



## THE BRASSERIE OF TODAY WITH THE FLAVORS OF YESTERDAY

Steps away from the famous Place de la Bourse, Restaurant Maillard opens its doors to you.

### RECIPES FROM THE PAST

Our brasserie takes its name from the celebrated chemist behind the Maillard reaction - the process that gives French cooking its color, aroma, and depth.

All around us, scents and flavors stir old memories. That is precisely what this is about: the French art of living.

Maillard is the brasserie where everyone rediscovers the tastes and customs that made French gastronomy famous. Generous cooking, warm service, and perfect food-and-wine pairings our team is here to give you an experience unlike any other.

### HOME-COOKED AND MADE WITH LOVE

Oeufs mimosa, escargots, bœuf bourguignon, cordon bleu, profiteroles... Everything is homemade and crafted with care. Meats, vegetables, wines, desserts - all our produce is carefully sourced. Come and discover the expertise of our elders, elevated by the talent of our chefs.

*For the love of the old days.*

### OEUFS MIMOSA 3

A French bistro staple : soft-boiled eggs filled with mayonnaise

### CORDON BLEU 4

The emblematic brasserie dish, not to be missed

### PROFITEROLES 7

No proper meal ends without something sweet. Our chefs celebrate the great desserts of French tradition.

### PRIVATE ROOM 8

For banquets and events, ask about reserving our private dining room.



# BRASSERIE MAILLARD

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## A ROOM WHERE TIME STANDS STILL

The scent of home cooking drifts gently through the dining room the quiet promise of a meal like they used to make. Bœuf bourguignon, escargots with parsley butter, the warm chocolate sauce of profiteroles brought to your table...

The room is filled with the flavors of childhood and something sweet and unhurried.

Here, time is of no consequence. One last glass, a dessert stretched a little longer, a conversation that refuses to end. A table where you feel welcome and never in a rush to leave.



# STARTERS

## *Oeufs mimosa*

Organic eggs from the Landes,  
mayonnaise

- 8 -

## *Soupe à l'oignon*

Onion soup au gratin with  
comté AOP and croutons  
rubbed with garlic

- 11 -

## *Os à moelle*

Slow-roasted bone marrow,  
served with country bread  
rubbed with garlic

- 10 -

## *Pâté en croûte Richelieu.*

Pork and poultry terrine in  
pastry crust, served with  
pickled vegetables

- 13 -

## *Tartare de thon rouge*

Hand-cut bluefin tuna tartare,  
seasoned with citrus

- 13 -

## *Foie gras de canard*

IGP Gers duck foie gras, mi-  
cuit, toasted brioche and  
chutney

- 19 -

## *Escargots de Bourgogne*

Large snails,  
with parsley butter

Les 6 - 11 -

Les 12 - 20 -

## **CULINARY NOTES**

### **LES OEUFS MIMOSA : A FRENCH BISTRO TREASURE**

A cornerstone of French cuisine, which emerged in the 20th century on bistro tables and at family gatherings. Its name evokes the mimosa flower, the tiny yellow tufts recalling the crumbled egg yolk that tops it. Originally, it was an ingenious and elegant way to elevate a simple, affordable ingredient typical of French home cooking.

The yolks, blended with mayonnaise and sometimes mustard, were piped back into the whites to bring richness and indulgence. Over time, the œufs mimosa became a symbol of French conviviality, served alongside verrines and aperitif toasts.

Today it is enjoyed as a starter or aperitif, often garnished with fresh herbs for a touch of brightness.



# MAINS

## CLASSICS

sides included

### *Tartare de bœuf*

Hand-cut raw beef, prepared  
tableside, fries and green salad

- 23 -

### *Le cordon-bleu*

Breaded chicken stuffed with  
Comté AOP and emmental,  
gratin dauphinois, morel sauce

- 28 -

### *Gnocchi de pomme de terre*

Pan-fried potato gnocchi,  
piquillo coulis, basil pesto and  
parmesan

- 25 -

### *Bœuf bourguignon*

Slow-braised beef in red wine,  
served with seasonal vegetables

- 27 -

### *Sole Meunière ou Grillée*

Prepared tableside, mashed  
potatoes, sautéed mushrooms

- 39 -

### *La Grande César*

Crisp romaine heart, chicken,  
parmesan, croutons and  
homemade Caesar dressing

- 23 -

## GRILLS

### *Bavette d'Aloyau*

Flank steak, with shallots,  
french fries and green salad

- 23 -

### *Côte de veau aux morilles*

Veal chop, morel sauce,  
mashed potatoes

- 36 -

### *Entrecôte Angus*

Angus Entrecôte, sauce  
béarnaise, fries and green  
salad

- 36 -

### *Magret de canard*

Duck breast, IGP, approx.  
350g, duck jus with orange,  
fries and green salad

- 28 -

## CORDON BLEU : A CHILDHOOD MEMORY

To this day, the origin of the name "cordon bleu" remains uncertain. Some believe it simply derives from a recipe invented by a cook who gave it her own name, a dish so successful it kept hers. Others trace the recipe's history to a performance by a chef of the era who came up with the idea of using blue ribbons to hold the two escalopes together before stuffing, breading, and cooking them.

THE HOUSE  
SIGNATURE DISH



## TO SHARE

*min. 2 guests*

### *Aged Côte de bœuf*

French breed  
approx. 500g per person

*Unlimited fries and salad*

**- 38/person -**

## THE CLASSICS MENU

Oeufs mimosa

Soupe à l'oignon

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Cordon bleu

Bœuf Bourguinon

-

Profiteroles au chocolat

**- 40 -**



## SIDES

Homemade French fries

Mashed potatoes

Green beans  
en persillade

Green salad

- 6 -



### THE ESCARGOT : A CULINARY TRADITION

The escargot, cooked with garlic, parsley, and butter, rose to prominence in 1814. That year, Talleyrand, then Foreign Minister, hosted a reception in honor of the Tsar of Russia in Paris. Eager to impress with something the Tsar had never tasted, he turned to his Burgundian chef, who prepared snails.

Historically, snails of the *Helix Pomatia* species were gathered by hand in the vineyards of the region before being sent to Paris, which is how they came to bear the name escargots de Bourgogne.

## CHILDREN'S MENU

Cordon bleu & French fries

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Potato Gnocchi

Little  
profiterole

Fruit cordial

- 13 -

# DESSERTS



## *Soufflé vanille*

Airy vanilla soufflé, topped with roasted cashews  
- 12 -

## *Tartellette fraise et rhubarbe*

Rhubarb and strawberry tart, topped with light whipped cream  
- 10 -

## *Île flottante*

Soft meringue floating on vanilla custard, crowned with caramelized popcorn  
- 8 -

## *Profiteroles*

Crisp choux, vanilla ice cream, chantilly, slivered almonds, chocolate sauce

## *Mousse chocolat*

Warm chocolate mousse, served with Madagascar vanilla ice cream  
- 9 -

1 for - 5 -  
2 for - 8 -  
3 for - 10 -  
10 for - 25 -

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## WINE PAIRING

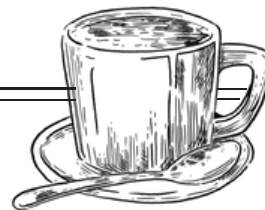
Dame Jeanne  
Mas Amiel Millésime 85  
Glass - 9 -

## PROFITEROLE

Where indulgence meets elegance, the profiterole owes its fame to an alchemy as irresistible as its ingredients: crisp choux puffs baked golden, a generous scoop of vanilla ice cream tucked inside, a veil of airy chantilly, the whole thing crowned with a warm chocolate sauce, poured at the table in admiring silence.

The profiterole has been a French brasserie institution since the late 19th century. The contrast of hot and cold steaming chocolate sauce meeting frozen ice cream makes it as accomplished as it is deeply satisfying, forever associated with the pleasure of long family meals.

Today it remains an enduring classic, faithful to its original recipe: chantilly for its lightness, slivered almonds for a delicate crunch, and a generous warm chocolate sauce to crown it all. A dessert that never grows old.



# HOT DRINKS

*Espresso*

- 2 -

*Decaf*

- 2 -

*Tea*

- 4 -

*Spiked Coffees*

- 7 -

{ Whisky  
Blanche d'Armagnac  
Rum }

# AMOUR D'ANTAN

17 rue Saint-Rémi, 33000 Bordeaux



## THE MAILLARD REACTION: A REVOLUTION IN FOOD SCIENCE

Louis-Camille Maillard, son of physician Arthur Maillard (1841-1920), enrolled at the Faculty of Sciences at the University of Nancy at age 16. His standing as a first-rank chemist, among other natural sciences, led him to the Faculty of Medicine at the University of Paris as a protégé of Professor Armand Gautier.

## THE PRIVATE ROOM LOUIS-CAMILLE MAILLARD

For your special occasions - birthdays, corporate dinners, family gatherings, reunions with friends - consider reserving our private room. An intimate, convivial setting to share a privileged moment with the people you love.

+ 33 6 50 21 14 51

## SCIENTIFIC CONTRIBUTIONS AND AWARDS

Following his work on physiology particularly urea metabolism and kidney disease he published in 1912 the results of his studies on reactions between amino acids and sugars. This work, considered one of his major contributions, earned him several awards, including the Académie de Médecine prize in 1914.

The Maillard reaction was born.

## THE MAILLARD REACTION

Louis-Camille studied and described the phenomena that occur when sugars and amino acids are heated together. It applies to virtually all food products during cooking and is the primary driver of browning.

It involves the reaction between amine groups (proteins, peptides) and reducing sugars during food preparation. Temperature, pH, and moisture are its main drivers, producing two opposing outcomes: favorable (flavor, aroma, color) and unfavorable (degradation).

It triggers color changes such as the browning of bread during baking.

The Maillard reaction is a true culinary blessing responsible for the development of flavor in bread, pastries, cakes, and grilled meats.

Without it, meats and vegetables would be pale and bland. Not to mention coffee roasting, chocolate, barley...

