



CHÂTEAU DE MAUBREUIL
HÔTEL - RESTAURANT - SPA

TABLE DU MARQUIS

At La Table du Marquis, culinary boldness and a spirit of travel come together on every plate.

From Japan to the United Kingdom, by way of the Mediterranean and the Middle East, our diverse influences intertwine like memories gathered along the journey.

These flavours from afar meet the finest local, seasonal ingredients, some of which are grown at La Ferme de Maubreuil, cultivated according to the principles of permaculture.

Generous and vibrant, our creations are designed to be enjoyed however you prefer: shared, savoured individually, or as part of one of our set menus.

Our team will be delighted to tailor your dining experience to your pace and any dietary requirements you may have.

We wish you a wonderful culinary journey at
Château de Maubreuil.



TO START

Smoked cod roe tarama, wontons, lime ~ 9€

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Braised beef tongue croquettes, porter, Cheddar
and horseradish remoulade ~ 12€

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Vendée oysters, Thai vinaigrette
3 oysters - 8€ | 6 oysters - 15€ | 9 oysters - 20€

Net prices – Service included

SMALL
LUXURY
HOTELS
OF THE WORLD

STARTERS

Cucumber, ewe's milk yogurt, elderflower,
pickled garlic ~ 12€

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Tuna crudo, red berries, XO sauce ~ 13€

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Pizza frita, Café de Paris butter, parsley,
scamorza ~ 14€



MAIN COURSES

Arborio rice, mild harissa,
grilled halloumi, lime ~ 18€

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Pan-seared pollack, roasted courgettes,
tandoori yogurt, garden herbs ~ 24€

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Rouge des Prés beef fillet, heirloom tomatoes in
textures, marjoram, Choron sauce ~ 28€

TO SHARE

Charcoal-grilled pork chop, seasoned
Koshihikari rice, charcutière sauce

For 2 people ~ 70€

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Texas BBQ-style lamb shoulder, smoked green
beans, umeboshi, rhubarb sriracha

For 3-4 people ~ 95€



CHEESES

Selection of aged cheeses ~ 15€



DESSERTS

Mirabelle plums in their jus, set marjoram cream
and crispy gavotte ~ 10€

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Chestnut honey variations, dark chocolate and
peated whisky ~ 13€

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Fig vacherin, rose and
hibiscus ice cream ~ 12€

TO SHARE

Seasonal fruits baked in pithiviers,
vinaigrette-style juice, light pollen cream

For 2 people ~ 25€

Net prices – Service included