

Assiettes

We recommend
2-3 plates per
person to share.

- 7,5€ LABNEH
Sheep's yoghurt, burnt lemon, shiso, salad burnet
- 10€ OMELETTE CHERMOULA
Egg, roasted peppers, kimchi, chermoula sauce with coriander and parsley
- 6,5€ SUCRINE GRILLÉE **V**
Sucrine salad, kreamy sauce, capers, lemon, crunchy breadcrumbs
- 12€ POLPETTES
Mushroom meatballs, house tomato sauce, comté cheese
- 8€ COURGETTE SATÉ **V**
Grilled zucchini, satay sauce, peanuts, coriander
- 9€ MAXI TEMPURA **V**
Eggplant, olive caramel, chili mayo
- 5€ CRISPY EGG X 1
Crispy breaded soft-boiled egg, herb Mayonnaise, dried capers

Assiettes

All of our dishes
are designed to
be shared and
will arrive at
the pace of the
kitchen.

- 9€ CARPACCIO DE CHOU RAVE **V**
Kohlrabi, black olive oil, cashew praline, mint
- 10€ GNOCCHI CACIO E ZAATAR
Gnocchi, cured sheep's milk cheese, zaatar
- 8€ FRENCH QUESADILLAS X 3
Corn tortilla, comté cheese, slow simmered sweet onions, pickled peppers
- 6€ CONCOMBRE BANG **V**
Cucumber, red onions, ancho peppers, almonds, coriander
- 11€ PORTOBELLO KATSU **V**
Breaded mushroom, Shibuya sauce
- 9,5€ ARTICHAUT BEURRE NOISETTE
Half artichoke, beurre noisette sabayon, smoked paprika



V VEGAN

Desserts

- 8€ CRÈME BRULÉE
Coffee with Maslow Blend, cocoa, green cardamon
- 7€ MELON
Melon, fontainebleau cream, honey, marigold leaf
- 8€ BUCKET DE CHOUX
Vanilla cream puffs, salted caramel butter center
- 7€ CHOCOLAT **V**
Creamy chocolate - coconut, salted butter caramel, shortbread
- 8€ MILLE-FÈS
Crispy phyllo pastry, cream, pistacchio, orange blossom

Taxes and service charges are included in the price. Please note that we do not accept checks and bills of €200 and €500.

MASLOW @maslow_restaurants