

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.

Summer 2024

Menu prepared by Aurélien Mallia & Romain Abrivard
@amchefadomicile

LUNCH MENU

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

STARTERS

Lentil hummus and chickpeas, potimarron pickles.

Spicy mimosa egg, almonds and onion

Terrine of the day

MAINS COURSES

Navarin of lamb and basmati rice.

Fish of the day, broccoli, tonka mashed potatoes.

Variation of cauliflower: creamy, roast, persimmon gel, sage butter.

DESSERTS

Chocolate mousse

Tatin pie with persimmon.

BONUS (NOT IN THE MENU)

Coffee + mini choco mousse : **5€**

Homemade, fresh and local dishes
Taxes and service included
Net prices in euros including tax

MENU

STARTERS

Spicy mimosa egg, almonds, onion: **9€**

Terrine of the moment: **9€**

Lentil hummus and chickpeas, potimarron pickles: **10€**

Open ravioli, mushrooms, smoked bacon: **11€**

MAINS COURSES

Navarin of lamb and basmati rice

For one: **21€** / For two: **40€**

Variation of cauliflower: creamy, roast, persimmon gel, sage butter: **19€**

Fish of the day, broccoli, tonka mashed potatoes: **21€**

Piece of beef 350gr, candied shallots, potatoes grenailles: **28 €**

Rib of beef 1.2kg, candied shallots, potatoes grenailles: **80€**

DESSERTS

Chocolate mousse: **8€**

Tatin pie with persimmon: **8€**

Lime & kiwi mille-feuille: **10€**

*Homemade, fresh and local dishes
Taxes and service included
Net prices in euros including tax*

GLOU GLOU

Summer 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 expresso 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

. 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.

7€

5€

23€

. Côte de Gascogne - Lou Piaf

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

26€

. Bordeaux - Cuvée Romane

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

7€

28€

. Alsace - Reisling

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

7€

30€

. Loire - Varenne du Poirier

100% Chenin / 2019 / Domaine Les Grandes Vignes
A Chenin that we like, fresh, mineral with a touch of salt.

36€

. Chablis - Michel Laroque et ses enfants

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

40€

. Saint Emilion - Orchis

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

42€

. Jura - Clos de Jerminy

100% Chardonnay / 2020 / Domaine Overnoy
An elegant wine that is made for hearty dinners.

50€



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 - Cyprès de toi

Grenache, Syrah, Carignan / 2022 / Fond Cyprès
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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