

BISTROT MAURICE

GOOD FOOD - GOOD WINE - COOL FRIENDS



Welcome to Maurice!

Here, you'll find classic french bistro dishes with a little twist, designed to charm and please your taste buds. We cook only with French, seasonal ingredients, delivered fresh every day by local producers.

At Maurice, we love big tables full of friends, hearty laughs, and happy faces gathered around a good meal. So make yourself at home, relax, and let us surprise you.

Most of our wines are organic or biodynamic, and our spirits are either French or made by French folks abroad. We choose them with care and a love for good food and drink, because eating and drinking well is the first step to happiness. Feel free to ask about our current wines that might not be on the menu. We always have new recipes and delicious surprises to share.

We hope you leave with a full belly and a happy heart.



LUNCH MENU

From tuesday to saturday

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

STARTERS

Shrimp Tartare

Creamy avocado, zaatar-roasted cashews

Eggs with Mayonnaise

Black garlic, pickled red onions, bread croutons, rocket

Tomato salad

Field-grown tomatoes, stracciatella, homemade pesto

MAINS

Catch of the Day

Cauliflower purée, broccoli and almond sauce vierge

Butcher's cut

French fries, salad, confit shallots

Caesar salad

Fried chicken, soft-boiled egg, iceberg lettuce, Caesar dressing, bread croutons, pickled red onions

Vegetarian plate

Grilled halloumi, buckwheat kasha, roasted figs, confit cherry tomatoes, honey lemon sauce

DESSERTS

Coffee & merveilles

Chocolate Mousse

Strawberry Fruitissière

Pain de Gènes almond cake and seasonal fruit

Cheese Selection (+€5)

Selection of cheeses, served with bread



DINER MENU

STARTERS

Eggs with Mayonnaise - €7 
Black garlic, pickled red onions, bread croutons, rocket

Lentil fritters - €8 
Turmeric mayonnaise, herb salad

Tomato salad - €10 
Field-grown tomatoes, stracciatella, homemade pesto, garlic bread toast

Shrimp Tartare - €12
Creamy avocado, zaatar-roasted cashews

DESSERTS

Chocolate mousse - €7
Cocoa crumble

Strawberry Fruitissière - €8
Pain de Gênes almond cake and seasonal fruit

Roasted figs - €10
Flourless brownie, lime namelaka, four-spice crumble

Cheese plate - €10
Selection of cheeses, country bread

MAINS

Vegetarian plate - €20 
Grilled halloumi, buckwheat kasha, roasted figs, confit cherry tomatoes, honey lemon sauce

Chicken dish - €22
Sweet potato mousseline, roasted broccoli, creamy mustard sauce

Catch of the Day - €24
Cauliflower purée, broccoli and almond sauce vierge

Butcher's cut - €26
Pan fried confit potatoes and pak choi, confit garlic cream

TO SHARE

Bowl of fries - €5
Bowl of salad - €5





SMALL PLATES

From 6:30 PM

Vintage sardines - €10

Garlic-rubbed country bread and Echiré butter

Authentic Fuet to Share - €10

To be sliced at the table, just like at home

Childhood Croque Monsieur - €10

Bowl of Salad - €5

Bowl of French Fries - €6



THE PERFECT APERITIF - 18€

Fuet *or* lentil fritters *or* deviled egg

+

2 glasses of Bordeaux - Médoc - Red

ou 2 glasses of Bordeaux - Entre deux mers - White

ou 2 glasses of Var - Domaine d'Estandon - Rosé

HAPPY SPRITZ

Happy Hour from 5:30 PM to 7:30 PM

Discover our selection of Spritz cocktails at
special prices every evening!

OUR RECIPES:

LILLET SPRITZ - WHITE

LILLET SPRITZ - PINK

APEROL SPRITZ

CAMPARI SPRITZ

LIMONCELLO SPRITZ

HUGO SPRITZ

COCKTAIL OF THE DAY - 8€

ASK OUR TEAM !



COFFE & SOFT & BEER

Coffee:

Espresso - **2,5€**

Lungo / Noisette - **2,5€**

Double espresso - **4€**

Latte - **4,5€**

Tea - **4€**

Cappuccino - **5€**

Softs :

Coca Cola, Coca Cola zéro - **4,5€**

Ice tea, Ginger beer, Tonic, Limonade, Citronnade - **4,5€**

Fruit juice : apple, pineapple, orange, tomato - **4,5€**

Diabolo : mint, orgeat, strawberry, lemon, grenadine, peach - **5€**

Water :

Abatille still or sparkling 75cl - **6€**

Perrier 33cl - **4,5€**

Water syrup : mint, orgeat, strawberry, lemon, grenadine, peach - **3€**

Beer :

Draft Azimut Blonde - 25cl : **4€** / 50cl : **7€**

Monaco - 25cl : **4,5€** / 50cl : **8€**

Panaché - 25cl : **4,5€** / 50cl : **8€**

Beer without alcool 33cl - **6€**

White beer in bottle "l'Effet Papillon" - **6€**

APERITIFS & COCKTAILS

Aperitifs :

Ricard - **3,5€**

Suze - **6€**

Lillet White / Pink - **6€**

Vermouth White / Red - **7€**

Porto Burmester 10 years - **8€**

Spritz :

Lillet Spritz - White / Pink - **8€**

Hugo Spritz - **9€**

Aperol Spritz - **9€**

Campari Spritz - **9€**

Limoncello Spritz - **9€**

Tonic :

Suze Tonic - **8€**

Vermouth Tonic - White / Red - **9€**

Gin Tonic - **12€**

Vodka Tonic - **12€**

Mule :

Moscow Mule - **12€**

London Mule - **12€**

Jamaïcain Mule - **12€**

Vermouth :

Americano - **10€**

Negroni - **12€**

Cocktails:

Cocktail without alcool - **10€**

Cocktail of the day - **12€**

Espresso martini - **12€**

Bloody Mary - **12€**

Margarita - **12€**

WINE BY GLASS & NEIGHBORS' WINES

Wine by glass :

- **Red :**

Wine of the day - 8€

Bordeaux - Médoc - Château Layauga-Duboscq - 6€

Bordeaux - Lalande de Pomerol - Puy Morland - 8€

Loire - Chinon - Domaine la Marinière - Boris Desbordes - 8€ 

- **White :**

Wine of the day - 8€

Bordeaux - Entre deux mers - Château Haut-Meyreau - 6€

Loire - Saumur - Domaine du vieux Pressoir - 8€

- **Rosé & bubbles :**

Rosé Var - Domaine d'Estandon - Souvenir du Var - 6€

Prosecco - Maison Nani - Invino - 6€

NEIGHBORS' WINES

Every quarter we feature the favorite wines of our regulars, friends and neighbors. Suggest your favorite wine to us on our Instagram account @bistrotmaurice.

Le **rosé** de Tata Rosé : Var - Souvenir du Var - 26€

Le **blanc** de Cleo : Loire - Menetou Salon - 42€

Le **rouge** d'Hugues : St Estèphe - Haut Marbuzet - 68€



ROSÉS & BUBBLES

Rosé :

Var - Domaine d'Estandon - Souvenir du Var - **26€**

Provence - Domaine d'Estoublon - Roseblood - **34€**

Bubbles & Champagne :

Prosecco - Maison Nani - Invino - **30€**

Henri Duboscq - Grand Cru Brut Blanc de Blancs - **75€**

Bollinger - Spéciale cuvée - **110€**

Laurent Perrier - Cuvée Rosé - **130€**

Ruinart - Blanc de Blanc - **150€**

WHITE WINE

White:

• Bordeaux :

Entre deux mers - Château Haut-Meyreau - 2025 - **27€**

Pessac Leognan - Le Dada de Rouillac - 2023 - **40€**

Pessac-Léognan - Château Carbonnieux - 2023 - **69€**

• Bourgogne :

Petit Chablis - Domaine Orion - 2023 - **40€**

Chassagne-Montrachet - Vincent Bouzereau - 2020 - **130€**

• Loire :

Saumur - Domaine du vieux Pressoir - 2023 - **30€** 

Menetou Salon - Domaine Philippe Gilbert - 2023 - **42€** 

Pouilly Fumé - Elisa - 2024 - **59€** 

• Rhône :

Côte du Rhône - Castelas - Les Mésanges - 2024 - **29€**

Crozes-Hermitage - Domaine de Mucyn - 2024 - **44€** 

RED WINE

- **Bourgogne :**

Côte d'or - Domaine Jean Fournier - Bourgogne - 2022 - **45€** 

Pommard - La Charnière - 2018 - **81€**

Gevrey-Chambertin - Domaine Philippe Livera - 2018 - **98€**

- **Cahors :**

AOP Cahors - Domaine Combel la Serre - 2021 - **33€** 

- **Languedoc :**

Terrasse du Larzac - Clos Constantin - 2024 - **40€** 

- **Loire :**

Chinon - Domaine la Marinière - Boris Desbordes - 2023 - **29€** 

Saint Nicolas de Bourgueil - Domaine Olivier - 2024 - **34€**

- **Rhône :**

VDF - Tranquille Pinard - 2025 - **27€** 

Crozes-Hermitage - Domaine de Mucyn - 2024 - **46€** 

Châteauneuf du Pape - Domaine du Banneret - 2021 - **89€**

- **Etranger :**

Italie - Guido Porro Barolo - VP Caterina - 2018 - **60€**

RED WINE & BORDEAUX'S GEMS

• Bordeaux :

Bordeaux - Ocha - Alexander Sichel - 2025 (servi frais) - **35€** 

Médoc - Château Layauga-Duboscq - 2021 - **28€**

Lalande de Pomerol - Puy Morland - 2023 - **35€**

Pomerol - Château Mazeyres - 2021 - **63€** 

Saint-Estèphe - Haut Marbuzet - 2019 - **68€** 

Saint-Émilion - Château Cartier - 2021 - **50€** 

Saint-Émilion - Château la Dominique - 2017 - **95€**

Moulis - Chasse Spleen - 2021 - **60€**

Pessac Leognan - Le Dada de Rouillac - 2020 - **40€**

Pessac-Léognan - Château la Louvière - 2017 - **70€**

Pessac-Léognan - Château Pape Clément - 2021 - **138€**

Margaux - Château du Tertre - 2021 - **73€**

Margaux - Château Lascombes - 2018 - **126€**

*Bordeaux's
gems*

St Julien - Château Beychevelle - 2023 - **150€**

Pauillac - Petit Mouton - 2021 - **336€**  

St-Emilion - Château Beau Séjour Becot - 2009 - **156€**  

St-Emilion - Château Figeac - 2021 - **264€**   

St-Emilion - Château Ausone - 2006 - **780€**  

Pomerol - Château La Conseillante - 2017 - **216€**   

Pomerol - Château La Fleur Petrus - 2018 - **300€** 

Pomerol - Château Trotanoy - 2015 - **336€** 

DIGESTIVES & SPIRITS

Digestives :

Menthe pastille - **8€**

Limoncello - **8€**

Cognac :

Martell - VS - **10€**

Armagnac :

Tariquet - VSOP - **10€**

Chartreuse :

Chartreuse verte - **12€**

Rhum :

Plantation Stiggings - **12€**

Gin :

Bacalan Dry - France - **9€**

Mirabeau Rose - France - **10€**

Whisky :

Maker's Mark Bourbon - **10€**

Bellevoye blanc (élevage en fut de Sauternes) - **10€**

Oban 14 ans - **14€**

Tequila & Mezcal :

Tequila Calle 23 Blanco - **10€**

Mezcal San Cosme Oxaca - **11€**

Vodka :

Pyla - **11€**

GOOD TO KNOW

(ET UN PEU OBLIGATOIRE)

ALCOHOL SERVING SIZES

ANISE SPIRITS - 2 CL

DIGESTIFS LIQUEURS SPIRITS - 4 CL

APERITIFS PORT BITTERS - 6 CL

GLASS OF CHAMPAGNE - 12 CL

GLASS OF WINE - 12 CL

BOTTLE OF WINE - 75 CL

MAGNUM - 150 CL

In accordance with current regulations (Article 9 of Regulation (EU) No 1169/2011) effective January 1st 2015 we inform our guests that our preparations may contain one or more of the 14 allergenic products For further information please contact our bar manager before ordering food or drinks so we can provide details

Allergens and origin of meats please ask in the kitchen

Net prices taxes and service included

Payments by card and cash accepted

Alcohol abuse is dangerous for your health drink responsibly

Wifi : Les copains de Bistrot Maurice

Code : **Maurice@2023**