



## CHIC BRASSERIE

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La Table du Marquis opens a new chapter at Château de Maubreuil: that of a chic, elegant and vibrant brasserie, inspired by the great Parisian restaurants.

Here, French cuisine is celebrated with rigour and passion. Each dish pays tribute to culinary traditions, revisited with finesse, using local, seasonal produce, some of it grown in our own gardens.

The decor is a ballet orchestrated with precision: the service is fast, always meticulous and the atmosphere warm.

Between the bursts of voices, the effervescent waiters and the smiles exchanged, the show is everywhere - in the dining room as well as on the plate.

La Table du Marquis is a lively address where people come as much to enjoy themselves as to share a moment.

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### APPETIZERS : (to share)

#### SNAILS IN PARSLEY SAUCE

*Fresh snails cooked in parsley butter from Maison Royer, organic snail farmers in Les Herbiers (85)*

6 pieces - 10€ and 12 pieces - 19€

#### MATURED OYSTERS

*Oysters n°2 of Bouin by Emmanuel Bourgogne, craftsman and committed producer. To mature an oyster you need time and space, and Emmanuel does it brilliantly.*

3 pieces - 10€ et 6 pieces - 20€

#### GOUJONNETTES FROM THE LOIRE - 14€

*Deep-fried freshwater fish fillet served with a tartar sauce.*

#### BRETON TROUT - 15€

*Trout gravlax, raw cream and blinis.*

#### SEMI-COOKED FOIE GRAS - 22€ #

*Challans duck foie gras marinated in port, apricot and garden chilli condiment, toasted seed bread.*

## STARTERS :

### **TOMATO CARPACCIO - 12€**

*Tomatoes from the garden, herb vinaigrette and sheep's milk tomme cheese.*

### **THE MAUBREUIL EGG - 14€**

*Perfect egg, smoked peppers with nduja and chorizo espuma.*

### **VITELLO TONNATO - 16€**

*Pink veal, tuna and capers in sauce, pistachios and shiso from the garden.*

### **TIGER CEVICHE - 17€**

*Raw lean meat, leche de tigre, pickled cucumber.*

### **PÂTÉ EN CROÛTE - 19€**

*Sucrine lettuce with garden herbs.*

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## DISHES :

### **BEEF TARTARE - 21€**

*Cut with a knife and served plain, to be prepared yourself according to your preferences.*

### **THE RISOTTO - 25€**

*Arborio rice, saffron, preserved lemon and garden savory.*

### **SUMMER SALAD - 25€**

*Seasonal vegetables from the garden, flambéed prawns and verberna emulsion.*

### **CHALLANS DUCK BREAST - 28€**

*Roast duck, caramelised shallots, duck jus with red berries and baby potatoes.*

### **THE SAINT-PIERRE - 32€**

*Steamed fish, seasonal vegetables from the garden and fig leaf beurre blanc sauce.*

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## CHEESES :

### **SELECTION OF FOUR MATURE CHEESES - 18€**

*Your choice.*

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## DESSERTS :

### **CHOCOLATE MOUSSE - 12€**

*Grand cru chocolate, pistachios and salted butter caramel.*

### **RUM BABA - 14€**

*Amber rum, verberna whipped cream, peaches.*

### **THE STRAWBERRY - 14€**

*A feast of fresh and frozen strawberries, meringues.*

### **THE MILLE FEUILLE - 16€**

*Tahitian vanilla, hazelnut praline.*

*Products from our gardens* 