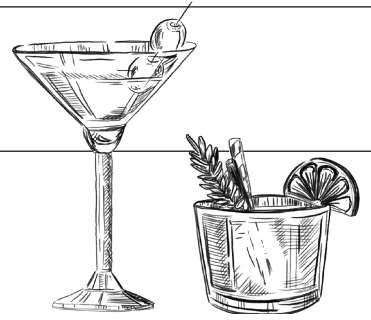


# DRINKS MENU



# 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.



# APERITIVES

## Maillard Beers

Blonde beer  
(28cl)  
- 5 -

White beer  
(28cl)  
- 5 -

## Kirs

Kir  
- 6 -

Kir royal  
- 8 -

## Pastis

According to  
availability  
- 4 -

## Lillet

White  
- 6 -

Red  
- 6 -

Rosé  
- 6 -

## ALCOOL FREE

Abatilles still water (75cl)  
- 5 -

Abatilles sparkling water (75cl)  
- 5 -

Meneau organic juices : Orange, Apple, Tomato, Pineapple (25cl)  
- 5 -

Meneau organic Cola (33cl)  
- 5 -

Perrier (33cl)  
- 5 -

Organic Mira limonade (25cl)  
- 5 -

Monin Syrup : Grenadine, Mint, Lemon, Peach  
- 3 -

Mocktail  
- 9 -

## Gin Tonic

Sapio dry gin - classic  
- 8 -

L'Acrobate gin - salty  
- 12 -

Avem Hippolais gin - citrus fruit  
- 12 -

Avem Corvus gin - bitter  
- 13 -

Ajaja aged gin - fruity  
- 13 -

Avem Botaurus gin - herbaceous  
- 13 -

## SPRITZ

Folle Envie - herbaceous  
- 9 -

Suze - plant  
- 9 -

Pampelle - citrus fruit  
- 11 -

St-Germain - floral  
- 11 -

# RED WINES

(75cl)

## BORDEAUX

- Bordeaux, Cuvée Maillard - 25 -  
Graves, Château de Couteleyre, 2019 - 30 -  
Castillon - Côtes de Bordeaux, La Violette du Manoir, 2018 - 37 -  
Francs, Côtes de Bordeaux, Château Puygueraud, 2017 - 42 -  
Pessac-Léognan, Campéador du Château Roche-Lalande, 2018 - 45 -  
Médoc, Les Charmes Dompierre, 2021 - 48 -  
Fronsac, La Sacristie de la Vieille Cure, 2015 - 51 -  
Vin de France, Le Vin de mon Père, 2019 - 52 -  
Saint-Estèphe, Frank Phélan, 2016 - 64 -  
Lalande de Pomerol, L'Étoile, 2019 - 69 -  
Pessac-Léognan, Esprit de Chevalier, 2018 - 72 -  
Saint-Émilion Grand Cru, Les Chênes de Macquin, 2018 - 78 -  
Margaux, Baron de Brane, 2014 - 84 -  
Saint-Estèphe, Phélan Ségur, 2011 - 103 -  
Pomerol, Les Fillottes, 2019 - 121 -  
Margaux 3<sup>ème</sup> Grand Cru Classé, Château Giscours, 2011 - 149 -  
Pauillac, Château Dompierre, 2018 - 154 -  
Saint-Julien 4<sup>ème</sup> Grand Cru Classé, Château Branaire-Ducru, 2015/2016 - 154 -  
Margaux 2<sup>ème</sup> Grand Cru Classé, Château Brane Cantenac, 2012 - 186 -  
Saint-Émilion 1<sup>er</sup> Grand Cru Classé, Château Pavie Macquin, 2014/2015 - 198

## OTHER WINES OF FRANCE

- Corbières,  
Domaine du Grand Crès -  
Crescendo, 2018  
- 32 -  
Côtes de Gascogne,  
Domaine Saint Aubin -  
Les Vignes de Saubon, 2019  
- 43 -  
Maury Sec,  
Mas Amiel -  
Oiseau Rare, 2020  
- 46 -  
IGP Cité de Carcassone,  
Castellum, 2019  
- 59 -  
Pic Saint-Loup,  
Château de Lascaux -  
Les Nobles Pierres, 2018  
- 62 -  
Maury Sec,  
Mas Amiel -  
Origine, 2020  
- 63 -  
La Clape,  
Château L'Hospitalet,  
2020  
- 77 -

## Vallée de la Loire

- Bourgueil, Clos de l'Abbaye, 2018 - 35 -  
Saumur Champigny, Joseph Mellot - Le Boisclair, 2021 - 37 -  
Chinon, Domaine de Beauséjour, 2018 - 40 -  
Reuilly, Jean-Michel Sorbe - La Commanderie, 2019 - 41 -  
Sancerre, Joseph Mellot - Le Connétable, 2020 - 59 -

# RED WINES (75cl)

## BEAUJOLAIS

- Brouilly, Château de Corcelles – Vieilles Vignes, 2022  
- 38 -  
Chénas, Dominique Piron - Le Bois Retour, 2020  
- 46 -  
Morgon – Côtes du Py, Domaine Dominique Piron, 2021  
- 49 -

## BOURGOGNE

- Hautes Côtes de Beaune, Domaine Saint-Marc, 2022  
- 54 -  
Savigny 1<sup>er</sup> Cru, Domaine Dubois, 2021  
- 80 -  
Chassagne-Montrachet, Louis Latour, 2020  
- 84 -  
Gevrey-Chambertin, Frédéric Magnien –  
Vieilles Vignes, 2019  
- 101 -  
Aloxe-Corton 1<sup>er</sup> Cru – Les Paulands,  
Château Corton C., 2018  
- 115 -  
Beaune 1<sup>er</sup> Cru, Comte de Montebello –  
Clos des Avaux, 2018  
- 126 -  
Chambolle-Musigny, Dominique Laurent –  
Vieilles Vignes, 2020/2021  
- 142 -

## VALLÉE DU RHÔNE

- Côtes du Rhône, Paul Jaboulet Aîné –  
Parallèle 45°, 2021  
- 29 -  
Côtes du Rhône, Guigal –  
Réserve de Lutèce, 2020  
- 40 -  
Vacqueyras, Domaine Chamfort –  
La Perdrière, 2019  
- 45 -  
Gigondas, Domaine Pierre Amadiou  
& Romane Machotte, 2021  
- 53 -  
Crozes-Hermitage, Florian Buit –  
Les Saviaux, 2021  
- 63 -  
Saint-Joseph, Paul Jaboulet Aîné –  
La Croix des Vignes, 2013/2016  
- 87 -  
Châteauneuf-du-Pape, Château La Nerthe,  
2019  
- 93 -  
Côte-Rôtie, Paul Jaboulet Aîné –  
Les Pierrelles, 2020  
- 138 -



## half-bottles (37,5cl)

- Côtes de Bourg, Château Mercier,  
2019/2020  
- 24 -  
Sancerre, Vignobles Patrice Moreux, 2021  
- 36 -  
Pessac-Léognan,  
Château Lagrave Martillac, 2017/2018  
- 44 -  
.....  
Pouilly-Fumé,  
Vignobles Patrice Moreux – Intro, 2021  
- 35 -

*white*

## MAGNUMS (1,5L)

- Crozes-Hermitage, Paul Jaboulet Aîné – Les Jalets, 2021  
- 83 -  
Francs, Côtes de Bordeaux, Château Puygéraud, 2014  
- 84 -  
Haut-Médoc, La Croix Dompierre, 2020  
- 122 -  
Saint-Estèphe, Château Haut-Marbuzet, 2017  
- 163 -

# WHITE WINES (75cl)

Bordeaux, Cuvée Maillard  
- 25 -

Entre-Deux-Mers, Château Vermont - Prestige, 2022  
- 28 -

Picpoul de Pinet, Héritage, 2022  
- 29 -

Anjou, Domaine du Petit Clocher - Chenin Blanc, 2022  
- 35 -

Bordeaux Blanc, La Demoiselle de Sigalas, 2015  
- 43 -

Arbois, Domaine Jacques Tissot, 2016  
- 45 -

Côtes du Roussillon Blanc, Mas Amiel, Natural Blanc, 2023  
- 47 -

Pouilly-Fumé, Joseph Mellot - Le Chant des Vignes, 2022  
- 48 -

Petit Chablis, Pommier, 2022  
- 56 -

Crozes-Hermitage, Guigal, 2019  
- 63 -

.....  
Sauternes, Le 5 de Sigalas, 2019  
- 45 - *sweet*

## ROSÉS

(75cl)

Bordeaux,  
Château Nicot,  
2022  
- 25 -

Côtes de Provence,  
Odysée - Jean et  
Matthieu Compeyrot,  
2022  
- 33 -

IGP Cité de  
Carcassonne, Lys de  
Castellum, 2022  
- 38 -

# CHAMPAGNES

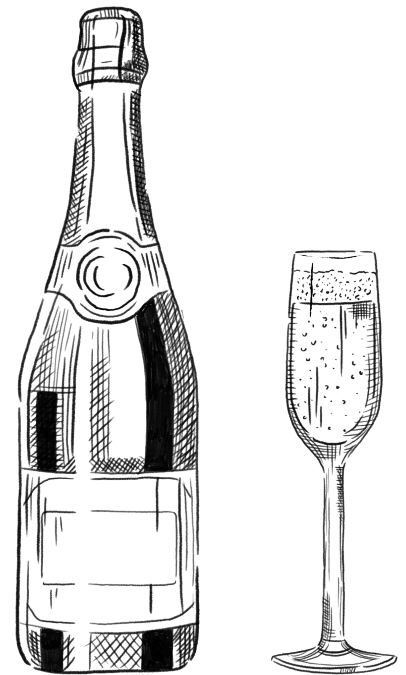
du Mesnil-sur-Oger (75cl)

François Girard, Sélection - Blanc de Blancs  
- 63 -

François Girard, Réserve - Blanc de Blancs  
- 70 -

François Girard, Rosé  
- 77 -

François Girard, Prestige Initiale 2010  
- 107 -



# GLASS OF WINE

Ask our team for references. (12cl)

Rosé - 6 -

White { - 6 -  
- 8 -  
- 11 - }

Glass of Champagne - 12 -

Red { - 6 -  
- 8 -  
- 10 -  
- 12 - }

# SPIRITS (Acl)

## Whiskies

Whisky Lefort  
- 9 -

Whisky Assemblage -  
pure malt - hors-série  
- 12 -

Bordeaux Distilling - Rye  
- 12 -

Whisky Single Malt  
tourbé Veuve Goudoulin  
- 13 -

Whisky Assemblage -  
collection n°2.01  
- 15 -



## COGNACS

A. de Fussygn - VS  
- 9 -

A. de Fussygn - VSOP  
- 13 -

A. de Fussygn - XO  
- 18 -

A. de Fussygn - Fine de champagne  
- 29 -

## FINES

Fine Bordeaux, Fine d'Aliénor  
- 13 -

Fine Bordeaux Ô Chartrons,  
Renaissance n°2  
- 15 -

## ARMAGNACS

### Château Saint Aubin

Blanche d'Armagnac - 7 -

Vintage 2 - 8 -

Vintage 4 - 10 -

Vintage 10 - 14 -

Vintage 20 - 16 -

1995 - 19 -

1990 - 23 -

1979 - 28 -

1978 - 32 -

## Calvados

Calvados Ambre - VSOP  
- 11 -

Calvados Ambre - XO  
- 13 -

## ARRANGED RUMS

Gadyamb  
*Depending of the arrival*  
- 9 -

## RUMS

Rhum vieux Papillon  
- 12 -

Rhum Longueteau  
- 18 -

## VODKAS

Vodka Nadé  
- 12 -

Vodka Nadé - Vieillie en fût de Fronsac  
- 15 -

## Brandies & liqueurs

Rosa mint liqueur  
- 7 -

Coffee liqueur  
- 7 -

Mandarine Napoléon  
- 8 -

Williams Pear  
- 8 -

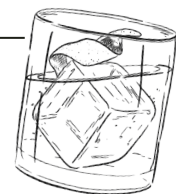
Raspberry  
- 8 -

Organic Limoncello  
- 9 -

Yellow Chartreuse  
- 10 -

Green Chartreuse  
- 10 -

Maillard liqueur  
- 10 -



## THE AFTER-DINNER LIQUEUR?

The traditional digestive, invigorating at the end of a long meal, dates back to the Middle Ages. At that time, alcohol was still reserved for medical use. At the end of the meal, people drank a drink made of wine, sugar and spices: hypocras. At that time, spices were supposed to facilitate digestion and sugar was considered a medicine.

17 rue Saint-Rémi, 33000 Bordeaux



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  
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### 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...

