

# 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.

**Summer 2024**

Menu prepared by Aurélien Mallia & Romain Abrivard  
*@amchefadomicile*

# LUNCH MENU

**STARTER + MAIN COURSE + DESSERT : 30€**  
**STARTER + MAIN OR MAIN + DESSERT : 24€**  
**MAIN COURSE : 18€**

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## STARTERS

**Onion soup**, spicy croutons.

**Roasted eggplant**, goat moss, mint, fig tip.

## MAINS COURSES

**Caesar salad** : breaded chicken, romaine, egg, parmesan and pancetta.

*Vegetarian option on request.*

**Fish of the day**, beurre blanc sauce with pickles smash potatoes.

**Roasted sweet potatoes**, mozzarella, chickpeas, cress sauce.

**Piece of beef**, shallots confit, fries.

## DESSERTS

**Chocolate mousse**, chocolate streuzel, cocoa sauce.

**Pear poached with hibiscus**, pistachio, vanilla mascarpone cream

## BONUS (NOT IN THE MENU)

Coffee + mini choco mousse : **5€**

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

# DINER MENU

## STARTERS

**Onion soup**, spicy croutons : **10€**

**Egg meurette**, mushrooms, smoked breast, red wine sauce: **10€**

**Roasted eggplant**, goat moss, mint, fig tip : **11€**

**Vitello tonnato**, tuna sauce confit, green onions: **12€**

## MAINS COURSES

**Caesar salad** : breaded chicken, romaine, egg, parmesan and pancetta: **18€**

*Vegetarian option on request.*

**Roasted sweet potatoes**, mozzarella, chickpeas, cress sauce: **20€**

**Fish of the day**, beurre blanc sauce with pickles smash potatoes: **21€**

**Piece of beef**, shallots confit, fries: **22€**

**Cote de boeuf** to share for two, shallots confit, fries: **80€**

## DESSERTS

**Chocolate mousse**, chocolate streuzel, cocoa sauce: **8€**

**Riz au lait**, salted butter caramel: **8€**

**Pear poached with hibiscus**, pistachio, vanilla mascarpone cream: **10€**

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# GLOU GLOU

Summer 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

## . Wine of the day

7€

### . Côte du Rhone - Les Séguines

5€

23€

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

### . Côte de Gascogne - Lou Piaf

26€

Sauvignon, Ugni, Colombard / 2022 / Domaine Capmartin  
Fresh, full of life, the perfect harmony between fruit and minerality.

### . Bordeaux - Cuvée Romane

7€

28€

Sauvignon blanc, Sauvignon gris, Sémillon / 2019 /  
Château Moulin de Peyronin  
Dry but ultra delicious thanks to its aging in wood barrels.

### . Alsace - Reisling

7€

30€

100% Reisling / 2019 / Domaine Martin Jund  
A reisling, nothing more. Flowers, fruit and liveliness.

### . Loire - Varenne du Poirier

36€

100% Chenin / 2019 / Domaine Les Grandes Vignes  
A Chenin that we like, fresh, mineral with a touch of salt.

### . Chablis - Michel Laroque et ses enfants

40€

100% Chardonnay / 2022 / Domaine d'Henrinri  
The Chablis par excellence, lively, fine, distinguished, we love it!

### . Saint Emilion - Orchis

42€

100% Sémillon / 2021 / Vignoble Pueyo  
A Bordeaux gem that brings flowers and minerality to life.

### . Jura - Clos de Jerminy

50€

100% Chardonnay / 2020 / Domaine Overnoy  
An elegant wine that is made for hearty dinners.



Bio



Biodynamie



Natural

# RED WINE



## . Wine of the day

7€

### . Côte du Rhone - Tradition

Grenache, Syrah / 2022 / Domaine du Séminaire  
Easy, little tannin, to drink almost chilled.

5€

23€

### . Madiran - Tannat

100% Tannat / 2019 / Domaine Capmartin  
Pure grapes. A fleshy wine, with character.

6€

26€

### . Côte de Castillon - Banzaï

100% Merlot / 2020 / Château Brandeau  
Far from Bordeaux traditions, a real wine for friends!

7€

30€

### . Côte Roannais - Pourpre

Gamay St Romain, Gamay de Bouze / 2022 / Domaine Reniteo  
Peppery, spicy, a round and fleshy wine as we like.

33€

### . Corbière - Cyprès de toi

Grenache, Syrah, Carignan / 2022 / Fond Cyprès  
An ode to southern grape varieties. Dense and deep.

35€

### . Cahors - Le clos

100% Malbec / 2022 / Domaine Clos Dauliac  
Dense wine which combines tannins with freshness.

40€

### . Bourgogne - Haute côtes de Beaune

100% Pinot noir / 2022 / Closerie des Alisiers  
Light and fruity, a red fruit jam to drink.

45€

### . Bordeaux - Saint-Emilion Grand Cru

Merlot, Cabernet franc, Cabernet sauvignon / 2017  
Château Belregard-Figeac  
An essential for a big pleasure.

55€



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# WINE WINE



## ROSÉ

### . Provence - Cuvée des oliviers

Caladoc, Carignan, Merlot / 2022 / Domaine des Captives

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

5€

23€

## ORANGE

### . Wine of the day

Bordeaux, Languedoc ... ask the team !

7€

30€

## BUBBLES

### . Bubble of the day

White, red, rosé ... ask the team !

7€

30€

### . Prosecco - Terre Dei Buth

100% Glera / 2021 / Venetie

Real prosecco, direct from Italy!

7€

30€

### . Champagne of the day

For all good occasions, ask for our specials bottles.

70€



Bio



Biodynamie



Natural