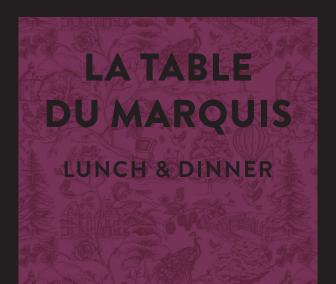


CHÂTEAU DE MAUBREUIL

HÔTEL - RESTAURANT - SPA





"In cooking, as in music, it's all about the chord.

And it doesn't matter whether it's jazz, samba, rock, world or classical, the most important thing is that the melody is beautiful and makes us dream, broadening our horizons."



À LA CARTE

Premises

18€
ooked over a flame,
nter salad and walnuts
14€
dish, with herbaceous elnut spelt milk.
16€
aw, cooked and es and

Inspiration

~ Land	32€
Roast fillet of quail with crispy breadcrumbs, r	nelting salsify,
creamy Jerusalem artichokes and spicy black	garlic jus.

~ **Sea**_______3**3€**Pearly seasonal fish, pack-choï and melting potatoes with kasha, topped with a creamy fumet and sauerkraut salt.
Sturia caviar supplement: 15€

~ Garden 30€

From the earth to the plate.

Every day, our gardeners carefully select the finest harvests, picked when fully ripe, which we are now showcasing with truffles and watercress.



Delights

~ Selection of mature cheeses	18€
~ Squash-Pineapple Fresh squash and pineapple leaf, glazed and enhand with a Sichuan pepper and lime syrup.	
~ Apple-Dill Granny-Smith apple texture with a dill ganache and apple sorbet.	14€
~ Vapour Meringue In the spirit of a floating island, English toast and smoked caramel.	13€

MENUS

Market return Monday to Saturday, lunchtime.

~ Starter, Main Course & Dessert	30€
~ Starter & Main Course or Main Course & Dessert	22€

Revelation of the Marquis Monday to Sunday, for dinner. Served for the whole table.	
~ A 4-step journey	55€
~ Food & wine pairing 7cl	30€
~ A 5-step journey	75€
~ Food & wine pairing 7cl	40€
~ A 7-step journey	95€
~ Food & wine pairing 7cl	50€

The list of allergens is available at your convenience. Please do not hesitate to contact our teams. All our meats are of French origin.

