

TABLE DU MARQUIS

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At La Table du Marquis, culinary daring and a taste of faraway places find their way onto your plates.

From Japan to the United Kingdom, by way of the Mediterranean and the Middle East, our many influences blend together like travel memories.

These inspirations from afar meet local, seasonal produce, some of it grown at the Ferme de Maubreuil, cultivated using permaculture principles.

Playful and generous, our dishes are equally suited to sharing or to individual tasting, à la carte or as a set menu.

Our team will be delighted to tailor the experience to your pace and to any dietary requirements.

We wish you a delicious moment of discovery at Château de Maubreuil.

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MARKET MENU

Starter & Main or Main & Dessert ~ 22 €

Starter, Main & Dessert ~ 30 €

*Our Market suggestion changes weekly,
depending on the season's arrivals.*

Starter :

RED CABBAGE WITH HARISSA

*Harissa mayonnaise,
red berries and lemon balm.*

MELON IN TEXTURES

*Melon in textures,
haddock and ponzu.*

Main Course :

DUCKLING FILLET

*Caraway-spiced duckling fillet,
stuffed aubergine and chocolate mint.*

CATCH OF THE DAY

*Catch of the day, garden tomatoes,
marjoram and yuzu kosho.*



Desserts :

MARINATED WATERMELON

*Sake-marinated watermelon,
tangy juice and rice in textures.*

RASPBERRY VACHERIN

Raspberry vacherin and garden shiso.