

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.

Spring 2024

Menu prepared by Aurélien Mallia & Romain Abrivard
@amchefadomicile

LUNCH MENU

Spring 2024

Menu by Aurélien Mallia
& Romain Abrivard
@amchefadomicile

STARTERS

Egg mayonnaise miso, soy, peanuts. **8€**

Roasted leek heart, nori, fried onions. **8€**

Banka trout tataki, sesame, green onion. **8€**

Beef tartare, cranberry, marinated mustard seed. **8€**

DESSERTS

Chocolate mousse, streuzel, cocoa sauce with sweet spices. **8€**

Rice pudding, salted butter caramel, grilled hazelnuts. **8€**

Lemon tart. **8€**

Café gourmand **10€**
+ 2€ with the menu

MAIN COURSES

Snacked piece of beef, candied shallot, patatas bravas. **18€**

Mussels of the moment, Sweat potato fries. **18€**

Yellow poultry supreme, supreme sauce, crunchy vegetables. **18€**

Risotto, green asparagus. **18€**

STARTER + MAIN COURSE MAIN COURSE + DESSERT

24€

STARTER + MAIN COURSE + DESSERT

30€

*Homemade, fresh and local dishes
Taxes and service included
Net prices in euros including tax*



DINER SOIR

Spring 2024

Menu by Aurélien Mallia
& Romain Abrivard
@amchefadomicile

STARTERS

Casserole egg, pancetta, parmesan potato siphon. **8€**

Zucchini flowers stuffed with ricotta and vegetables, bagna cauda. **10€**

Banka trout tataki ceviche, leche de tigre. **12€**

Beef tartare, marrow bones, marinated mustard seeds. **12€**

MAIN COURSES

Ramen-style soba noodles, glazed vegetables, roasted tofu. **18€**

Snacked piece of beef, lemon grass condiment, crunchy vegetables **21€**

Market fish, risotto, green asparagus. **22€**

Kintoa pork chop, patatas bravas, black beer jus. **25€**

Pork chop to share for two. **48€**

TO SHARE

Patatas bravas **4€**

Sweet potato fries **4€**

DESSERTS

Fresh fruit carpaccio, rosé wine syrup. **7€**

Chocolate mousse, streuzel, cocoa sauce with sweet spices. **8€**

Pistachio financier, citrus marcarpone mousse, Gianduja chocolate ganache. **8€**

Café gourmand **10€**

Digestive gourmand **13€**

DIGESTIVES

According to the caviste mood - 4cl

Cognac / Armagnac **12€**

Whisky / Rhum **12€**

Chartreuse **10€**

Menthe Pastille **7€**

Limoncello **7€**

GLOU GLOU

Spring 2024

SOFT

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

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

Abatille still or sparkling - 75cl 6€

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

Diabolo 4,5€

COCKTAILS

Spritz classique 9€
Spritz du moment 10€

Suze Tonic 8€
Vermouth Tonic
Lillet Tonic

Gin Tonic 10€
Cognac Tonic

Americano 10€
Negroni
Old fashion

Moscow / London / 10€
Jamaican Mule

Virgin cocktail - without alcool 8€

HOT

Expresso 2€

Long / Noisette 2,5€

Double expresso 4€

Latte 4,5€

The 4€

Hot Chocolat 5€

Cappuccino 5€

BEER

25cl - 50cl

Pression 3,5€ / 7€

Monaco 3,5€ / 7€

Panaché 3,5€ / 7€

Beer of the day - 33cl 5€

APERITIF

Ricard / Anisé - 2cl 3,5€

Suze - 6cl 5€

Vermouth rouge / blanc - 6cl 6€

Lillet rose / blanc - 6cl 6€

Kir cassis 6€

Kir bulles cassis 7€

*All our alcohols are carefully selected,
mainly made in France or produced.
Ask us !*

WHITE WINE



15cl



75cl

7€

5€

22€

6€

26€

7€

28€

30€

35€

37€

40€

45€

. Wine of the day

. Côte du Rhone - Les Séguines

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

. Bordeaux - Sauvignon by Beynat

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

. Bordeaux -Dolia

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

. Anjou - Attention Chenin Méchant

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

. Beaujolais - Beaujolais Blanc

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

. Jurançon - Sixième Sens

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

. Blaye Côte de Bordeaux - Blanc Bonhomme

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

.Bourgogne - Haute côte de Beaune

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



Bio



Biodynamie



Natural

RED WINE



. Wine of the day

7€

. Côte du Rhone - Tradition

Grenache, Syrah / 2022 / Domaine du Séminaire

Easy to drink, low tannin. Perfect at every season.

5€

23€

. Castillon Côte de Bordeaux - Y'a de la joie

Merlot, Cab Sauvignon, Malbec / 2022 / Château Beynat

Fruity, fresh, easy to drink for «joie» with friends.

6€

26€

. Bordeaux - Rouge Intense

Cab Sauvignon, Merlot / 2019 / Château La Gorce

A Médoc wine, intense as its name.

7€

28€

. Corbière - Cyprès de toi

Grenache, Syrah, Carignan / 2022 / Fond Cyprès

An ode to southern wines.. Dense and deep (with sun).

30€

. Morgon - Chateau Grand près

100% Gamay / 2021 / Chateau du grand Pré

Easy and red fruits, the true definition of Morgon.

35€

. Beaujolais - Maurice

100% Gamay / 2021 / Marc Delienne

Fleshy wine, a real red fruit jam.

38€

. Pic St Loup - Château Del Ranq

Syrah et Grenache / 2021 / Domaine Bonnardot

Warmth and spice, a modern classic.

45€

. Pessac Leognan - Cuvée Paul

Merlot, Cab Sauvignon / 2019 / Château Haut-Bergey

The only biodynamic Pessac Leognan, a must.

55€



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WINE WINE



ROSÉ

5€

23€

. Provence - Cuvée des oliviers

Caladoc, Carignan, Merlot / 2022 / Domaine des Captives
A gray, dry and fresh rosé. Summer's best friend.

. Côteaux d'Aix - Pomponette

Syrah, grenache, mourvedre, cinsault, vermentino / 2021
Domaine de Sulauze.

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

30€

ORANGE

. Wine of the day

Bordeaux, Languedoc ... ask the team !

6€

30€

BUBBLES

. Wine of the day

White, pink, red ... ask the team !

6€

30€

. Prosecco - Terre Dei Buth

100% Glera / 2021 / Venetie

The real prosecco, direct from Italy!

6€

26€

. Champagne - Reliance

Pinot Meunier, Chardonnay, Pinot Noir / Franck Pascal

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

70€



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Natural