

MASLOW

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La liste des allergènes contenus
dans nos assiettes est disponible ici
et auprès de nos équipes.



MASLOW







14 quai de la mégisserie
75001 Paris



Lunch



Small plates

We recommend 2-3 plates per person to share.


- 7,5€ LABNEH  Sheep's yoghurt, burnt lemon, shiso, salad burnet
- 8€ RADIS BEURRE AUX ÉPICES  Raw radish, butter mousse with spices and seaweed
- 12€ CÉLERI CONFIT & JUS CORSÉ   Large slice of slow simmered celery, long-reduced juice, chili oil
- 9€ POIREAU TOM KHA KAÏ   Leek, coconut milk infused with lemongrass, green curry oil, coriander
- 6€ FRITES DE PANISSES & GREEN SAUCE   Vegan chickpea flour fries, green vegan mayo with black olive and caper
- 9€ CARPACCIO DE CHOU RAVE   Kohlrabi, black olive oil, cashew praline, mint
- 5€ OEUF MAYO TAMAGO  Hard-boiled egg marinated in tamari and ginger, green mayonnaise, pickles
- 15€ GNOCCHI TRUFFE Gnocchi, mushroom and truffle cream, sheep's tomme cheese
- 11€ FRENCH NACHOS  Buckwheat tortillas, morbier cheese, carnitas
- 6€ THE NOT BORING SALAD   Grated red cabbage, apple, carrot, punchy vinaigrette, seaweed gomasio
- 11€ PORTOBELLO KATSU  Breaded mushroom, Shibuya sauce
- 10€ PAJEON AUX ASPERGES  Asparagus and spring onion galette, sweet and sour mustard sauce, leek vegan mayo
- 10€ FRIED CAULIFLOWER WING  Korean-style fried cauliflower, hot sweet and sour sauce, coriander, lemon

 GLUTEN FREE
 VEGAN




Main

Available only for lunch



- 16€ DONBURI  Portobello katsu, caramelized leek, rice, pickled onions, Shibuya sauce, sesame, mint
- 16€ TURKISH EGGS Sheep yogurt labneh, soft-boiled eggs x 2, mushroom poêlée, parsley + brioche bread fingers

Desserts

- 8€ MAHALEPI AUX AGRUMES   Citrus zests cream, orange and lemon segments
- 8€ BUCKET DE CHOUX Vanilla raw cream puffs, salted caramel butter core
- 8€ CHOCOLAT  Creamy chocolate - coconut, salted butter caramel, shortbread
- 9€ MILLE-FÈS Crispy phyllo pastry, raw cream, pistachios, orange blossom
- 8€ POIRE & BERGAMOTE Hazelnut bergamot financier, poached pear, Earl Grey whipped cream

MASLOW @maslow_restaurants