

## 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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**CHÂTEAU DE MAUBREUIL**  
HÔTEL - RESTAURANT - SPA

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## Starters:

### **ZAATAR OCTOPUS**

*Octopus Salad with Zaatar, Grilled  
Courgettes & Garden Herbs.*

### **GARDEN PEA VELOUTÉ**

*Garden Pea Velouté, Smoked Ricotta  
& Seasonal Pickles.*

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## Plats:

### **VEAL FILLET**

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

### **MISO COD**

*Confit Cod, Miso Sabayon,  
White Asparagus & Furikake.*

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## Desserts:

### **GARDEN STRAWBERRIES**

*Strawberries, Garden Herb Sorbet  
& Meringue.*

### **CUCUMBER & MINT**

*Cucumber Textures,  
Marshmallow Ice Cream & Mint.*