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**CHÂTEAU DE MAUBREUIL**  
HÔTEL - RESTAURANT - SPA

## ALBERT DE DION MENU

Let yourself be transported by our Albert de Dion Menu, cooked with passion by our chef using seasonal produce from the Ferme de Maubreuil.

*This menu must be chosen by the entire table.*

### Table du Marquis

~ Four-course journey .....	55€
~ Five-course journey .....	67€

#### Prelude

*Mussels prepared escabèche-style and marinière, buttermilk sauce, harissa in different textures and Vin Jaune.*

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#### Starter

*White asparagus grilled over charcoal, miso and blood orange hollandaise, Parmesan crumble.*

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#### Main Course

*Roasted saddle of lamb, umeboshi plum in different textures, broad beans with lamb jus and mint.*

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#### Cheese

*Selection of aged cheeses.*

*Selection of aged cheeses*

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#### Dessert

*66% chocolate crémeux, olive oil ice cream.*

*Discover our wine list, featuring recommendations from our sommelier.*

## TABLE DU MARQUIS

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**Welcome to La Table du Marquis,**  
where the elegance of Château de Maubreuil  
meets the flavours of the world.

Here, cuisine becomes a journey :  
inspirations drawn from the four corners of the globe,  
local produce elevated by distant techniques and spices,  
and creations whose very soul is rooted in the harvests  
of the Maubreuil Farm.

Precise gestures, fragrances in motion, an atmosphere  
both vibrant and hushed... Our cuisine celebrates  
authenticity, emotion, and the beauty of sharing.

Between refinement, curiosity, and sensory adventure,  
La Table du Marquis invites you to taste the elsewhere—  
and, for a suspended moment in time,  
to savour the poetry of travel.

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### APPETIZERS : (to share)

#### ESCARGOTS IN GARLIC PARSLEY BUTTER

*Fresh snails prepared in Maison Royer's signature parsley butter.*  
6 pieces – €10 | 12 pieces – €19

#### REFINED OYSTERS

*No. 2 Bouin oysters, matured by Emmanuel Bourgogne.*  
3 pieces – €10 | 6 pieces – €20

#### KOREAN FRIED FISH - 14€ *Gochujang sauce.*

**BRETON TROUT GRAVLAX – €15**  
*Cured Breton trout gravlax, nordic bread, infused with Gin.*

**HOMEMADE COUNTRY TERRINE – €12**  
*Garden herbs, pickles, baby cucumbers.*

*Net price, service included.*



## STARTERS :

### RAW FISH – €12

*Thin slices of marinated raw fish, chilli yoghurt, fattoush vinaigrette, crunchy radishes and basil.*

### GREEN ASPARAGUS – €14

*Plain green asparagus, wild garlic cream, smoked egg yolk, pickles and citrus oil.*

### FLAMED PRAWNS – €14

*Flamed prawns, salad of peas, strawberries and spring onions, XO sauce.*

### MARbled FOIE GRAS – €15

*Semi-cooked duck foie gras, marbled with Penja red pepper, chutney and crisp bitter greens.*

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## MAIN COURSE :

### FREEKEH RISOTTO – €18

*Freekeh cooked in an onion soup stock, with Ossau-Iraty cheese, roasted yeast and peated whisky.*

### ROAST CHICKEN BREAST – €23

*Roast chicken breast, Camus artichoke hearts with sorrel and olives, spicy sauce with candied lemon.*

### CONFIT OF SEA BREAM – €24

*A thick cut of sea bream confit cooked at low temperature, crisp green asparagus, white butter sauce with sea lettuce and tarragon.*

### CHARCOAL-GRILLED BEEF – €26

*Barbecued beef, spring onions glazed in their own juices, vadouvan and lime sauce.*

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## CHEESES

*Your choice.*

### ASSORTIMENT OF AGED CHEESE - 15€

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## DESSERTS :

### CANDIED RHUBARB – €9

*Candied rhubarb and pickles, rose sorbet, almonds in textures.*

### BUCKWHEAT, SALTED BUTTER & VANILLA – €12

*Vanilla whipped cream, buckwheat, salted butter & vanilla espuma.*

### STRAWBERRY TARTLET – €12

*Crispy tartlet, strawberry compote, light verbena cream & fresh strawberries.*

### PARFAIT GLACÉ À LA NOIX – 13€

*Walnut ice cream parfait, Vin Jaune jelly, light miso cream and sugar caramel.*

*Net price and service included.*

