

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, 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, french fries. **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, 8€
parmesan potato siphon.

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

Banka trout ceviche, 12€
leche de tigre.

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

MAIN COURSES

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

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

Market fish, risotto, green 22€
asparagus.

Kintoa pork, french fries, 25€
black beer jus.

Pork to share for two. 48€

TO SHARE

French fries 4€

Sweet potato fries 4€

DESSERTS

Lemon tart. 8€

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

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

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 espresso 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€

23€

7€

28€

7€

30€

36€

40€

42€

50€

Wine of the day

Côte du Rhone - Les Séguines

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

Côte de Gascogne - Lou Piaf

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

Bordeaux - Cuvée Romane

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

Alsace - Reisling

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

Loire - Varenne du Poirier

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

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

Saint Emilion - Orchis

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

Jura - Clos de Jerminy

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 - Cypres de toi

Grenache, Syrah, Carignan / 2022 / Fond Cypres
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€



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Biodynamie



Natural