



THE BRASSERIE OF TODAY WITH THE FLAVORS OF YESTERDAY

LUNCH - DISCOVER OUR DAILY SPECIALS BOARD!



From **Tuesday to Friday**, alongside our regular menu, our Chef crafts a lunchtime chalkboard menu shaped by the rhythm of the seasons and the day's market finds.

Ingredients are chosen with care, favouring short supply chains and produce at its peak ripeness, to preserve all their freshness and authenticity.

Starter, main, dessert - a deliberately concise selection, renewed day by day, celebrating well-judged pairings and balanced flavours. Every plate is thoughtfully prepared, respecting the produce, to bring out its essence without unnecessary flourish.

This approach allows us to offer you, every lunchtime, spontaneous and generous cooking, as close to the season as possible, bringing you the very best of the market.

SET MENUS

30€

STARTER
MAIN
DESSERT

25€

STARTERS - MAIN
or
MAIN - DESSERTS

20€

MAIN COURSE



BRASSERIE MAILLARD



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 boeuf

French breed
approx. 500g per person

Unlimited fries and salad

- 38/person -

THE CLASSICS MENU

Œufs mimosa

Soupe à l'oignon

-

Cordon bleu

Bœuf Bourguignon

-

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

-

Potato Gnocchi

Little
profiterole

Fruit cordial

- 13 -

DESSERTS



Soufflé vanille

Airy vanilla soufflé, topped
with roasted cashews
- 12 -

Tartelette 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 -

WINE PAIRING

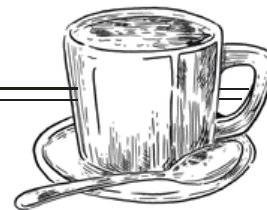
Dame Jeanne
Mas Amiel Millésime 85
Glass - 9 -

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...

