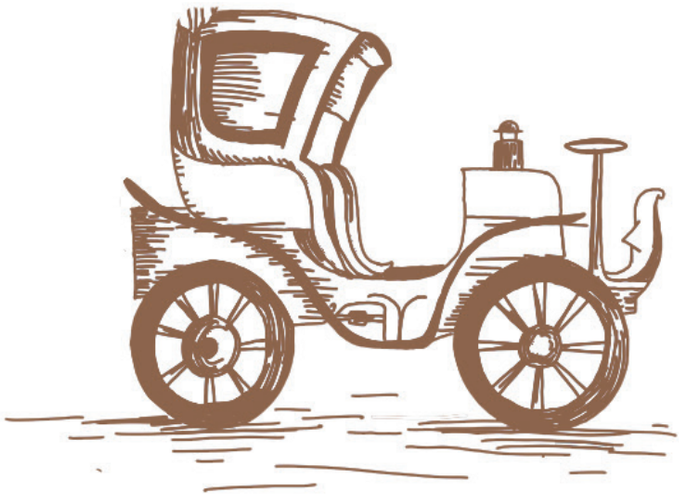
Welcome to
Château de Maubreuil,

THE ZÉLÉLÉ BAR

Originally from Ethiopia, Zélélé arrived in France at the end of the 19th century. He was literally transported when he saw a motor car for the first time in his life. And not just any motor car... A De Dion Bouton creation! Through a series of encounters, he became close to the Marquis. His passion for cars and his fervent loyalty led him to become the Marquis' official chauffeur in 1900. Through this place, we pay tribute to the friendship that bound Michel Zélélé and the Marquis De Dion. And who knows... perhaps they too would occasionally raise a glass of fine wine?

The Marquis and Zélélé





BEERS & CIDERS

~ **Blonde,** *Little Atlantique Brewery* • 33cl • 5,0° ..... **10 €**
~ **Blanche,** *Brasserie Aérofab* • 33cl • 4,5° ..... **10 €**
~ **APA,** *Brasserie Aérofab* • 33cl • 5,0° ..... **10 €**
~ **IPA,** *Brasserie Aérofab* • 33cl • 6,0° ..... **10 €**
~ **Cidre Bio,** *Alain Millat* • 33cl • 4,3° ..... **10 €**

SPARKLING
NON-ALCOHOLIC

~ **Lysegrøn Sencha,** *Copenhaggen Sparkling Tea* ..... **14 €**
~ **Lyserød Hibiscus,** *Copenhaggen Sparkling Tea* ..... **14 €**

TRAVEL MENU

Planches à composer

~ **Cheese board** • 45g ..... **8 €**
~ **Charcuterie Board** • 45g ..... **8 €**
~ **Cheese & Charcuterie Board** • 300g ..... **25 €**

A selection of small plates are available from our Table du Marquis restaurant menu.

APERITIF

Fortified Wine

~ **Pineau des Charentes Blanc** ..... **9 €**
David Ramnoux • Charente • 6cl • 17,0°

~ **Pineau des Charentes Rosé** ..... **10 €**
Fanny Fougerat, Charente • 6cl • 17,0°

~ **Porto Fine Ruby** ..... **9 €**
Kopke, Portugal • 6cl • 19,5°

~ **Porto LBV 2020** ..... **12 €**
Kopke, Portugal • 6cl • 20,0°

~ **Porto Tawny 20 ans** ..... **17 €**
Kopke, Portugal • 8cl • 20,0°

Wine-based Aperitifs

~ **Vermouth Blanc 'Douce Folie'** ..... **10 €**
Distillerie Distiloire, Pays-Nantais • 6cl • 16,0°

~ **Vermouth Rouge 'Dolin'** ..... **10 €**
Distillerie Distiloire, Pays-Nantais • 6cl • 16,0°

~ **Vermouth Rouge Antica Formula** ..... **16 €**
Carpano, Italie • 6cl • 16,5°

~ **Byrrh** ..... **10 €**
Pyrénées-Orientales • 6cl • 17,0°

~ **Cap Corse Mattei Blanc Quinquina** ..... **10 €**
Corse • 6cl • 17,0°

Bitters

~ **Suze,** *Pyrénées-Orientales* • 6cl • 15,0° ..... **8 €**

~ **Campari,** *Italie* • 6cl • 25,0° ..... **8 €**

~ **Fernet Branca,** *Italie* • 6cl • 39,0° ..... **10 €**

Anise Aperitifs

~ **Pastis,** *France* • 4cl • 45,0° ..... **8 €**

~ **Absinthe verte An-Wen Nature,** *Rennes* • 4cl • 58,0° ..... **16 €**



COCKTAILS CLASSIQUES



ORANGE SPRITZ

16cl | 16€

Fizzy, Sunny, Zesty

Bitter, Sparkling Wine, Soda.

ELDERFLOWER SPRITZ

16cl | 16€

Floral, Airy, Spellbinding.

Elderflower Liqueur,
Sparkling Wine, Soda.





GIN FIZZ

16cl | 16€

Botanical, Thirst-Quenching, Crystalline.

Roku Gin, Italicus Italian Liqueur,
Lime, Soda.

TIA MIA

12cl | 16€

Sensual, Indulgent, Tropical.

Mezcal, Rum, Lime, Orgeat,
Dry curaçao.





PORNSTAR MARTINI

16cl | 17€

Exotic, Silky, Festive.

Vanilla-infused vodka, lime,
champagne, and Passion Siphon.

SINGAPORE SLING

16cl | 16€

Generous, Exuberant, Timeless.

Roku Gin, Bénédictine, Cherry, Triple Sec,
Pineapple, Grenadine, Bitters, Lime.





MEZCAL NEGRONI

16cl | 16€

Smoky, Bitter, Intense.

Mezcal, Sweet Vermouth, Bitter Aperitif.

WHISKY SESAME SOUR

11cl | 16€

Toasty, Silky, Tangy.

Toki Whisky, Sesame Liqueur, Lemon, Sugar Syrup.





PENICILLIN

12cl | 16€

Smoky, Spiced & Smooth.

Maker's Mark Bourbon, Laphroaig Whisky, Maraschino Liqueur, Ginger, Honey, Lemon.

CANOPÉE

8cl | 16€

Rich, Indulgent, Spiced.

Banana-Infused Rum, Sweet Vermouth, Maple Syrup, Cacao Bitters.





ORCHARD

10cl | 16€

Intense, Fruity, Rounded.

Bourbon, Calvados, Fig Purée, Lemon, Honey Syrup.

ACID KYURI

10cl | 16€

Vegetal, Tangy, Peppery.

Fair Cucumber, Yuzu Juice, White Penja Pepper, Roku Gin, Soda Water.



NON-ALCOHOLIC COCKTAILS

HIBISCUS SPRITZ

16cl | 13€

Sparkling, Fresh & Floral.

Alcohol-Free Bitter Aperitif, Hibiscus Sparkling Tea, Soda Water.

MAA-SAÏ

12cl | 13€

Botanical, Tangy & Uplifting.

Alcohol-Free Vermouth, Green Tea, Yuzu Juice, Jasmine Syrup.

BRAMBLE 0%

12cl | 13€

Fruity, Indulgent & Refreshing.

Alcohol-Free Gin, Blackberry Syrup, Lemon., Soda Water

BRIGHTON KYOTO

12cl | 13€

Crisp, Fresh, Reviving.

Alcohol-Free Gin, Lemon, Sencha Sparkling Tea.

RUM

Ti-Punch

Ti' Punch time: choose a rum from our selection ..... **12 €**

~ **La Favorite Coeur de Canne,** *Martinique* • 50,0°

~ **Bête à Feu,** *Martinique* • 50,9°

~ **Montebello,** *Guadeloupe* • 50,0°

~ **Bielle Blanc Premium,** *Marie Galante* • 59,0°

~ **Baccardi Facundo Neo,** *Porto Rico/Bahamas* • 40,0°

~ **Vulcão Cabo Verde,** *Cap Vert* • 45,0°

~ **And More**

Flavoured & Infused Rums

~ **Flavoured Rum of the Moment** ..... **12€**

~ **Canerock,** *Barbade* • 40,0° ..... **16 €**

~ **Planteray, Cut & Dry Coconut Rum** • 40,0° ..... **16 €**

French Islands

~ **Depaz VSOP Très Vieux,** *Martinique* • 45,0° ..... **20 €**

~ **Baie des Trésors - Fleurs Du Vent,** *Martinique* • 49,8° ..... **22 €**

~ **Saint James 15 ans,** *Martinique* • 43,0° ..... **27 €**

~ **A 1710 Perle Rare Blanc,** *Martinique* • 54,1° ..... **28 €**

~ **Clément Single Batch Canne Bleue,** *Martinique* • 41,2° ..... **30 €**

~ **JM 2008 Hors d'Âge,** *Martinique* • 42,0° ..... **34 €**

~ **Montebello Quart de Chaume,** *Guadeloupe* • 42,0° ..... **32 €**

~ **Montebello Rencontre Chassagne Montrachet,** ..... **32 €**
Guadeloupe • 42,0°

~ **Montebello Rencontre Puligny Montrachet,** ..... **32 €**
Guadeloupe • 42,0°

~ **Longueteau l'Intemporel Blanc,** *Guadeloupe* • 62,0° ..... **32 €**

Caribbeans

~ **Havana Club Añejo 7 años,** *Cuba* • 40,0° ..... **12 €**

~ **Planteray Original Dark,** *Blend* • 40,0° ..... **12 €**

~ **Compagnie des Indes Jamaica,** *Jamaïque* • 57,0° ..... **17 €**

~ **Ron del Barilito,** *Puerto Rico* • 43,0° ..... **20 €**

~ **Facundo Eximo,** *Bahamas* • 40,0° ..... **30 €**

South Africa

~ **Botran 15 ans,** *Guatemala* • 40,0° ..... **16 €**

~ **Boulet de Canon n° 15 CDI,** *Panama* • 46,0° ..... **18 €**

~ **Compagnie de Indes Pacifico,** *Colombie* • 43,0° ..... **18 €**

~ **Bocathéva 15 ans,** *Vénézuela* • 45,0° ..... **21 €**

~ **El Dorado 15 ans,** *Guyane* • 43,0° ..... **22 €**

Rest of the World

~ **Gold Of Mauritius Emerald Edition,** *Île Maurice* • 40,0° ..... **17 €**

~ **Gold Of Mauritius Classic Edition,** *Île Maurice* • 40,0° ..... **17 €**

~ **Gold Of Mauritius Black,** *Île Maurice* • 48,0° ..... **20 €**

~ **Mhoba,** *Afrique du Sud* • 43,0° ..... **18 €**

WHISKEY • *4cl*

France

~ **Bleu Roy Pure Malt Tourbé,** *Bourgogne* • 43,0° ..... **16 €**

~ **Malt Ambré Divine,** *Pays Nantais* • 40,0° ..... **17 €**

~ **Fin de Partie Single Malt, Benjamin Kuentz** • *IDF* • 46,0° ..... **20 €**

Japan

By House of Suntory

~ **Toki** • 43,0° ..... **13 €**

~ **Yamazaki Distiller's Reserve** • *Kyoto* • 43,0° ..... **25 €**

~ **Hibiki** • 43,0° ..... **26 €**

~ **Hakushu 12 ans** • *Mont Kaikoma* • 43,0° ..... **40 €**

USA

~ **Maker's Mark,** *Kentucky* • 45,0° ..... **13 €**

~ **Jack Daniel's Single Barrel,** *Tenessee* • 45,0° ..... **17 €**

~ **Woodford Reserve Rye,** *Kentucky* • 43,2° ..... **17 €**

Scotland

~ **Laphroaig 10 ans,** *Islay* ..... **13 €**

~ **Bruichladdich Classic Laddie,** *Islay* ..... **18 €**

~ **Ardbeg Ten Ultimate,** *Islay* • 46,0° ..... **19 €**

~ **Big peat Blend,** *Islay* • 46,0° ..... **19 €**

~ **Bunnahabhain 12 ans,** *Islay* ..... **21 €**

~ **Glenturet 7 ans Peated,** *Highlands* ..... **22 €**

~ **Glenturet 10 ans Sherry,** *Highlands* ..... **25 €**

~ **Ailsa Bay Sweet Smoke,** *Lowland* • 48,9° ..... **21 €**

~ **Talisker Port Ruighe,** *Skye* • 45,8° ..... **21 €**

~ **Benriach 12 ans,** *Speyside* • 46,0° ..... **21 €**

Ireland

~ **Red Spot** • 46,0° ..... **26 €**

SPIRITS • *4cl*

Gin & Tonics

~ **Roku, House of Suntory,** *Japon* • 43,0° ..... **14 €**

~ **Gin Fizet**, *Pays Nantais* • 44,0° ..... **16 €**

~ **Oriant 1672,** *Bretagne* • 42,0° ..... **16 €**

~ **Gin Nuage,** *Charente* • 42,0° ..... **16 €**

~ **Gin Citadelle Original,** *Poitou-Charentes* • 44,0° ..... **16 €**

~ **Gin Citadelle Aromatisé,** *Poitou-Charentes* • 41,5° ..... **16 €**

~ **Christian Drouin,** *Normandie* • 42,0° ..... **18 €**

~ **Aberturet,** *Écosse* • 45,0° ..... **18 €**

Vodkas

~ **Fair quinoa bio d'Anjou,** *Charente* • 40,0° ..... **13 €**

~ **Stupéfiante au Chanvre,** *Bretagne* • 40,0° ..... **14 €**

~ **Framboise Verveine Mezenk,** *Auvergne* • 40,0° ..... **14 €**

~ **Grey Goose,** *Charente* • 40,0° ..... **16 €**

Téquila & Mezcal

~ **Codigo Blanco,** *Mexique* • 38,0° ..... **13 €**

~ **Codigo Rosa,** *Mexique* • 40,0° ..... **16 €**

~ **Patrón Reposado,** *Mexique* • 40,0° ..... **20 €**

~ **Patrón El Cielo,** *Mexique* • 40,0° ..... **42 €**

~ **Mezcal Verde Amaras,** *Mexique* • 42,0° ..... **14 €**

~ **Mezcal Madre Espandin,** *Mexique* • 43,0° ..... **20 €**

DIGESTIFS • *4cl*

Cognac

~ **Folie Nantaise, Eau de Vie de Fût Famille Lieubeau** ..... **14 €**
Pays-Nantais • 40,0°

~ **Frapin Cigar Blend, Premier Cru Grande Champagne** ..... **18 €**
Charente • 40,0°

~ **Frapin 15 ans, Premier Cru Grande Champagne** ..... **21 €**
Charente • 45,3°

~ **Delamain XO - Premier Cru Grande Champagne** ..... **34 €**
Charente • 40,0°

~ **Frapin XO VIP, Premier Cru Grande Champagne** ..... **45 €**
Charente • 40,0°

~ **Frapin Extra 50 ans, Premier Cru Grande Champagne** ..... **60 €**
Charente • 40,0°

Armagnac

~ **Dartigalongue, Blanche d'Armagnac** ..... **14 €**
Charente • 45,0°

~ **Dartigalongue, 30 ans** ..... **29 €**
Charente • 40,0°

~ **Solera 2001, Château de Léberon** ..... **21 €**
Charente • 43,2°

~ **Château de Léberon, 1984** ..... **24 €**
Charente • 44,0°

Calvados

~ **Dupont Original,** *Normandie* • 40,0° ..... **14 €**

~ **Dupont Finition Cask Islay Whisky,** *Normandie* • 42,0° ..... **18 €**

~ **Lecompte 18 ans d'âge,** *Normandie* • 40,0° ..... **25 €**

~ **Coquerel Porto Barrels 5 ans,** *Normandie* • 40,7° ..... **18 €**

Liqueurs

~ **L'abricot,** *Domaine Roulot, Bourgogne* • 25,0° ..... **12 €**

~ **Amaretto,** *Italie* • 28,0° ..... **12 €**

~ **Limoncello,** *Italie* • 25,0° ..... **12 €**

~ **Italicus,** *Italie* • 20,0° ..... **12 €**

~ **Menthe Pastille, Giffard,** *France* • 20,0° ..... **10 €**

~ **Autres saveurs,** *Nous consulter*

Herbal Liqueurs

~ **Chartreuse Verte,** *Rhône-Alpes* • 55,0° ..... **14 €**

~ **Doppelt Kummel Extran,** *Loire* • 38,0° ..... **14 €**

~ **Génépi des Pères Chartreux,** *Rhône-Alpes* • 40,0° ..... **14 €**

~ **Gauloise Jaune,** *Corrèze* • 40,0° ..... **12 €**

~ **Gauloise Nectar des Druides,** *Corrèze* • 50,0° ..... **16 €**

~ **Gauloise Jaune 3 ans,** *Corrèze* • 40,0° ..... **14 €**

Eaux-de-vie

~ **Raspberry,** *Distillerie du Sonneur, Sarthe* • 40,0° ..... **14 €**

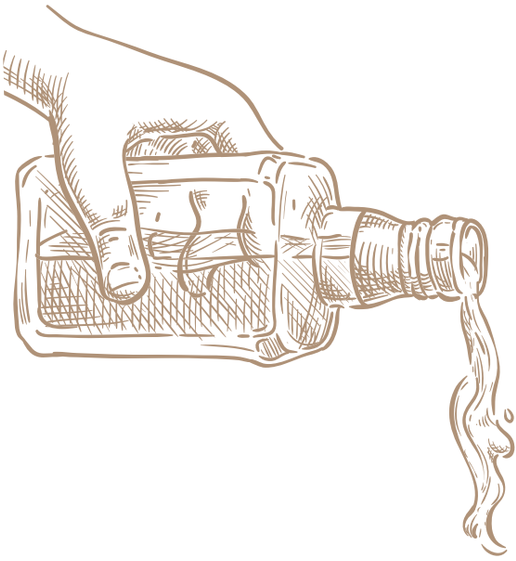
~ **Blackcurrant,** *Distillerie du Sonneur, Sarthe* • 40,0° ..... **14 €**

~ **Old Prune,** *Massenez, Alsace* • 40,0° ..... **14 €**

~ **Mirabelle,** *Massenez, Alsace* • 40,0° ..... **14 €**

~ **Pearadise,** *Frères Godet, Charente-Maritime* • 38,0° ..... **14 €**

~ **More flavors available,** *please contact us*



TEA & HERBAL TEA

Green Tea

~ **Green tea Sencha** ..... 6 €

~ **Mint tea** ..... 6 €

~ **Exotic fruit tea** ..... 6 €

~ **Jasmin tea** ..... 6 €

Black Tea

~ **Earl Grey** ..... 6 €

~ **English Breakfast** ..... 6 €

~ **Mirabelle plum-flavoured black tea** ..... 6 €

Infusions

~ **Verbena** ..... 6 €

~ **Rooibos & spice** ..... 6 €

~ **Serenity** ..... 8 €
Chamomile, Mint, Citrus, Vanilla, Lemongrass

~ **Digestion** ..... 8 €
Mint, Chamomile, Ginger, Linden, Rooibos, Verbena, Peppermint

HOT BEVERAGES

Coffee, Hot Chocolate & Matcha

~ **Espresso / lungo** ..... 5 €

~ **Espresso Macchiato** ..... 6 €

~ **Latte, Flat White ou Cappucino** ..... 7 €

~ **Hot Chocolate** ..... 7 €

~ **Matcha Latte** ..... 8 €

Dairy & plant-based milks available on request.

SOFT DRINKS

Fruit Juice

~ **Jus & Nectars,** *Alain Millat, Rhône* ..... 6 €
Pineapple, Apricot, Blueberry, Strawberry, Orange, Peach, Grapefruit, Tomato.

~ **Apple or Pear Juice,** *Les Trois Villages, Pays Nantais* • 33cl ..... 6 €

Tonic

~ **Classic Tonic water** ..... 6 €

~ **Flavoured Tonic water** ..... 6 €

Other Soft Drinks

~ **Ginger & Lemon Kombucha** • < 0,5° ..... 6 €

~ **Seasonal Kombucha** • < 0,5° ..... 6 €

~ **Lemonade** ..... 6 €

~ **Breizh Cola Coke** ..... 6 €

~ **Breizh Cola Coke Zero** ..... 6 €

~ **Ginger Beer ou Ginger Ale** ..... 6 €

WINES BY THE GLASS

Champagne & Sparkling Wines

~ **Bulles de Loire** ..... 12 cl | 12 €

~ **Champagne Grand Vigneron** ..... 12 cl | 18 €

~ **Champagne de Grande Maison** ..... 12 cl | 22 €

~ **Champagne Prestige** ..... 12 cl | 26 €

Delicate Wines

~ **Malvoisie Coteaux d'Ancenis**
Landron-Chartier • 2025 ..... 12 cl | 12 €

~ **Côteau du Layon**
Domaine les Petits Quarts • 2021 ..... 12 cl | 15 €

~ **Sauternes**
Château de Fargues • 1998 ..... 6 cl | 18 €

~ **Noir de Grenache**
D. Mille Vignes • 2017 ..... 6 cl | 29 €

~ **Ratafia Champenois**
Harlin Père & Fils ..... 6 cl | 12 €

White Wines

~ **Our Sommeliers' Discoveries** ..... 12 cl | 9 €

~ **Melon de Bourgogne du Pays Nantais** ..... 12 cl | 12 €

~ **Menetou-Salon Clos des Treilles**
D. Clément • 2023 ..... 12 cl | 12 €

~ **Mâcon Blanc Les Pépettes**
D. des Gandines • 2023 ..... 12 cl | 12 €

~ **Our Sommeliers' Hidden Gem** ..... 12 cl | 18 €

~ **Condrieu**
Maison Bruyère et David • 2024 ..... 12 cl | 22 €

~ **Vouvray Demi-Sec**
Marc Brédif • 1984 ..... 12 cl | 28 €

Rosé & Orange Wines

~ **Coteaux d'Aix en Provence**
Horizon Loire • 2025 ..... 12 cl | 9 €

~ **Côtes de Provence**
Château Sainte Marguerite • 2025 ..... 12 cl | 15 €

~ **Maceration Wine of the Moment** ..... 12 cl | 12 €

Red Wines

~ **Our Sommeliers' Discoveries** ..... 12 cl | 9 €

~ **IGP Val de Loire Pinot Noir Ampelidae**
F. Brochet • 2020 ..... 12 cl | 13 €

~ **Chinon Réserve Privée**
M. Brédif • 2023 ..... 12 cl | 13 €

~ **Lirac Clos du Sixte**
A. Jaume • 2022 ..... 12 cl | 13 €

~ **Our Sommeliers' Hidden Gem** ..... 12 cl | 18 €

~ **Fitou la Cadette**
D. Mille Vignes • 2020 ..... 12 cl | 19 €

~ **Cronas Terres Brûlées**
J.L Colombo • 2020 ..... 12 cl | 23 €

~ **Beaune**
Armand Heitz • 2021 ..... 12 cl | 23 €

For our full wine list, please ask our sommeliers for the Grimoire.