

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.



LUNCH MENU

MONDAY TO FRIDAY

STARTER + MAIN COURSE + DESSERT: €30
STARTER + MAIN OR MAIN + DESSERT: €25
MAIN COURSE ONLY: €20

STARTERS

Carrot velouté with thyme and honey crumble.

Herring with potatoes in oil

4 oysters n°3 from Arcachon

Little Pâté en croûte

MAIN COURSES

Montbéliard sausage, cauliflower with cheddar, and rich jus.

Albacore tuna steak, pepper sauce, and carrots in textures

Red cabbage and carrot salad, falafel, feta, cashew nuts, curry
mango vinaigrette, pomegranate, and herbs.

Caesar salad

DESSERTS

Chocolate mousse

Lemon meringue tartlet



DINER MENU

STARTERS

Red tuna sashimi – €14

Stracciatella and date vinegar.

Richelieu pâté en croûte – €15

Confit pork, foie gras, black trumpet mushrooms.

Duck hearts – €12.50

Chimichurri sauce and toasted buckwheat.

Squid with parsley and garlic – €12

Confit seasonal vegetables.

Gratinated asparagus – €10

Yuzu mousseline, toasted hazelnuts, and Caesar sauce.

MAIN

Charolais Entrecôte (Fr, 300g) – €28

Baby potatoes and seasonal vegetables.

Catch of the day – €24

Yuzu and honey hollandaise espuma, seasonal vegetables.

Duck breast – €26

Thyme and honey jus, seasonal vegetables, and thyme crumble.

Tempura Portobello – €21

Parmesan cream and roasted vegetables.

SWEET

Melted Saint-Marcellin with honey – €8.50

Chocolate mousse – €10

Maurice's cream chou – €11

with vanilla cream and hazelnut praline

DRINKS

SOFT

Coca Cola, Coca Cola zero, 4€
Ice tea, Ginger beer, Tonic,
Limonade, Perrier.

Fruits juice : apple, pineapple, 4,5€
orange, tomato.

Abatille still or sparkling - 75cl 6€

Water syrup: Mint, orgeat, 3€
strawberry, lemon, grenadine.

Diabolo 4,5€

COCKTAILS

Spritz Classic 9€
Spritz St Germain 10€
Spritz Maurice 10€

Suze Tonic 8€
Vermouth Tonic 8€
Lillet Tonic 9€

Gin Tonic 12€
Cognac Tonic 13€

Americano 10€
Negroni 12€

Moscow / London / 12€
Jamaican Mule

Virgin cocktail - Without alcool 10€

HOT

Expresso 2,5€

Long / Noisette 2,5€

Double expresso 5€

Latte 4,5€

Tea 4€

Cappuccino 5€

BEER

25cl - 50cl

Pression 4€ / 8€

Monaco 4,5€ / 9€

Panaché 4,5€ / 9€

Beer without alcool - 33cl 6€

APERITIFS

Ricard - 2cl 3,5€

Suze - 6cl 5€

Vermouth rouge / blanc - 6cl 6€

Lillet rose / blanc - 6cl 6€

DIGESTIFS

Menthe pastille - 5cl 8€

Get 27 - 5cl 8€

Limoncello - 5cl 8€

Amaretto - 5cl 8€

Whisky - 4cl 9€

Rhum - 4cl 10€

Cognac - 4cl 10€

Armagnac - 4cl 10€

WHITE WINE



Wine of the day – Ask us!

- . Entre-Deux-Mers – Château Lestrilie**  **6€ 27€**
Sauvignon - Sauvignon Gris - Muscadelle / Aromatic nose with citrus, pear, and floral notes. Fresh and very expressive wine.
- . Côtes du Rhône – M de Malijay**  **27€**
Grenache Blanc - Viognier - Clairette / Smooth and rich. We love its refreshing and mineral character.
- . Vin de France – Pas vu Pas Pris**  **29€**
Chardonnay / Bursting with aromas of pear, apple, and even a hint of grapefruit. Easy to drink.
- . Loire – Coteaux du Giennois – Joseph Mellot** **30€**
Sauvignon / Beautiful character with an expressive finish.
- . Bourgogne – Arnaud Combier – Blanc Sain**  **8€ 34€**
Chardonnay / Very aromatic with a vibrant freshness.
- . Germany – Trocken – Rheinhessen Dreissigacker**  **35€**
Riesling / Fresh and lively, with a pleasantly salty finish.
- . Loire – Menetou-Salon – Domaine de Beaurepaire**  **38€**
Sauvignon / Citrus and white flower aromas with subtle minerality. Refreshing and elegant.
- . Jura – Domaine de Savigny** **42€**
Savagnin / The essence of Jura in a bottle: finesse, power, and exceptional length on the palate.
- . Bourgogne – Saint-Aubin – Domaine Roux**  **54€**
Chardonnay / Fresh and crisp, with beautiful minerality. Long-lasting on the palate with subtle oak notes.



Bio wine



Biodynamic wine



Soon to be bio

RED WINE



Wine of the moment – Ask us!

- . IGP Vacluse – Petit Prince de Malijay**  **27€**
Carignan - Grenache - Syrah / Best enjoyed slightly chilled. We love its lightness combined with rich flavors.
- . Haut-Médoc Cru Artisan – Château du Hâ**  **6€ 29€**
Cabernet Sauvignon - Merlot / A true Bordeaux classic, appreciated for its structure and balance.
- . Limoux – Le Cœur sur la Main**  **8€ 32€**
Merlot - Syrah - Grenache / A wine that embodies the warmth of the South. Complex and concentrated, with a pleasant spiced character.
- . Morgon – Domaine de Thulon – Les Charmes** **33€**
Gamay / A harmonious and charming wine with a broad aromatic palette. We love its morello cherry notes.
- . Saint-Nicolas de Bourgueil – Domaine des Berris**  **34€**
Cabernet Franc / Highly aromatic, with a round mouthfeel.
- . Hautes Côtes de Beaune – Arnaud Combier**  **38€**
Pinot Noir / Lively red berry aromas. A great Bourgogne classic.
- . Pauillac – Château Haut-Batailley Verso** **44€**
Merlot - Cabernet Sauvignon - Petit Verdot / Full-bodied and smooth, balancing fruitiness with a fresh finish.
- . Côtes de Nuits Villages – Famille Roux – "Aux Montagnes"**  **52€**
Pinot Noir / A burst of red fruit with subtle forest floor notes. Expressive and delicate.
- . Bordeaux – Saint-Estèphe – Château Haut-Marbuzet 2018** **63€**
Cabernet Sauvignon - Merlot - Cabernet Franc - Petit Verdot / A Bordeaux in a bottle. For pure pleasure.



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OTHERS



Rosé Wines

. Provence – Domaine d'Estoublon – Roseblood

7€

27€

Floral and elegant, Roseblood is the ultimate summer rosé.
Enjoy without moderation.

. Provence – Minuty – Prestige

38€

Finesse at its best, with subtle citrus notes and a saline finish.
We love its mineral character.

Champagne

. Juliette Petret – La Flamboyante

15€

75€

Chardonnay / Grand Cru Blanc de Blancs / Ultra-fine bubbles, a
mineral nose, and exceptional freshness on the palate.

GOOD TO KNOW

Quantité des boissons servie :

Apéritif : 6cl

Vin au verre : 12cl

Vin en bouteille : 75cl

Digestif : 4cl

Allergènes :

Se referer à la cuisine.

Origine des viandes : France

L'abus d'alcool est dangereux pour la santé.

Tous les plats sont faits maison.

Wifi : Les copains de Bistrot Maurice

Code : Maurice@2023