

17 rue Saint-Rémi, 33000 Bordeaux



THE BRASSERIE OF TODAY WITH THE FLAVOURS OF THE PAST

A few steps away from the famous Place de la Bourse, Maillard opens its doors for you : it's time to eat !

TRADITIONAL RECIPES

Our brasserie-restaurant gets its name from the famous chemist who discovered the chemical reaction of searing food that leads to the colour and smell found in French gastronomy. So many smells, images and

tastes that are scattered throughout our memories. This is what it is all about, the French art of living.

Maillard is a brasserie-restaurant where everyone will find the tastes and local customs of the tables that have made French gastronomy famous.

Generous cuisine, friendly service, food and wine pairings: the team wants you to enjoy a unique experience.

HOMEMADE FOOD MADE WITH LOVE

Mimosa eggs, pâté en croûte, cordon-bleu, veal sweetbreads, rum baba... Everything is homemade and made with love. Meat, vegetables, wines, desserts... All our products are well grown and carefully selected. Come and discover the know-how of our elders, magnified by the talent of our cooks.

For the love of yesterday's food.

OEUF EN MEURETTE 3

The classic dish of Burgundian cuisine is making a comeback.

CORDON BLEU 4

The brasserie's signature dish, to be discovered this winter!

PROFITEROLES 6

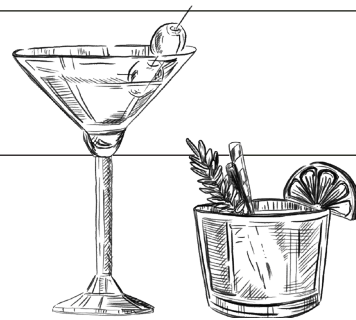
A traditional banquet never ends without a sweet touch. Our cooks glorify the desserts of the past.

FESTIVITY 12

For your banquets and events, you can privatize our room dedicated to group.



COCKTAILS



Old Fashioned

Lefort Whisky, Bordeaux
Distilling Company bitter,
orange peel

- 11 -

Negroni

Sapio dry gin,
La Quintinye red Vermouth,
Dolin de Chambéry bitter,
orange peel

- 12 -

Vieux carré

Lefort Whisky, La Quintinye
red Vermouth, Cognac de
Poursac, bénédictine liqueur,
Bordeaux Distilling Company
bitter, orange peel

- 12 -

Espresso Martini

Sapio vodka, Bordeaux
distilling coffee liqueur, cane
sugar, egg white, espresso

- 12 -

Gascon mule

Blanche d'Armagnac from Château
Saint Aubin, ginger beer, lemon
juice, Bordeaux Distilling Company
bitter, lemon peel

- 11 -

Americano

La Quintinye red vermouth,
Dolin de Chambéry bitter,
sparkling water, orange peel

- 11 -

Louis-Camille

Champagne, clementine
liqueur, butter, gentian

- 14 -

Don't hesitate to ask our team for
references to vodka, gin or rum.



APERITIFS

Maillard Beers

Blonde beer
(28cl)

- 5 -

Kirs

Kir

- 6 -

Pastis

Jacoulot

- 8 -

Lillet

White

- 6 -

Red

- 6 -

Rosé

- 6 -

Beer of the moment
(28cl)

- 5 -

Kir royal

- 8 -

ALCOOL FREE

Abatilles still water (75cl)

- 5 -

Abatilles sparkling water (75cl)

- 5 -

Meneau organic juices : Orange, Apple, Tomato, Pineapple (25cl)

- 5 -

Organic Cola (33cl)

- 5 -

Perrier (33cl)

- 5 -

Organic limonade (25cl)

- 5 -

Monin Syrup : Grenadine, Mint, Lemon, Peach

- 3 -

Mocktail

- 9 -

Gin tonic

Sapio

- 10 -

Avem Hippolais gin - citrus fruit

- 13 -

Avem Sylvia gin - elderberry

- 13 -

Avem Corvus gin - bitter

- 14 -

Avem Botaurus gin - herbaceous

- 14 -

SPRITZ

Folle Envie - herbaceous

- 9 -

Suze - plant

- 9 -

Pampelle - citrus fruit

- 11 -

St-Germain - floral

- 11 -

STARTERS

Oeufs mimosa

Organic eggs from the Landes region, mimosa style, with tarragon mayonnaise

- 8 -

Dignon soup

Layered dome

- 11 -

Salmon gravlax

Atlantic salmon, Isigny cream with dill

- 17 -

Frog legs

Foamy butter with parsley

- 21 -

Oeuf en meurette

Organic eggs from Landes, smoked bacon, button mushrooms, red wine

- 10 -

Duck foie gras

Gers IGP duck foie gras, medium-cooked, toasted brioche

- 19 -

Bassin Oysters n°3

Shallot vinegar, seaweed butter

The 6 - 13 -
The 12 - 22 -

Burgundy snails

Large snails, parsley butter

The 6 - 11 -
The 12 - 20 -

FOOD SECTION

THE OEUF EN MEURETTE, AN ICON OF BURGUNDY CUISINE

Eggs en meurette is an iconic dish from Burgundy, created in the 19th century in the kitchens of inns and winegrowing families. Its name comes from the sauce meurette, a reduction made from Burgundy red wine. Originally, this dish was an economical and tasty way to use up leftover wine and meat, typical of peasant cuisine. Poached or soft-boiled eggs were added to bind the sauce and add richness. Over time, œufs en meurette became a symbol of Burgundian cuisine, alongside escargots and beef bourguignon. Today, it is often served as a starter, accompanied by toast for dipping generously into the sauce.

THE CORDON BLEU, MEMORIES OF OUR CHILDHOOD

There is still some doubt as to the origin of the name «cordon-bleu». Some believe that it simply comes from a recipe devised by a cordon-bleu chef. But others have linked the recipe to the performance of one of the cooks of the time, who had the idea of using blue cords to tie the two escalopes together, before adding the ingredients, stuffing and breading them.

THE HOUSE CLASSIC

MAIN COURSES

CLASSICS

Sides included

Beef tartare at your table

French fries, green salad

- 23 -

Le cordon-bleu

Homemade cordon-bleu with
comté and emmental cheese,
served with gratin dauphinois
and morel sauce

- 28 -

Duck breast with orange sauce

IGP, approximately 350g, duck with
orange sauce, French fries, green
salad

- 32 -

Boeuf bourguignon

A classic dish of French cuisine,
served with vegetables

- 27 -

Sole meunière or grilled

Mashed potatoes, sautéed
mushrooms

- 39 -

Noix de Saint-Jacques

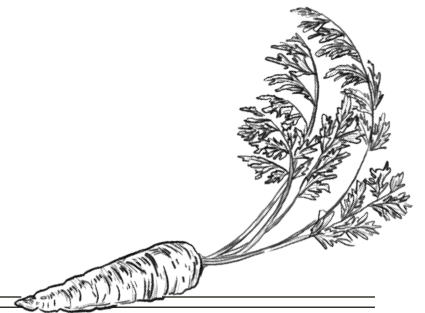
Nantes butter, Venere rice

- 32 -

Vegetarian dish

Macaroni gratin with mushrooms,
24-month aged Comté cheese

- 25 -



EXCEPTIONAL MEATS

Duroc pork chop

Baby potatoes, morel sauce

- 38 -

Normandy rib of beef

Aged for 25 days, to share, with
béarnaise sauce, French fries, and
green salad

- 10 / 100g -

Angus ribeye steak

Black Angus beef, béarnaise sauce,
French fries, green salad

- 42 -

sides

- 6 -

Homemade fries

Mashed potatoes

Sautéed mushrooms
with parsley

Baby potatoes

Green salad



THE SNAIL, A CULINARY TRADITION

Snails cooked with garlic, parsley and butter became popular from 1814 onwards. That year, Talleyrand, the Minister of Foreign Affairs, organised a reception in honour of the Tsar of Russia in Paris. Talleyrand wanted to impress him with something he had never eaten before. Historically, 'Helix Pomatia' snails were hand-picked from the region's vineyards before being sent to Paris, which is why they adopted the name 'Burgundy snails'.

Kids menu

- 13 -

Cordon-bleu,
French fries

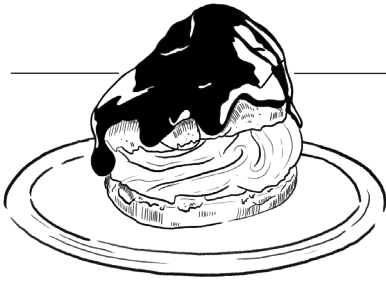
OU

Macaroni gratin with
Comté AOP cheese

Little profiterole

Syrup

DESSERTS



Chocolate soufflé

Inaya dark chocolate,
milk chocolate center

- 14 -

Pavlova

Black fruits, mascarpone cream,
vanilla

- 13 -

Crêpes Suzette

Blaze before your eyes

- 14 -

Delicious profiteroles

Crunchy choux pastries, vanilla ice
cream, whipped cream, slivered almonds,
chocolate sauce

One - 5 -

The 2 - 8 -

The 3 - 10 -

The 10 - 25 -

French Toast

Caramel, salted butter,
vanilla ice cream

- 10 -

LA CRÊPE SUZETTE

Between legend and indulgence, crêpes Suzette owe their name to a culinary mystery as delicious as their sauce made with butter, sugar, orange zest, and Grand Marnier, all flambéed in a pyrotechnic display.

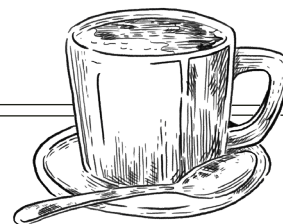
Crêpes Suzette became a staple of fine dining establishments in the 1920s and 1930s. Their theatrical preparation—flambéed at the table—made them a spectacular dessert, associated with luxury and the Belle Époque.

Today, they remain a timeless classic, even if their exact recipe varies: some purists reject Grand Marnier (considered too modern), preferring a mixture of Curaçao and cognac. One thing is certain: their success is as much due to their taste as to their golden legend!

FOOD & WINE PAIRING

Dame Jeanne (10L)
Mas Amiel Millésime 85

- 9€ the drink -



HOT BEVERAGES

Espresso

- 2 -

Decaffeinated coffee

- 2 -

Tea

- 4 -

Coffee with alcohol

- 7 -

{ Whisky
Blanche d'Armagnac
Rum }



THE MAILLARD REACTION, A NEW PROCESS THAT REVOLVES FOOD CHEMISTRY

Louis-Camille Maillard, the youngest son of physician Arthur Maillard (1841-1920), was admitted to the Faculty of Sciences at the University of Nancy at the age of 16. His status as a leading chemist, among other natural sciences, led him to join the Faculty of Medicine of the University of Paris as a protégé of Professor Armand Gautier.

LOUIS-CAMILLE MAILLARD PRIVATE ROOM

For your special occasions, birthdays, company meals, family dinners, gatherings with friends, reunions : think of reserving our private lounge. An intimate setting where you can spend a privileged and convivial moment surrounded by your loved ones.

+ 33 6 50 21 14 51

Scientific contributions and multiple awards

Following his work on physiology, in particular urea metabolism and kidney diseases, he published in 1912 the results of studies on the reactions between amino acids and sugars. This work, considered as one of his major contributions, earned him several prizes, including that of the Academy of Medicine in 1914.

The Maillard reaction

Louis-Camille studied and described the phenomena occurring when sugars and amino acids are heated together: this is the Maillard reaction. The latter is known to all food professionals. It applies to all foodstuffs, especially during cooking, but not only. This reaction is the main manifestation of the phenomena of browning. It involves the reaction between amine groups (proteins, peptides) and reduced sugars during the preparation and cooking of food. Temperature, pH and humidity are the main actors of the reaction. It leads to two opposite consequences: favorable (flavor, smell, color) and detrimental (degradation). It triggers color changes, such as the browning of bread during cooking. We can say that the Maillard reaction is a culinary blessing. This reaction induces the development of favor and concerns bread, pastries and cakes, but also grilled food. Indeed, without it, meat and fish would be pale and unpalatable. Not to mention the roasting of coffee, chocolate, barley...

