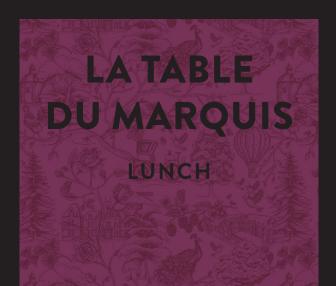


CHÂTEAU DE MAUBREUIL

HÔTEL - RESTAURANT - SPA







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€
~ Ballet of Angevin asparagus Ballet of Angevin asparagus, kombu seaweed, Ribot i fermented asparagus vinaigrette.	
~ Breton lobster & fennel Lobster tail, crunchy fennel salad, hollandaise verbena sauce	21€



À LA CARTE

Inspiration

~ Seasonal fish & Morels Pearly fish, new potatoes, glazed morels, vivified buds mushroom infusion.	33€
~ 100-day-old poultry Fillet of poultry, smoked chicken sauce, artichoke creaces caramelised onion.	35€ am,
~ Gardens of Maubreuil Puff pastry casserole with garden vegetables, snails and wild garlic pesto.	28€
Delights	
~ Selection of mature cheeses	18€
~ Guanaja Chocolate & Black Dark chocolate, black garlic caramel, buckwheat ice cream.	.13€
~ Rhubarb & Rose Rhubarb confit, tangy gelato, rose sorbet, crunchy meringue.	14€
~ Foraging ice cream parfait	.14€

The list of allergens is available at your convenience.

Please do not hesitate to contact our teams.

All our meats are of French origin.

