

MAXIM'S

SUR
SEINE



COCKTAILS

20cl

Mojito

12

Rum, lime, mint, cane sugar

Aperol Spritz

12

Aperol, Prosecco, sparkling water, orange

Moscow Mule

12

Vodka, lime, ginger beer

Rive droite

12

Rum, maracuja, banana, mango, grenadine

Bellini

12

Peach puree, prosecco

Old Fashioned

12

Bourbon whiskey, angostura, sparkling water, orange

MOCKTAILS

Strawberry-mint mocktail

9

Strawberry puree, lemonade, perrier, mint

Virgin Mojito

9

Sparkling water, mint, lime

Exotic mocktail

9

Macaruja, banana, mango, grenadine

APÉRITIVES

Glass of Maxim's champagne 13cl

12

Kir royal 13cl, *Blackcurrant, blackberry, or peach*

13

Whisky Jack Daniel's 4cl

12

Vodka Smirnoff 4cl

10

Gin Gordon's 4cl

10

Martini 4cl

10

Parisian blond beer 33cl

11

FRESH DRINKS

Pago fruit juice 20cl

8

Orange, apple or pineapple

Coca-Cola, Coca-Cola zéro 33cl

8

Lemonade 33cl

8

Evian, Badoit 50cl

7

Evian, Badoit 1L

10

DIGESTIVES (5cl)

Get 27

14

Pear / Mirabelle

14

Armagnac Clés des Ducs V.S.O.P

14

Cognac Courvoisier V.S.O.P

14

STARTER

Beautiful combination of foie gras and poultry,
méli-mélo of seasonal vegetables

CHOICE OF MAIN COURSE

Fillet of beef, darphin apple, wine sauce

or

Back of sea bream, creamy polenta, carrot méli-mélo

or

Grenadin of veal with morels, sweet potato mousseline

or

Small cassiolette of vegetables of the moment,
polenta with Italian flavours 

CHEESE

Plate of mature cheeses (Brie de Meaux, Comté)

Optional (+8€)

DESSERT

Stone 3 chocolates, praline cream





	12cl	75cl
RED WINE		
Puisseguin Saint-Emilion - Les Hautes Cimes 2018	10	40
<i>Fresh tanins, underwood aroma</i>		
Lalande de Pomerol - Ch. Le Jard Chatain 2019		55
<i>Fullbody, with oaky and ripe fruits aromas.</i>		
Mercurey - Chateau d'Etroyes 2020		72
<i>Velvety with red berries, oaky and spicy aromas</i>		
Côte Rotie - Domaine Pierre Gaillard 2020		98
<i>100% Syrah</i>		
Pauillac - Les Tourelles de Longueville 2013		118
<i>Juicy tannins</i>		
Chambolle-Musigny - Frédéric Magnien 2017		138
<i>Among the mots flavoured</i>		
Vosne-Romanée - Frédéric Magnien Vieilles Vignes 2018		195
<i>Softness, extreme delicacy</i>		
WHITE WINE		
Pouilly-Fumé - Domaine Minet 2021	10	49
<i>Fruity and floral flavours</i>		
Chablis - La Chablisienne 2020		58
<i>Fruity and airy</i>		
Pessac-Léognan Cru Classé - Château Carbonnieux blanc 2019		85
<i>A careful balance of juicy, minerality and creamy</i>		
Meursault - Vincent Bouzereau 2020		120
<i>Roundness and well-balance, yellow fruits</i>		
Puligny-Montrachet - Vincent Girardin Vieilles Vignes 2018		160
<i>Large and powerful</i>		
ROSÉ WINE		
IGP Méditerranée Domaine Attilon - Cuvée l'Aparté 2021 Bio 	8	30
<i>Lively and fresh, with pear aromas.</i>		
Côtes de Provence – Minuty Côté Presqu'île 2021		35
<i>Fresh and velvety like a peach.</i>		
CHAMPAGNE		
Maxim's Champagne	12	55
Moët & Chandon – Imperial Brut		90
Dom Pérignon – Vintage Brut		480

Prices are quoted net in euros, including taxes and service.