



hors d'oeuvres



Local Cheeselet • 14

Local Cheeselet – Heirloom Tomatoes – Basil –
Bell Pepper Tapenade – Hazelnuts 🍷

Salmon Gravlax • 12

House cured Salmon with Dill – Horseradish
Cream – Pickled Fennel – Pumpnickel Bread

Chickpea Fritter • 8

Pan fried Chickpea Fritter – Baby Mixed
Salad Leaves – Grated Grana Padano 🍷

Chopped Chicken, Bacon & Avocado Salad • 12

Lettuce – Chicken – Bacon – Apples – Tomatoes
– French Vinaigrette

Baby Gem Salad • 10

Baby Gem Lettuce – Quinoa & Citrus – Brie
– Candied Walnuts – Beetroot – Honey
Vinaigrette 🍷

Steak Tartare • 14

Beef Sirloin – Egg Yolk – Capers – Shallots –
Mustard – Crostini



soups

Traditional French Onion Soup • 10

Gruyère Sourdough

Maltese Fish Soup • 9

Fresh Local White Fish – Root Vegetables –
Mint – Tomatoes – Garlic

grains

Ravioli au Fromage • 12

Ricotta Ravioli – Tomato – Garlic –
Basil Coulis 🍷

Gnocchi au Pesto • 12

Potato Gnocchi – Basil Pesto – Pine Nuts –
Cherry Tomatoes & Grana Padano Cheese 🍷

Spaghetti Cacio e Pepe • 12

Spaghetti – Pecorino Cheese –
Toasted Black Pepper 🍷

Pappardelle with Prawns & Stracciatella • 16

Pappardelle Pasta – Sauteed Prawns –
Prawn Bisque – Candied Pecans –
Stracciatella Cheese

Paccheri with Beef Ragout • 12

Paccheri Pasta – Bœuf Bourguignon –
Pearl Onions – Carrots – Red Wine

Risotto aux Champignons Sauvages • 12

Carnaroli Rice – Wild Mushroom Ragout –
Parmesan Cheese – Black Truffle Shavings 🍷

maurice

main course

from the sea

Moules Marinières & Frites • 19

Black Mussels – White Wine – Cream –
Parsley – Pommes Frites

Roast Salmon • 25

Creamed Leeks, Champagne & Dill Velouté –
Pommes Purée

Fried Cod in Beer Batter • 20

Crispy fried Cod – Tartare Sauce –
Pommes Frites

Grilled Seabass “Provençal” • 24

Grilled Seabass – Tomatoes – Capers – Pearl
Onions – Black Olives – Basil –
Pommes Boulangères

from the land

Barbary Duck Breast • 24

Seared Barbary Duck Breast – Braised Red
Cabbage Strudel – Kumquat Jus –
Pommes Purée

Slow Cooked Lamb Shank • 27

Slow Cooked Lamb Shank – Root Vegetables –
Thyme Jus – Pommes Purée

Coq au Vin • 24

Chicken Braised in Red Wine – Bacon Lardons –
Shallots – Mushrooms – Pommes Purée

Bœuf Bourguignon • 24

Slow Cooked Beef – Pearl Onions –
Mushrooms – Pommes Purée

Cauliflower & Sesame Seed Tempura • 17

Grilled King Oyster Mushroom – Sesame Seeds
– Cauliflower Tempura – Bell Pepper Purée 🍷

from the grill

Steak Frites • 28

Grilled Beef Sirloin – Béarnaise Sauce –
Pommes Frites

Beef Ribeye • 32

Grain fed Ribeye – Mushroom Ragout –
Pommes Frites

Pork Tomahawk • 22

Grilled Pork Tomahawk – Grilled Lemon –
Pommes Boulangères

Maurice Smashed Burger • 16

Brioche Bun – 2 Pure Beef Patties –
Caramelised Onions – Smoked Cheddar –
Bacon – Lettuce – Tomatoes – Gherkins –
House Remoulade Sauce – Pommes Frites



To give us your feedback and
leave a review please scan this
QR code.

side dishes

Glazed Carrots – Grain Mustard – Honey • 4 🍷

Ratatouille of Mediterranean Vegetables • 5 🍷

Baby Gem Lettuce – Lemon Vinaigrette • 6 🍷

Cherry Tomatoes – Balsamic – Ricotta Salata • 4 🍷

Sautéed Wild Mushroom Ragout • 8 🍷

Pommes Frites • 5 🍷

Pommes Boulangères • 5 Maltese Baked Potatoes

Pommes Purée • 5 🍷



desserts



Maurice Crème Brûlée • 8

Classic Madagascar Vanilla Custard –
Caramelised Brown Sugar Crust 🍷

Paris-Brest • 8

Halva – Bitter Orange – Pistachio 🍷

Mille-feuille • 9

Layered puff pastry – strawberry gel –
Crème diplomat – dehydrated strawberries 🍷

Vanilla Ice-cream • 6

Hazelnut Praline – Fleur de Sel – Feuilletine 🍷

Lemon Posset • 8

Warm Lemon Madeleine 🍷

Warm Chocolate Brownie • 10

Sour Cherry Compote – Vanilla Ice cream 🍷

Champagne & Lemon Sorbet • 5

Fresh Mint 🍷



Please inform our staff of any allergies or
intolerances before placing your order. Not
all ingredients are listed on the menu and we
cannot guarantee the total absence of allergens.

You may ask a member of staff for a list of
allergens for each dish.

Vegan 🍷 – Vegetarian 🍷