

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.

### RESOLUTELY FRENCH PRODUCTS

Oeufs mimosa, cordon-bleu, boeuf bourguignon, tarte tatin... Everything is homemade and made with love. Meat, vegetables, wines, spirits... All our products are 100% French, 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.

### COCKTAILS

2

Our barman creates delicious elixirs for you to discover.

### ROTISSERIE

5

A generous suckling pig can be enjoyed alone, with family, lovers or friends.

### STRAWBERRY TART

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.



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# STARTERS

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## Mimosa eggs

Organic eggs from the Landes,  
homemade mayonnaise

- 8 -

## Onion soup

Au gratin with Comté PDO and  
croutons rubbed with garlic

- 10 -

## Tomato Tatin

Tomato tart served with basil oil  
and basque Breuilh

- 12 -

## Razor clams

Razor clams with parsley  
and virgin sauce

- 15 -

## Pithiviers

Puff pastry, shredded duck, foie  
gras and gravy

- 19 -

## Shrimps tartare

Cinnamon brioche, marinated  
shrimps, light mayonnaise,  
consommé like a bisque, siphon of  
garlic bread and croutons

- 15 -

## Bourgogne Snails

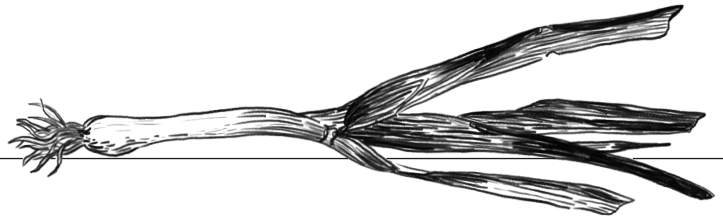
Large snails  
with parsley garlic butter

6 items - 11 -  
12 items - 20 -

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## CULINARY SECTION

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### THE PITHIVIERS, A LARKS STORY

In the 16th century, the Pithivérien pork butcher Provenchère invented this pâté using the most popular local meat, that of the "mauviettes", commonly known as "larks", and surrounded it with puff pastry. Often reinterpreted, pithiviers was originally a pâté generally made with the meat of game birds. Today, the lark is a protected species, so the stuffing is made with game meat such as pheasant, mallard duck or partridge.

**Our cooked meats  
to discover :**

**THE PITHIVIERS**

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### 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**

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# MAIN COURSES

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## CLASSICS

*Sides included*

### *Boeuf bourguignon*

Great classic  
of French gastronomy,  
served with vegetables

- 26 -

### *Veal tartare*

Seasoned with Ossau Iraty, tomatoes,  
mint, courgettes, green tapenade,  
served with French fries and lettuce

- 29 -

### *Le cordon-bleu*

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

- 27 -

### *Sole meunière*

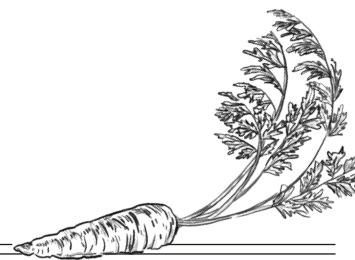
Served with green beans  
"en persillade" and mashed  
potatoes with mature olive oil  
and black olives

- 39 -

### *Vegetarian dish*

Gnocchi with sage, tomato sauce,  
mint, courgette, olives, garlic  
tomato coulis and basque Breuilh

- 24 -



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## Kids menu - 13 -

Cordon-bleu  
French fries

OR

Gnocchi  
with cheese

AND

Little profiterole  
OR  
Brioche perdue

Syrup

# ROTISSERIE AND GRILL

## *Duck Breast*

About 250g,  
orange sauce

- 29 -

## *Rib steak*

French beef,  
béarnaise sauce

- 36 -

*Each dish is served with  
traditional French fries  
and a market lettuce.*

## *Suckling pig*

Southwestern pig,  
according to availability,  
to share

- 64 / 2 people -

## *Prime rib*

Beef from Normandy,  
aged 25 days, to share,  
wine sauce

- 95 /kg -

## **sides**

Generous gratin dauphinois - 6 -

Green beans - 7 -

Creamy mashed potatoes - 6 -

Traditional French fries - 5 -



## ROTISSERIE

In the heart of the restaurant, a rotisserie browns generous pieces of meat on the spit that we offer in individual portions, to share or by the kilo. Our products are 100% French, well-bred and carefully selected. In order to maintain a constant level of quality, it is possible that a dish is not available on the menu.

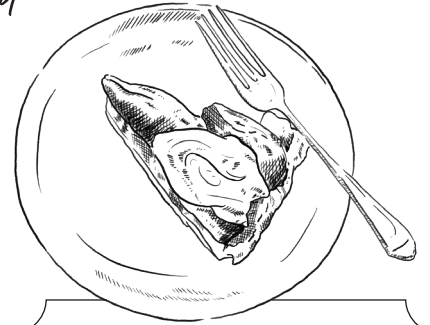
# DESSERTS



## Strawberry and Pistachio tart

Diplomatic pistachio cream, strawberry coulis, pistachio caramel and pistachio scrunchies

- 10 -



## Praline french toast

Served with salted butter caramel and vanilla ice cream

- 10 -

## Chocolate dessert

Praline puff pastry, chocolate and almond ganache and chocolate and caramel mousse

- 10 -

## Cheese of the moment

Cheeses served at the table, with salad and pear jam

- 12 -

## Gourmet profiteroles

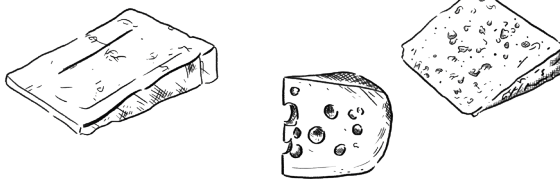
Crunchy choux buns, vanilla ice cream, whipped cream, flaked almonds, and chocolate sauce

individually - 5 -

2 items - 8 -

3 items - 10 -

10 items - 25 -



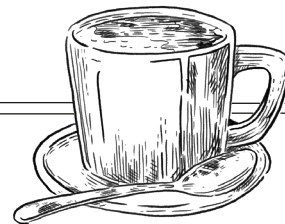
## THE PINK PRALINE

According to some, César asked his cook to create an almond candy to woo his various suitors. Others claim that his butler created the delicacy to cure Praslin's indigestion. Or it could have been a clumsy cook who dropped almonds into a vat of caramelised sugar. Whatever the case, the praline became a hit in France and the pastry chefs of Lyon reworked it into the famous pink praline.

## 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 }

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THE MAILLARD REACTION,  
A NEW PROCESS THAT REVOLVES  
FOOD CHEMISTRY

**L**ouis-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.

reservation@maillard-brasserie.fr  
+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...

