

## 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:

### **RED CABBAGE WITH HARISSA**

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

### **GRILLED HADDOCK**

*Grilled haddock, Grilled garden potatoes,  
Romesco sauce and nasturtium.*

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## Plats:

### **DUCK FILLET**

*Caraway-seasoned duck fillet,  
Stuffed aubergine and Chocolate mint.*

### **MARKET FISH**

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

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## Desserts:

### **RASPBERRY VACHERIN**

*Raspberry vacherin and shiso.*

### **APRICOT WITH HONEY**

*Honey ice cream, Roasted apricots  
& Honeycomb.*