

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

From 12 PM to 14PM

SET MENUS

Starter + Main course + Dessert	30€
Starter + Main/Main + Dessert	25€
Main course only	20€
Kids menu	12€

THIS WEEK

Starters:

Pissaladière with anchovies and Kalamata olives

Mains:

Piquillo peppers stuffed with cod, crushed potatoes

Eggplant parmigiana 

Desserts:

Pavlova with red berries

TO SHARE



Fries - **5€** l'unité / **7€** à partager

Salad - **4€** l'unité / **6€** à partager

— THE CLASSICS —

The classics are also included in the set menus.

STARTERS

Eggs with mayo, pickled vegetables and mesclun salad 
Chickpea panisses, smoked aioli 
Grandpa's country-style terrine with dried fruits

MAINS

Butcher's cut, homemade fresh fries, salad, and chimichurri sauce
Maurice's Caesar salad with a soft-boiled egg

DESSERTS

Chocolate mousse, cocoa streusel
Fontainebleau cream with strawberries
Coffee and Bordeaux
"Merveilles" from Grandma
Selection of 3 cheeses (+€5 on the menu)

SMALL PLATES


From 5:30 pm

Baked Saint-Marcellin - €7 

Honey and toasted bread

Chickpea panisses - €7 

Smoked aioli

Egg mayo of the moment - €8 

According to the chef's inspiration

Grandpa's country-style terrine - €8

With dried fruits

"Noir de Cambes" dry sausage - €10

Served with butter and pickle

Croq'Maurice - €10

Bowl of salad 

€4 for one - €6 to share

Bowl of fries 

€5 for one - €7 to share

THE PERFECT APERITIF - 18€

Baked Saint-Marcellin *or* Dry sausage *or* Panisses

+

2 glasses of Bordeaux - Médoc - Red

ou 2 glasses of Bordeaux - Entre deux mers - White

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

DINER

From 7 PM

— STARTERS —

Duck hearts with parsley and miso sauce - €10

Pissaladière with anchovies and Kalamata olives - €10

or small plates

— MAINS —

Piquillo peppers stuffed with cod, crushed potatoes - €22

Eggplant parmigiana - €20 

Half duck breast, potato mousseline,
green asparagus, and pepper sauce - €25

Pork caillette, celeriac with brown butter
and fresh herbs - €23

TO SHARE -59€

Dry-aged beef sirloin
(≈500 g) fries
and pepper or
chimichurri sauce

— DESSERTS —

Chocolate mousse, cocoa streusel - €12

Fontainebleau cream with strawberries and granola - €10

Pavlova with red berries, red berry coulis - €10

Selection of 3 cheeses - €10



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 - 25cl : **4€** / 50cl : **8€**

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

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

Beer without alcool 33cl - **6€**

Pils beer in bottle "l'Effet Papillon" - **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€ 

Languedoc - Limoux - Coeur sur la main - 8€ 


- **White :**

Wine of the day - 8€

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

Loire - Saumur - Domaine du vieux Pressoir - 8€ 

- **Rosé :**

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




Bio wine



Maurice's best

ROSÉ & CHAMPAGNE

Rosé :

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

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

Provence - Domaine d'Estoublon - Le magnum - **56€**

Champagne :

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€**

Bordeaux blanc - Château Guiraud - G - 2023 - **32€** 

Pessac-Léognan - Château Carbonnieux - 2022 - **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

- **Beaujolais :**

Morgon - Domaine de Thulon - 2024 - **34€** 

- **Bourgogne :**

Hautes Côtes de Beaune - Arnaud Combier - 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 :**

Limoux - Coeur sur la main - 2021 - **32€**  


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

- **Loire :**

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

Saint Nicolas de Bourgueil - Domaine de Berris - 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 :**

- Médoc - Château Layauga-Duboscq - 2021 - **28€**
- Lalande de Pomerol - Puy Morland - 2022 - **35€** 
- Pomerol - Château Mazeyres - 2021 - **63€** 
- Saint-Estèphe - Haut Marbuzet - 2018 - **68€** 
- Saint-Emilion - Château Cartier - 2021 - **50€**  
- Saint-Emilion - Château la Dominique - 2017 - **95€**
- Moulis - Château Poujeaux - 2011 - **57€** 
- 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€**



Bio wine



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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 - **10€**

Sauvelle - **11€**

Nade - **13€**

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**