



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 :

THE TOMATO - 14€

Thin tart of raw and cooked tomatoes, flavoured with basil.

THE MAUBREUIL EGG - 15€

Mimosa egg topped with shredded poultry and garden salad.

THE CEVICHE - 18€

Thin slices of raw sea bream and crunchy cucumber, enlivened with a tangy emulsion.

PÂTÉ EN CROÛTE - 19€

Three-meat pâté en croûte, gourmet mesclun salad.

DISHES :

THE TARTARE - 21€

French beef tartare cut with a knife, prepared at your table, roasted baby potatoes and mixed salad leaves.

SPELT RISOTTO - 28€

Green vegetables and sucrine steamed in butter, smoked milk emulsion.

TARRAGON CHICKEN - 30€

Roast Challans chicken breast and green beans, tarragon jus.

HANGER STEAK - 31€

French hanger steak, roasted baby potatoes, and peppercorn sauce.

SAINT-PIERRE WITH BEURRE BLANC - 36€

Fillet of Saint-Pierre with garden vegetables, capers and croutons, fig leaf beurre blanc.

CHEESES :

SELECTION OF FOUR MATURE CHEESES - 18€

Your choice.

DESSERTS :

CHOCOLATE MOUSSE 37 - 10€

Guanaja dark chocolate served at temperature.

THE SAVARIN - 14€

Light cake soaked in Guignolet syrup and Chantilly cream.

THE PROFITEROLE - 15€

Choux filled with a tonka bean cream and vanilla ice cream with hot chocolate sauce.

THE STRAWBERRY- 16€

Jubilee of fresh, glazed strawberries.

Products from our gardens #