



# MASLOW

## Sunday



**MASLOW**

14 quai de la mégisserie  
75001 Paris



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.

- 10€ FRIED CAULIFLOWER WING **V**  
Korean-style fried cauliflower, hot sweet and sour sauce, coriander, lemon
- 8€ RADIS BEURRE AUX ÉPICES **G**  
Raw radish, butter mousse with spices and seaweed
- 9€ POIREAU TOM KHA KAI **V G**  
Leek, coconut milk infused with lemongrass, green curry oil, coriander
- 6€ FRITES DE PANISSES & GREEN SAUCE **V G**  
Vegan chickpea flour fries, green vegan mayo with black olive and caper
- 9€ CARPACCIO DE CHOU RAVE **V G**  
Kohlrabi, black olive oil, cashew praline, mint
- 12€ MUSHROOM & CHEESY BRIOCHE  
Brioche with miso mushrooms, comté sauce, chives Sunday only
- 10€ TURKISH EGGS **G**  
Sheep yogurt labneh, soft-boiled eggs, cilantro, chili oil Sunday only

**V** VEGAN

**G** 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.

# Plates

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

- 5€ OEUF MAYO TAMAGO **G**  
Hard-boiled eggs marinated in tamari and ginger, green mayonnaise, pickles
- 15€ GNOCCHI TRUFFE  
Gnocchi, mushroom and truffle cream, sheep's tomme cheese
- 6€ THE NOT BORING SALAD **V G**  
Grated red cabbage, apple, carrot, punchy vinaigrette, seaweed gomasio
- 11€ PORTOBELLO KATSU **V**  
Breaded mushroom, Shibuya sauce
- 10€ PAJEON AUX ASPERGES **V**  
Asparagus and spring onion galette, sweet and sour mustard sauce, leek vegan mayo

**Sunday 1 29€**

3 SWEET OR SAVORY DISHES  
+ 1 HOT BEVERAGE  
(coffee, tea, infusion, cappuccino and latte)

**Sunday 2 35€**

SUNDAY 1 + 1 COCKTAIL :  
Spritz OR Royal Bergamote  
(Pet'nat rosé / bergamot syrup / lemon zest)

# Desserts

- 8€ MAHALEPI AUX AGRUMES **V G**  
Citrus zests cream, orange and lemon segments
- 8€ BUCKET DE CHOUX  
Vanilla raw cream puffs, salted butter caramel
- 8€ CHOCOLAT **V**  
Creamy chocolate - coconut, salted butter caramel, shortbread
- 9€ MILLE-FÈS  
Crispy phyllo pastry, raw cream, pistacchios, orange blossom
- 8€ POIRE & BERGAMOTE  
Hazelnut bergamot financier, poached pear, Earl Grey whipped cream
- 10€ TATIN-STYLE FRENCH TOAST  
Brioche with caramelized apples, whipped raw cream Sunday only

**DIMANCHE ROYAL 3€\***

from 4 p.m. all dishes are available à la carte + our royal cocktails are 3 euros

\*offer only available on Sundays from 2 plates per person

