

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:

White asparagus from Les Landes, gremolata sauce 

Mains:

Catch of the day, black rice and peppers

Fregola risotto, artichoke and parmesan 

Desserts:

Vanilla rice pudding with salted butter caramel



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-cured sausage - €10

Served with butter and gherkins

Croq'Maurice - €10

Bowl of salad 🌿

€4 each - €6 to share

Bowl of fries 🌿

€5 each - €7 to share

THE PERFECT APERITIF - 18€

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

+

2 glasses of Château Lestrilles – White

or 2 glasses of Château du Hâ – Red

DINER

From 7 PM

— STARTERS —


Duck hearts with parsley and miso sauce - €10

White asparagus from Les Landes with gremolata - €10 

or small plates

— MAINS —

Catch of the day in a herb crust, black rice, and peppers - €22

Fregola risotto, artichoke and parmesan - €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

Vanilla rice pudding, salted butter caramel, and caramelized peanuts - €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 - **4,5€**

Water :

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

Perrier 33cl - **4,5€**

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

Beer :

Draft - 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 & WINE BY GLASS

Aperitifs :

Ricard - **3,5€**

Suze - **6€**

White / Pink Lillet - **6€**

White / Red Vermouth - **6€**


Red Porto Burmester 10 years - **8€**

White Pineau des Charentes - **8€**

Wine by glass :

Red :


Wine of the day - **8€**

Bordeaux - Médoc 2022 - Château du Hâ - **6€** 

Languedoc - Limoux 2021- Le Coeur sur la Main - **8€**  


White :

Wine of the day - **8€**

Bordeaux - Entre deux Mers 2023 - Château Lestrille - **6€** 

VDF - Bourgogne 2023 - Arnaud Combier - Blanc Sain - **8€**  

Rosé :

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

 Bio wine

 Maurice's favorites



COCKTAILLERIE

Spritz :

- Aperol Spritz - **9€**
- Campari Spritz - **9€**
- Limoncello Spritz - **9€**
- St Germain Spritz - **10€**

Tonic :

- Suze Tonic - **8€**
- Vermouth Tonic - red / white - **8€**
- Lillet Tonic - pink / white - **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€

DISTILLERIE

Digestifs :

Menthe pastille - **8€**

Get 27 - **8€**

Limoncello - **8€**

Amaretto - **8€**

Cognac :

Merlet - VS - **10€**

Hennessy - VS - **11€**

Remy Martin - VSOP - **12€**

Armagnac :

Tariquet - VSOP - **10€**

Chateau Laballe - Resistance - **11€**

Chateau Laballe - Gold 21 - **12€**

Chartreuse :

Chartreuse jaune - **10€**

Chartreuse 9e centenaire - **22€**

Rhum :

St James Blanc Bio - **8€**

St James Cuvée excellence - **10€**

Plantation Stiggings - **12€**

Zacapa 23 ans - **15€**

Whisky :

Maker's Mark Bourbon - **10€**

Bellevoie blanc (élevage en fut de Sauterne) - **10€**

Bellevoie rouge (élevage en fut de St Emilion) - **11€**

Nikka from the barrel - **11€**

Toki - Japonais - **11€**

Oban 14 ans - **14€**



DISTILLERIE

Gin :

Bacalan Dry - France - **9€**

Mirabeau Rose - France - **10€**

Monkey 47 - Allemagne - **11€**

Tequila & Mezcal :

Tequila Calle 23 Blanco - **10€**

Mezcal San Cosme Oxaca - **11€**

Vodka :

Pyla - **10€**


Sauvelle - **11€**

Nade - **13€**

ROSÉS WINE & BUBBLES

Rosé :

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

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

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

Bubbles :

Henri Dubosc 2018 - Blanc de Blanc- Prestige - **75€** 

Bollinger - Spéciale cuvée - **110€**

Laurent Perrier - Cuvée Rosé - **145€**

Ruinart - Blanc de Blanc - **150€**


Laurent Perrier - Cuvée grand siècle - **350€**

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WHITE WINE

Bordeaux and its region :

- Entre deux Mers 2023 - Château Lestrille - **27€** 
- Pessac Leognan 2022 - Chateau Carbonnieux - **86€**
- Pessac Leognan 2019 - Domaine de Chevalier - **145€**



Alsace :

- Riesling 2021 - Valentin Zusslin - Les chapelles - **56€** 

Jura :

- Côte du Jura 2020 - Domaine de Savigny - Savagnin - **42€**

Rhone :

- Côtes du Rhône 2023 - Domaine Malijay - M de Malijay - **27€**
- Crozes Hermitage 2023 - Domaine de Mucyn - **53€**  

Loire :

- Coteaux du Giennois 2023 - Joseph Mellot - La Gaupière - **30€**
- Menetou Salon 2023 - Domaine de Beaurepaire - **38€**  
- Pouilly Fumé 2024 - Elisa - **59€**  

Bourgogne :

- VDF - Chardonnay 2023 - Arnaud Combier - Blanc Sain - **34€**  
- Chablis 2023 - Alain Mathias - **57€**
- Chassagne Montrachet 2020 - Vincent Bouzereau - **160€**



Bio wine



Maurice's favorites

RED WINE

Bordeaux and its region :

Pessac - Leognan

Chateau La Louviere 2017 - **75€** 

Chateau Pape Clement 2021 - **180€**

Chateau La Mission Haut Brion 2017 - **450€**


Chateau Haut Brion 2019 - **650€**

Chateau Haut Brion 2010 - **1 170€**

St Estèphe

Chateau Haut Marbuzet 2018 - **68€** 

Medoc

Château du Hâ 2022 - **29€** 

Moulis

Chateau Poujeaux 2011 - **65€**

Chasse Spleen 2021 - **75€**

Pauillac

Château Haut-Batailley 2017- Verso - **44€** 

Petit Mouton 2021 - **380€**

Chateau Mouton Rothschild 2001 - **650€**

Chateau Latour 2011 - **650€**

 Bio wine

 Maurice's favorites

RED WINE

Bordeaux and its region :

St Julien

Chateau Beychevelle 2021 - **180€**

St-Emilion

Chateau La Dominique 2017 - **125€** 

Chateau Beau Séjour Becot 2009 - **200€**

Chateau Figeac 2021 - **300€**

Chateau Ausone 2006 - **850€**

Pomerol

Chateau Mazeyres - 2021 - **70€** 

Chateau La Conseillante 2017 - **260€** 

Chateau La Fleur Petrus 2018 - **340€**

Chateau Trotanoy 2015 - **350€**

Margaux

Chateau du Tertre 2021 - **90€** 

Chateau Lascombes 2018 - **140€**

Chateau Pavillon Rouge 2021 - **280€**

Chateau Margaux 2021 - **660€**

Chateau Margaux 2020 - **670€**



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RED WINE

France & The world :

Languedoc :

Limoux 2021- Le Cœur sur la Main - **32€**  



Loire :

Saint-Nicolas de Bourgueil 2024 - Domaine des Berris - **34€**  

Bourgogne :

Morgon 2024 - Domaine de Thulon - **33€**

Morgon 2022 - Laura Lardy - Côte de Py - **59€**


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

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

Côte d'or 2022 - Domaine Jean Fournier - Marsannay - **63€**  


Pommard 2018 - Famille Maréchal - La charnière - **105€**

Gevrey Chambertin 2018 - Domaine Philippe Livera - **120€**

Vosne Romanée 2021 - Domaine Jean Ferry - **162€** 

Echezeaux Grand Cru 2018 - Domaine Lamarche - **320€**

Rhône :

Vaucluse 2024 - Domaine Malijay - Le Petit Prince de Malijay - **27€** 

Crozes-Hermitage 2023 - Domaine Mucyn - Les Entrecœurs - **53€** 

Côte Rôtie 2022 - Domaine François & Fils - **100€** 

Château neuf du Pape 2021 - Domaine du Banneret - **115€**

World :

Argentine 2020 - Domaine Bousquet - Gran Malbec - **45€** 

Italie 2018 - Guido Porro Barolo - VP Caterina - **100€**



Bio wine



Maurice's favorites

GOOD TO KNOW

Serving sizes for beverages:

Aperitif: 6 cl

Wine by the glass: 12 cl

Wine by the bottle: 75 cl

Digestif: 4 cl

Allergens:

Please ask the kitchen.

Origin of meats: France

Excessive alcohol consumption is harmful to your health.

All dishes are homemade.

Wi-Fi: Les copains de Bistrot Maurice

Password: Maurice@2023