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CHÂTEAU DE MAUBREUIL  
HÔTEL - RESTAURANT - SPA

## TABLE DU MARQUIS

“ At the Table du Marquis, culinary audacity and a change of scenery invite themselves on your plates.

From Japan to the United Kingdom, passing through the Mediterranean and the Middle East, our multiple influences mingle like travel memories.

These inspirations from elsewhere meet the products local and seasonal, part of which comes from the Maubreuil farm, cultivated according to the principles permaculture.

Joyful and greedy, our proposals are equally suitable for sharing as they are for individual or formula tasting.

Our team will be happy to adapt the experience at your own pace as well as to your dietary requirements.

We wish you a delicious moment discovery at the Château de Maubreuil.

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## MARKET MENU

**Starter & Main or Main & Dessert ~ €22**

**Starter, Main & Dessert ~ €30**

*Our Market Menu changes every week according to seasonal arrivals.*



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## Starters:

### **RED CABBAGE WITH HARISSA**

*Red cabbage salad, Harissa mayonnaise,  
Red berries & Lemon balm.*

### **CUCUMBER WITH VADOUVAN**

*Cucumber in different textures,  
Natural mussels & Vadouvan.*

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## Plats:

### **VEAL FILLET**

*Veal Fillet, Basil,  
Cherry Tomatoes & Satay.*

### **MARKET FISH**

*Market fish, Nduja-confit fennel  
& Rouille sauce.*

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## Desserts:

### **GARDEN STRAWBERRIES**

*Strawberry, Sorbet & Fresh  
herb meringue.*

### **APRICOT WITH HONEY**

*Honey ice cream, Roasted apricots  
& Honeycomb.*