



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

Marinated scallops, smoked soy sauce, colourful radishes and cured ham ~ 14€

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Marinated egg yolk from the Ferme de Maubreuil, creamed mushrooms and pickled shiitake mushrooms ~ 12€

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Challans duck foie gras, fresh Sichuan pepper and black berries ~ 16€



MAIN COURSES

Garden squash ravioli with country-style miso, Parmesan and lemon ~ 20€

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Slow-cooked octopus, sweet potato, tapioca and satay sauce ~ 24€

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Rouge des Prés beef fillet, pak choi, hazelnut jus and Comté potato ~ 28€

TO SHARE

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

For 2 people ~ 70€

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Prime rib of beef, selection of beef breeds subject to availability, French fries and brown butter with white miso.

For 2 people ~ 110€



CHEESES

Selection of aged cheeses ~ 15€



DESSERTS

Dessert of the day, according to seasonal fruits ~ 10€

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Poached pear, light cream and almond ice cream ~ 12€

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Warm Équatoriale chocolate, coconut ice cream and shortbread biscuit ~ 13€

TO SHARE

Coffee and hazelnut tiramisu

For 2 people ~ 25€

Net prices – Service included

Our Trusted Partners

Beef and veal: La Petite Ferme, Eggs, vegetables and herbs: La Ferme de Maubreuil
Mushrooms and seasonal fruits: Palmiloire, Scallops: Le Bateau Trugarez
Japanese specialty ingredients: Nishikidori, Seafood: Maison Berjac