

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 Friday to Saturday: from 12 PM to 14:30PM

STARTER + MAIN + DESSERT : 30€
STARTER + MAIN / MAIN + DESSERT : 25€

STARTERS

Leeks with vinaigrette 

Seasonal Egg mayonnaise 

Country-style pâté

Gherkins, pearl onions, and wholegrain mustard.

MAINS


Catch of the Day

Carrot and orange purée, apple and celery condiment, beurre blanc sauce

Butcher's Cut

French fries, salad, and chimichurri sauce

Caesar Salad

Green Bean, Peach and Feta Salad 

DESSERTS

Café-merveilles

Chocolate Mousse

Poached Apricots

Lemon cream and Breton shortbread

Cheese Selection (+€5)

Selection of three cheeses, served with country bread



MENU

STARTERS

Leeks with Vinaigrette - 8 € 

Seasonal Egg Mayonnaise - 7 € 

Country-Style Pâté - 9 €

Gherkins, pearl onions and wholegrain mustard

Chilled Melon and Port Soup - 12 € 

Raspberry and verbena-marinated melon medley, Breuilh ham

Cherry Tomato Salsa - 14 € 

Burrata, pesto and croutons

DESSERTS

Café-merveilles - 5 €

Chocolate Mousse - 7,5€

Raspberry Clafoutis - €9

Poached Apricots - 8€

Lemon cream and Breton shortbread

Cheese Selection - 10 €

Selection of three cheeses, served with country bread

MAINS

Catch of the Day - €22

Carrot and orange purée, apple and celery condiment, beurre blanc sauce

Butcher's Cut - €20

French fries, salad, and chimichurri sauce

Caesar Salad - €19

Green Bean, Peach and Feta Salad - €18 

Slow-Cooked Veal Rump, Piccata Style - €28

A duo of zucchini, salsa verde with confit tomatoes, lemon-caper butter sauce

TO SHARE

Bowl of Salad - €4

Bowl of French Fries - €5

MAIN COURSE FOR TWO

Pork Chop ≈ 600 g - €50

Sautéed green beans with parsley and garlic, served with charcutière sauce.

CHEF'S EVENING PLATE

Seasonal Vegetarian Plate - 23 € 

*Stuffed Zucchini with Buckwheat Kasha
Carrot purée and salsa verde.*





SMALL PLATES

From 5:30 PM

Duo of Homemade Croquettes - €8

Ham, piquillo peppers and spring onion

Seasonal Egg Mayonnaise - €7 


According to the chef's inspiration

Confit and Crispy Fried Artichokes - €8 

Aigrelette sauce

Grandpa's Country-Style Pâté - €8

With dried fruits

Burrata - €10 

Vinaigrette and toasted country bread

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€

Burrata *or* Fuet *or* Croquettes duo

+

2 glasses of Bordeaux - Médoc - Red

ou 2 glasses of Bordeaux - Entre deux mers - White

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

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 - ROSE

APEROL SPRITZ

CAMPARI SPRITZ

LIMONCELLO SPRITZ



5€

COFFEE & 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 : **8€**

Monaco - 25cl : **4,5€** / 50cl : **9€**

Panaché - 25cl : **4,5€** / 50cl : **9€**

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€**

Aperol Spritz - **9€**

Campari Spritz - **9€**

Limoncello Spritz - **9€**

St Germain Spritz - **10€**

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€**

French Mule - **13€**

Vermouth :

Americano - **10€**

Negroni - **12€**

Cocktail without alcool : 10€

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.

Tata Rosé 's **rosé** : Var - Souvenir du Var - **26€**

Cleo's **white** : Loire - Menetou Salon - **42€**

Hugues's **red** : St Estèphe - Haut Marbuzet - **68€**




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ROSÉ & CHAMPAGNE

Rosé :

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

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

Champagne & Bubbles :

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€**

Laurent Perrier - Cuvée grand siècle - **265€**

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WHITE WINE

White:

• Bordeaux :

Entre deux mers - Château Haut-Meyreau - 2024 - **27€**

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 - 2024 - **42€**  

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

• Rhône :

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

Crozes-Hermitage - Domaine de Mucyn - 2022 - **44€** 

• Jura :


Côte du Jura - Domaine de Savigny - Savagnin - 2020 - **39€** 

• Provence :

AOP Les Baux de Provence - Domaine d'Estoublon -

Château D'Estoublon - 2020 - **38€**

Coteaux d'Aix-en-Provence - Domaine d'Estoublon -

Villa Baulieu - 2016 - **45€** 



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RED WINE

- **Bourgogne :**

Hautes Côtes de Beaune - Arnaud Combiere - 2023 - **38€** 

Côtes de Nuits Villages - Famille Roux - 2022 - **52€**  

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 - 2023 - **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 - 2024 - **27€** 

Crozes-Hermitage - Domaine de Mucyn - 2023 - **46€** 

Châteauneuf du Pape - Domaine du Banneret - 2020 - **89€** 

- **Provence :**

AOP Les Baux de Provence - Domaine d'Estoublon - Château D'Estoublon - 2020 - **38€** 

- **Etranger :**




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

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RED WINE & BORDEAUX'S GEMS

- **Bordeaux :**

- Bordeaux - Ocha - Alexander Sichel - 2024 (servi frais) - **35€**  
- Médoc - Château Layauga-Duboscq - 2021 - **28€** 
- Lalande de Pomerol - Puy Morland - 2022 - **35€**
- Pomerol - Château Mazeyres - 2021 - **63€** 
- Saint-Estèphe - Haut Marbuzet - 2019 - **68€** 
- Saint-Emilion - Château Cartier - 2021 - **50€**  
- Saint-Emilion - Château la Dominique - 2017 - **95€**
- Moulis - Chasse Spleen - 2021 - **60€**
- 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 - 2021 - **150€**
- Pauillac** - Petit Mouton - 2021 - **336€**
- Pessac Leognan** - Château La Mission Haut Brion - 2017 - **360€**
- 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€**



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DIGESTIVES & SPIRITS

Digestives :

Menthe pastille - **8€**

Limoncello - **8€**

Cognac :

Martell - VS - **10€**

Remy Martin - VSOP - **12€**

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€**

Bellevoie 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**