

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.



LUNCH MENU

MONDAY TO FRIDAY

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

STARTERS

Albacore tuna ceviche, coconut milk, sweet potato brunoise, chives, and kimchi sesame.

Chilled pea gazpacho, feta, and pork belly
(VG option available without pork)

MAIN COURSES

Teriyaki Fish of the day, broccolini, and hollandaise espuma.
Toulouse sausage with Saint-Nectaire, mashed potatoes, onion chutney, and reduced jus.

Vegetarian tartine with mascarpone, broccolini, confit zucchini, and feta.

Maurice's Caesar salad

DESSERTS

Chocolate mousse

Financier, tonka whipped cream, and fresh strawberries.

DRINKS

SOFT

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

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

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

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

Diabolo **4,5€**

COCKTAILS

Spritz Classic **9€**

Spritz St Germain **10€**

Spritz Maurice **10€**

Suze Tonic **8€**

Vermouth Tonic **8€**

Lillet Tonic **9€**

Gin Tonic **12€**

Cognac Tonic **13€**

Americano **10€**

Negroni **12€**

Moscow / London / **12€**

Jamaican Mule

Virgin cocktail - Without alcool **10€**

HOT

Espresso **2,5€**

Long / Noisette **2,5€**

Double espresso **5€**

Latte **4,5€**

Tea **4€**

Cappuccino **5€**

BEER

25cl - 50cl

Pression **3,5€ / 7€**

Monaco **3,5€ / 7€**

Panaché **3,5€ / 7€**

APERITIFS

Ricard - 2cl **3,5€**

Suze - 6cl **5€**

Vermouth rouge / blanc - 6cl **6€**

Lillet rose / blanc - 6cl **6€**

DIGESTIFS

Menthe pastille - 5cl **8€**

Get 27 - 5cl **8€**

Limoncello - 5cl **8€**

Amaretto - 5cl **8€**

Whisky - 4cl **9€**

Rhum - 4cl **10€**








Cognac - 4cl **10€**

Armagnac - 4cl **10€**

WHITE WINE



Wine of the day – Ask us!

- . Entre-Deux-Mers – Château Lestritte**  **5€ 25€**
Sauvignon - Sauvignon Gris - Muscadelle / Aromatic nose with citrus, pear, and floral notes. Fresh and very expressive wine.
- . Côtes du Rhône – M de Malijay**  **25€**
Grenache Blanc - Viognier - Clairette / Smooth and rich. We love its refreshing and mineral character.
- . Vin de France – Pas vu Pas Pris**  **27€**
Chardonnay / Bursting with aromas of pear, apple, and even a hint of grapefruit. Easy to drink.
- . Loire – Coteaux du Giennois – Joseph Mellot** **30€**
Sauvignon / Beautiful character with an expressive finish.
- . Bourgogne – Arnaud Combiér – Blanc Sain**  **7€ 33€**
Chardonnay / Very aromatic with a vibrant freshness.
- . Germany – Trocken – Rheinhessen Dreissigacker**  **35€**
Riesling / Fresh and lively, with a pleasantly salty finish.
- . Loire – Menetou-Salon – Domaine de Beaurepaire**  **37€**
Sauvignon / Citrus and white flower aromas with subtle minerality. Refreshing and elegant.
- . Jura – Domaine de Savigny** **42€**
Savagnin / The essence of Jura in a bottle: finesse, power, and exceptional length on the palate.
- . Bourgogne – Saint-Aubin – Domaine Roux**  **54€**
Chardonnay / Fresh and crisp, with beautiful minerality. Long-lasting on the palate with subtle oak notes.



Bio wine



Biodynamic wine









Soon to be bio

RED WINE



Wine of the moment – Ask us!

- . IGP Vacluse – Petit Prince de Malijay**  **25€**
Carignan - Grenache - Syrah / Best enjoyed slightly chilled. We love its lightness combined with rich flavors.
- . Haut-Médoc Cru Artisan – Château du Hâ**  **5€ 27€**
Cabernet Sauvignon - Merlot / A true Bordeaux classic, appreciated for its structure and balance.
- . Limoux – Le Cœur sur la Main**  **7€ 30€**
Merlot - Syrah - Grenache / A wine that embodies the warmth of the South. Complex and concentrated, with a pleasant spiced character.
- . Morgon – Domaine de Thulon – Les Charmes**
Gamay / A harmonious and charming wine with a broad aromatic palette. We love its morello cherry notes.
- . Saint-Nicolas de Bourgueil – Domaine des Berris**  **34€**
Cabernet Franc / Highly aromatic, with a round mouthfeel.
- . Hautes Côtes de Beaune – Arnaud Combier**  **37€**
Pinot Noir / Lively red berry aromas. A great Bourgogne classic.
- . Pauillac – Château Haut-Batailley Verso** **44€**
Merlot - Cabernet Sauvignon - Petit Verdot / Full-bodied and smooth, balancing fruitiness with a fresh finish.
- . Côtes de Nuits Villages – Famille Roux – "Aux Montagnes"**  **52€**
Pinot Noir / A burst of red fruit with subtle forest floor notes. Expressive and delicate.
- . Bordeaux – Saint-Estèphe – Château Haut-Marbuzet 2018** **63€**
Cabernet Sauvignon - Merlot - Cabernet Franc - Petit Verdot / A Bordeaux in a bottle. For pure pleasure.



Bio wine



Biodynamic wine



Soon to be bio

OTHERS



Rosé Wines

. **Provence – Domaine d'Estoublon – Roseblood**

5€

25€

Floral and elegant, Roseblood is the ultimate summer rosé. Enjoy without moderation.

. **Provence – Minuty – Prestige**

38€

Finesse at its best, with subtle citrus notes and a saline finish. We love its mineral character.

Champagne

. **Juliette Petret – La Flamboyante**

15€

75€

Chardonnay / Grand Cru Blanc de Blancs / Ultra-fine bubbles, a mineral nose, and exceptional freshness on the palate.

GOOD TO KNOW

Quantité des boissons servie :

Apéritif : 6cl

Vin au verre : 12cl

Vin en bouteille : 75cl

Digestif : 4cl

Allergènes :

Se referer à la cuisine.

Origine des viandes : France

L'abus d'alcool est dangereux pour la santé.

Tous les plats sont faits maison.

Wifi : Les copains de Bistrot Maurice

Code : Maurice@2023