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The list of allergens contained on our plates is available here and with our teams.



MASLOW

14 quai de la mégisserie 75001 Paris



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 ⓓ Sheep's yoghurt, burnt lemon, shiso, salad burnet
- 10€ FRIED CAULIFLOWER WING Korean-style fried cauliflower, hot sweet and sour sauce, coriander, lemon
- 8€ RADIS BEURRE AUX ÉPICES Raw radish, butter mousse with spices and seaweed
- 12€ CÉLERI CONFIT & JUS CORSÉ ⑦ ⑤ Large slice of slow simmerd celery, long-reduced juice, chili oil
- 9€ POIREAU TOM KHA KAÏ ⑦ ⑥ Leek, coconut milk infused with lemongrass, green curry oil, coriander
- 6€ FRITES DE PANISSES & GREEN SAUCE 𝔍 𝔅 Vegan chickpea flour fries, green vegan mayo with black olive and caper
- 9€ CARPACCIO DE CHOU RAVE ⑦ ⑤ 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 ⑤ Buckwheat tortillas, morbier cheese, carnitas
- 6€ THE NOT BORING SALAD 𝔍 𝔅 Grated red cabbage, apple, carrot, punchy vinaigrette, seaweed gomasio
- 11€ PORTOBELLO KATSU Breaded mushroom, Shibuya sauce

Desserts

- 8€ MAHALEPI AUX AGRUMES ⑦ ⑥ Citrus zests cream, orange and lemon segments
- 8€ BUCKET DE CHOUX Vanilla raw cream puffs, salted butter caramel
- 8€ CHOCOLAT 𝔍 Creamy chocolate - coconut, salted butter caramel, shortbread
- 9€ MILLE-FÈS Crispy phyllo pastry, raw cream, pistacchios, orange blossom
- 8€ POIRE & BERGAMOTE HazeInut bergamot financier, poached pear, Earl Grey whipped cream



