



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 :

MARINATED MACKEREL - 13€

Marinated mackerel, lemon paste, smoked cream, and roasted yeast.

PERFECT EGG - 12€

Perfect egg, smoked raclette cheese, buttered kale, and kimchi with texture.

PIG'S FEET WITH SEAWEED - 14€

Pig's trotters with seaweed, watercress, shellfish au naturel, and fresh herbs.

GRAVLAX BEEF SHANK - 16€

Beef chuck in gravlax, tsukudani aioli, kohlrabi and crispy rice paper.

MAIN COURSES :

CRISPY POTATOES - 18€

Potato crisp, wild garlic, XO sauce with peaty whiskey.

TANDOORI PORK LOIN - 26€

Tandoori pork loin, pakchoi cabbage, mango chutney, spiced juice.

BRAISED BEEF - 29€

Grilled beef, chimichurri, celeriac, and smoked pepper juice.

RED MULLET - 29€

Red mullet from our coast, grilled sucrine lettuce, bouillabaisse juice, rouille emulsion.

CHEESE

Your choice.

ASSORTIMENT OF AGED CHEESE - 15€

DESSERTS :

SWEET CAULIFLOWER - 9€

Sweet cauliflower, white chocolate, maple syrup.

HAZELNUT TARTLET - 12€

Hazelnut tartlet, verjuice sorbet, yuzukoshō praline.

PEPPER COFFEE - 12€

Variations on coffee and garden peppers.

GRAND CRU CHOCOLATE - 14€

Grand Cru chocolate, black carcadome and fleur de sel.

Net price and service included.