

MAXIM'S

SUR
SEINE

COCKTAILS

20 cl

Mojito	12
<i>Rum, lime, mint, cane sugar</i>	
Aperol Spritz	12
<i>Aperol, Prosecco, sparkling water, orange</i>	
Rive droite	12
<i>Rum, maracuja, banana, mango, grenadine</i>	
Bellini	12
<i>Peach puree, Prosecco</i>	
Old Fashioned	12
<i>Bourbon whisky, angostura, sparkling water, orange</i>	

ALCOHOL-FREE COCKTAILS

Virgin Bellini	9
<i>Peach purée, lemonade</i>	
Virgin Mojito	9
<i>Sparkling water, mint, lime</i>	
Mocktail exotique	9
<i>Macaruja, banana, mango, grenadine</i>	

APÉRITIFS

Glass of Maxim's champagne	13cl	13
Kir royal	13cl, Blackcurrant, blackberry or peach	14
Whisky Jack Daniel's	4cl	12
Vodka Belvedere	4cl	14
Gin Hendrick's	4cl	14
Martini	4cl	10
La Parisienne lager	33cl	11
Heineken	33cl	10

SOFTS

Pago fruit juice	20cl	8
<i>Orange, apple or pineapple</i>		
Coca-Cola, Coca-Cola zéro	33cl	8
Ice-tea	25cl	8
Lemonade	33cl	8
Evian, Badoit	50cl	6
Evian, Badoit	1L	8

DIGESTIVES (5cl)

Get	27	14
Poire / Mirabelle		14
Armagnac Clés des Ducs	V.S.O.P	14
Cognac Courvoisier	V.S.O.P	14

CHOICE OF STARTER

Half-cooked duck foie gras with port, pear and fig compote, sprinkled with toasted hazelnuts

Scallops prepared two ways, passion fruit vinaigrette, slow-cooked root vegetables

CHOICE OF MAIN COURSE

Pan-seared sea bass fillet, new potatoes, cocoa-infused Espelette pepper sauce

Rossini-style duck breast, silky celery purée, roasted seasonal vegetables, rich blackcurrant jus

Beef fillet, wild mushrooms, chestnut-parsnip purée, truffle-scented sauce

CHEESE

Plate of matured cheeses (Optional +10€)
(Brie de Meaux, Comté, Sainte-Maure)

CHOICE OF DESSERT

Samana dome: chocolate mousse, crisp feuillantine, passion fruit cream

St. Honoré-inspired pastry

Vanilla and apple delight on an almond joconde biscuit

RED WINES

	12cl	75cl
Puisseguin Saint-Emilion - Les Hautes Cimes - 2022	10	50
<i>Fresh tanins, underwood aroma</i>		
Lalande de Pomerol - Ch. Le Jard Chatain - 2022/2023		60
<i>Fullbody, with oaky and ripe fruits aromas.</i>		
Mercurey - Domaine de la Monette BIO - 2023/2024		75
<i>Lovely Morello cherry nose, silky, fruity and well-balanced on the palate</i>		
Côte Rotie - Domaine Pierre Gaillard - 2023		98
<i>100% Syrah, violet nose</i>		
Pauillac - Lacoste Borie - 2019		118
<i>Juicy tannins</i>		
Aloxe-Corton AOP - Louis Latour - 2021		145
<i>Among the mots flavoured</i>		
Vosne-Romanée - Frédéric Magnien Vieilles Vignes 2022		195
<i>Softness, extreme delicacy</i>		

WHITE WINES

Pouilly-Fumé - Domaine Minet - 2023	10	55
<i>Fruity and floral flavours</i>		
Chablis - AOP Celine et Frederic Gueguen - 2024		65
<i>Fruity and airy</i>		
Pessac-Léognan Cru Classé - Château Carbonnieux blanc - 2021		85
<i>A careful balance of juicy, minerality and creamy</i>		
Meursault - Domaine Caillot - 2018		130
<i>Roundness and well-balance, yellow fruits</i>		
Puligny-Montrachet - Vincent Girardin Vieilles Vignes - 2022		160
<i>Brilliant colour, aromas of white flowers and fresh fruit</i>		

ROSE WINES

IGP Méditerranée Demoiselles sans gènes BIO - 2024	8	35
<i>Very fresh, with a nose of gourmet English sweets</i>		
Côtes de Provence AOP -Minuty Prestige - 2024	10	55
<i>Very pale, fresh, elegant, with good tension and citrus notes.</i>		

CHAMPAGNES

Champagne Maxim's	13	75
Moët & Chandon - Brut impérial		99
Dom Perignon - Vintage 2015		429