



★★★★★

CHÂTEAU DE MAUBREUIL

HÔTEL - RESTAURANT - SPA

**LA TABLE  
DU MARQUIS**

LUNCH & DINNER



*“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.”*

**\_OLIVIER ROELLINGER**



# À LA CARTE

---

## Premises

- ~ Foie Gras ..... 18€  
*Foie gras poached in verjuice and cooked over a flame, topped with a woody vinaigrette, winter salad and walnuts.*
- ~ Daïkon ..... 14€  
*Delicately lemony veils of daikon radish, with herbaceous and salty notes, enhanced by a hazelnut spelt milk.*
- ~ Seasonal shellfish ..... 16€  
*Shellfish matured by E.Bourgogne: raw, cooked and candied, served with carrot molasses and iodised condiments.*

## Inspiration

- ~ Land ..... 32€  
*Roast fillet of quail with crispy breadcrumbs, melting salsify, creamy Jerusalem artichokes and spicy black garlic jus.*
- ~ Sea ..... 33€  
*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 ..... 14€  
*Fresh squash and pineapple leaf, glazed and enhanced with a Sichuan pepper and lime syrup.*
- ~ Apple-Dill ..... 14€  
*Granny-Smith apple texture with a dill ganache and apple sorbet.*
- ~ Vapour Meringue ..... 13€  
*In the spirit of a floating island, English toast and smoked caramel.*

## 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.

