## MASLOW

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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.
$5 € \quad$ OEUF MAYO TAMAGO G
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 (V © 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


Taxes and service charges are included in the price. Please note that we do not accept checks and bills of $€ 200$ and $€ 500$
(v) VEGAN
( G GUTEN FREE

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
$8 € \quad$ POIRE \& BERGAMOTE
Hazelnut bergamot financier, poached pear, Earl Grey whipped cream

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