

# BISTROT MAURICE

GOOD FOOD - GOOD WINE - COOL FRIENDS

Here, you will eat (almost) only French and seasonal products, delivered every day by local producers. Our wines are mainly organic or biodynamic and our alcohols are French or made by French people abroad. We select them with sense and greed, because eating well and drinking well is the beginning of happiness.

Do not hesitate to ask for the dishes of the day and the wines of the moment that are not on the menu. We always have new recipes and nice surprises for you to discover.

And as we work with seasonal and local products, sometimes it can happen that we miss certain products. Do not panic, our chef never lacks creativity to adapt. And we are counting on your understanding of our team if dishes were to be missing or to evolve.

We wish you to leave with a full stomach and a happy heart.

Taxes and services included - Price in euro

# LUNCH MENU

## STARTERS

### **Burn leeks - 8**

Gribiche sauce, orange coulis and hazelnut

### **Roasted cauliflower with spices - 8**

Greek yogurt, cumin and pomegranate.

### **Terrine of the day - 9**

Homemade according to the chef's mood.

### **Beef tartare - 10**

Butternut, straciatella.

## MAIN COURSES

### **Mussels & french fries - 18**

Cider reduction, burnt sobrasade, hazelnut.

### **Azimut beef cheek - 18**

Carbonnade style beef cheek, Landes sweet potato.

### **Chouchou salad - 16**

Kale, red cabbage pickles, radishes, hard-boiled eggs, praline nuts.

### **Maurice burger - 17**

Pulled pork, ossau iraty, miso onions rings.

## DESSERTS

### **Cheese - 8**

According to the mood of the cheesemaker.

### **Chocolate mousse - 9 for 1 / 16 for 2 people**

Pecan praline and chocolate crumble

### **Dessert of the day - 9**

# DINER MENU

## STARTERS

### **Burn leeks - 8**

Gribiche sauce, orange coulis and hazelnut

### **Roasted cauliflower with spices - 8**

Greek yogurt, cumin and pomegranate.

### **Pork belly & pak choi cabbage - 10**

Cilantro gel, peanuts and Korean spices.

### **Beef tartare - 10**

Butternut, straciatella.

### **Ravioles - 11**

Black pudding, mushrooms, poultry juice, apple.

## MAIN COURSES

### **Pulled duck with parsnips - 19**

Roasted parsnip, creamy parsnip, raspberry.

### **Autumn gnocchi - 18**

Jerusalem artichoke, kale, persimmon coulis, hazelnuts.

### **Stuffed filet mignon - 19**

Stuffing with mushrooms, endive, plums and plum coulis, poultry juice, cocoa nibs and katsuobushi.

### **Fish of the day - 20**

Roasted squash, miso cream, rayu sauce.

## DESSERTS

### **Cheese - 8**

According to the mood of the cheesemaker.

### **Chocolate mousse - 9 for 1 / 16 for 2 people**

Pecan praline and chocolate crumble

### **Dessert of the day - 9**

# GLOUGLOU

## SOFT

**Coca Cola - 4**

**Coca cola light - 4**

**Ice the - 4**

**Ginger beer - 4**

**Tonic - 4**

**Lemonade - 4**

**Diabolo - 4,5**

**Fruit juice Vitamont - 4.50**

Apple, pineapple, orange, tomato

**Water & sirop - 2.50**

Mint, barley, strawberry, lemon, peach

## EAU

**Still water**

**50cl - 4**

**75cl - 5**

**Sparkling water**

**33cl - 3**

**75cl - 5**

## HOT

**Coffee - 2**

**Long - 2**

**Double - 4**

**Tea - 4**

# GLOUGLOU

## COCKTAIL

Spritz Pampelle - 9  
Spritz Apérol - 9  
Spritz Chambéryzette - 9

Suze tonic - 8  
Vermouth tonic - 8  
Chambéryzette tonic - 8  
Gin tonic - 9  
Cognac Tonic - 10

Americano - 9  
Negroni - 10

Moscow Mule - 10  
London Mule - 10

Oscotonic - alcohol-free - 8

## APERITIF

Anisé de Pontarvier - 3.50  
Ricard - 3.50  
Suze - 5  
Vermouth de Savoie - 6  
Chambéryzette - 6

## BEER

Demi (25cl) - 3,5  
Pinte (50cl) - 7  
Monaco - 4  
Panaché - 4

## DIGESTIF

Cognac XO - 14  
Cognac VSOP - 10  
Whisky des Charentes - 9  
Rhum du Pérou 12 ans - 9  
Tequila Calle 23 - 8

Mint liqueur - 6  
Coffee liqueur - 6  
Lemon liqueur - 6

# WINE WINE




. **Côte du Rhone - Les Séguines**   — — — — **5€ 22€**

*Viognier, Grenache Blanc / 2022 / Domaine du Séminaire*  
Fresh, fruity, can be drunk much too quickly.

. **Bordeaux - Sauvignon by Beynat**  — — — — **5€ 24€**

*100% Sauvignon / 2022 / Château Beynat*  
Like an Entre Deux Mers (but better!)

. **Bordeaux -Dolia**  — — — — — — — — — — **28€**

*50% Sémillon, 50 % Colombard / 2022 / Château de la Grave*  
Fresh, dry and a touch of minerality du to the Dolia.

. **Anjou - Attention Chenin Méchant**   — — — — — — — — **30€**

*100% Chenin / 2021 / Clos des treilles*  
Incredibly fresh with citrus notes.

. **Beaujolais - Beaujolais Blanc**  — — — — — — — — **7€ 35€**

*100% Chardonnay / 2020 / Romain Zordan*  
A chardonnay as we like, round, fresh and mineral.

. **Jurançon - Sixième Sens**   — — — — — — — — **37€**

*100% Gros Manseng / 2020 / Domaine Coustarret*  
Fruity and dry, acidity at the end sublimates it.

. **Blaye Côte de Bordeaux - Blanc Bonhomme**   — — **40€**

*Colombard, Sauvignon Blanc, Sémillon / 2021*  
*Château PeyBonhomme les Tours*  
Aged in a stoneware egg who give bold and acidity.

. **Bourgogne - Haute côte de Beaune**   — — — — **45€**

*100% Chardonnay / 2020 / Domaine Bonnardot*  
A classic, tense, mineral, fresh with a touch of fruit.

WITHE WINE



Bio



Biodynamie



Natural

# WINE WINE



## RED WINE

- . Côte du Rhone - Les Saffres**   — — — — — **5€ 22€**  
*Grenache, Syrah / 2021 / Domaine du Séminaire*  
Easy to drink, low tannin. Perfect at every season.
- . Castillon Côte de Bordeaux - Y'a de la joie**  — — **5€ 24€**  
*Merlot, Cab Sauvignon, Malbec / 2022 / Château Beynat*  
Fruity, fresh, easy to drink for «joie» with friends.
- . Bordeaux - Rouge Intense** — — — — — — — — — **6€ 26€**  
*Cab Sauvignon, Merlot / 2019 / Château La Gorce*  
A Médoc wine, intense as its name.
- . Chinon - RAB**   — — — — — — — — — — — **28€**  
*100% Cabernet Franc / 2021 / Vignoble du Rab*  
60-year-old vines for intense black fruits.
- . Corbière - Cyprès de toi**   — — — — — — — — — — — **30€**  
*Grenache, Syrah, Carignan / 2022 / Fond Cyprès*  
An ode to southern wines.. Dense and deep (with sun).
- . Morgon - Chateau Grand près**   — — — — — — — — — — — **35€**  
*100% Gamay / 2021 / Chateau du grand Pré*  
Easy and red fruits, the true definition of Morgon.
- . Pic St Loup - Château Del Ranq**  — — — — — — — — — — — **45€**  
*Syrah et Grenache / 2021 / Domaine Bonnardot*  
Warmth and spice, a modern classic.
- . Pessac Leognan - Cuvée Paul**  — — — — — — — — — — — **65€**  
*Merlot, Cab Sauvignon / 2019 / Château Haut-Bergey*  
The only biodynamic Pessac Leognan, a must.



Bio



Biodynamie



Natural

# WINE WINE



## ROSÉ

. **Provence - Cuvée des oliviers**  — — — — — — — — — — **5€ 22€**

*Caladoc, Carignan, Merlot / 2022 / Domaine des Captives*

A gray, dry and fresh rosé. Summer's best friend.


. **Côteaux d'Aix - Pomponette**  — — — — — — — — — — **30€**

*Syrah, grenache, mourvedre, cinsault, vermentino / 2021*

*Domaine de Sulauze.*

For those who like rosé with a little more fruit and roundness.

## ORANGE

. **Languedoc - Vin Orange**  — — — — — — — — — — **7€ 35€**

*Viognier, Muscat Petit Grain / 2022 / Domaine de Coursac*

Grapes macerated for 30 days to give a peach and citrus flavor to this orange wine.

## BUBBLE

. **Prosecco - Terre Dei Buth**  — — — — — — — — — — **5€ 22€**

*100% Glera / 2021 / Venetie*

The real prosecco, direct from Italy!

. **Champagne - Reliance**  — — — — — — — — — — **70€**

*Pinot Meunier, Chardonnay, Pinot Noir / Franck Pascal*

Pioneer of Biodynamics in Champagne, here is an extra brut for all occasions.



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# GOOD TO KNOW

## Quantity of drinks served :

Apéritif : 6cl

Wine glass : 15cl

Wine bottle : 75cl

Digestif : 4cl

## Allergens :

Terrine : eggs, nuts

Cauliflower : milk, nuts, sulphite

Tartare : milk, nuts

Leeks : nuts, eggs, sulphite, mustard

Pork : peanuts

Raviole : gluten, sulphite, nuts, fish

Burger : nuts, sulphite, eggs, mustard, gluten

Salade : sulphite, nuts

Joue de boeuf : sulphite, gluten, nuts

Filet mignon : fish

Canard : sulphite

Millet : milk, sulphite

Poisson : peanuts, nuts, fish

Mousse : milk, eggs, gluten, peanuts

## Origin of meat: France

Alcohol abuse is dangerous for health.

All dishes are homemade.