+ COFFEE

19 €

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

KARAAGE DE PLEUROTE ^(V) ^(Fried)
Oyster mushroom tempura, lemon mayo, beetroot chirashi, shibuya sauce, rice · 16

BIG SALAD CHOUSAR ^(V)
Sliced white cabbage, soft-boiled eggs, vegan Caesar dressing, sheep's cheese,
croutons · 16



T-SHIRT · 35
BANDANA · 25



@GRAAL_BAR
@MASLOW_RESTAURANTS