



★★★★★

CHÂTEAU DE MAUBREUIL

HÔTEL - RESTAURANT - SPA

**LA TABLE
DU MARQUIS**

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

GASTRONOMIC MENUS

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 wine list is available at your convenience
our sommelier and discover his suggestions.

À LA CARTE

Premises

- ~ **Paté en Croûte Duck & Foie Gras from Challans**..... 18€
Crunchy salad, caramelised onion purée, shortbread comté, gourmet vinaigrette, walnut oil.
- ~ **Ballet of Angevin asparagus**15€
Ballet of Angevin asparagus, kombu seaweed, Ribot milk, fermented asparagus vinaigrette.
- ~ **Breton lobster & fennel**..... 21€
Lobster tail, crunchy fennel salad, hollandaise verbena sauce.



À LA CARTE

Inspiration

- ~ **Seasonal fish & Morels** 33€
Pearly fish, new potatoes, glazed morels, vivified buds, mushroom infusion.
- ~ **100-day-old poultry** 35€
Fillet of poultry, smoked chicken sauce, artichoke cream, caramelised onion.
- ~ **Gardens of Maubreuil** 28€
Puff pastry casserole with garden vegetables, snails and wild garlic pesto.

Delights

- ~ **Selection of mature cheeses** 18€
- ~ **Guanaja Chocolate & Black** 13€
Dark chocolate, black garlic caramel, buckwheat ice cream.
- ~ **Rhubarb & Rose** 14€
Rhubarb confit, tangy gelato, rose sorbet, crunchy meringue.
- ~ **Foraging ice cream parfait** 14€
Chamomile ice cream parfait, pollen crumble, yuzu honey.

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

