

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.

”



APPETIZERS

Smoked Cod Eggs Tarama,
Wontons Crisps, Lime. - 9€

~

TaramBeef Tongue croquettes, Porter,
Cheddar, Horseradish Remoulade. - 12€

~

Local Oysters, Thai Mignonette.
3 pieces - 8€ | 6 pieces - 15€ | 9 pieces - 20€

Net prices, service included.

STARTERS

Cucumber, Ewe Milk Yogurt,
Elderflower, Pickled Garlic. - 12€

~

Tuna Crudo, Summer Red Fruits, XO Sauce. - 13€

~

Pan Fried Pizza, Café de Paris Butter,
Parsley, Scamorza. - 14€



MAINS

Arborio Risotto, Harissa,
Grilled Halloumi, Lime. - 18€

~

John Dory, Charred Aubergines, Tsukudani,
Bones Broth with Lemon Balm. - 24€

~

Beef Short Ribs, Shallots, Cherries,
Rose BBQ Sauce. - 26€

TO SHARE.

Char Grilled Pork Chop, Koshihikari Rice and
Condiment, Burnt Tomato, Charcutière sauce.

Serves 2 ~ 70 €

Texas BBQ Lamb Shoulder, Minty Garden Peas
with Umeboshi, Rhubarb Sriracha.

Serves 3 - 4 ~ 95 €



DESSERTS

Spring Roll, Peanuts, Smoked Caramel,
Garden Sorbet. - 11€

~

Chocolate in textures, Citrus, Seaweed. - 12€

~

Strawberries, Stracciatella,
Balsamic Vinegar, Chili Oil. - 13€

~

Cheese Course. - 15€

TO SHARE, *Serves 2.*

Apricot Pithiviers, Vinaigrette-style Jus,
Pollen-infused Cream. - 25€