



★★★★★

CHÂTEAU DE MAUBREUIL

HÔTEL - RESTAURANT - SPA

LA TABLE DU MARQUIS

LUNCH



*“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



BISTRONOMIC MENU

Back from the Market

Monday to Saturday, lunchtime.

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

~ Starter, Main Course & Dessert 30€

Market Menu

~ Starter

First pea, homemade ricotta, rye crumble, vinegared carnation and egg yolk with Indian notes.

~ Main course

Rosé veal quasi, pressed kale, pangrattato, smoked butter hollandaise sauce and piccalilli condiment.

~ Dessert

Garden mint, creamy, frosted and crunchy.

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 verberna 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.

