



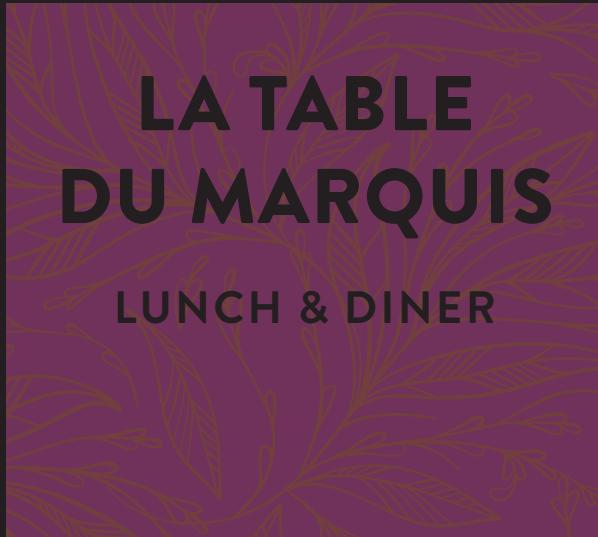
★★★★★

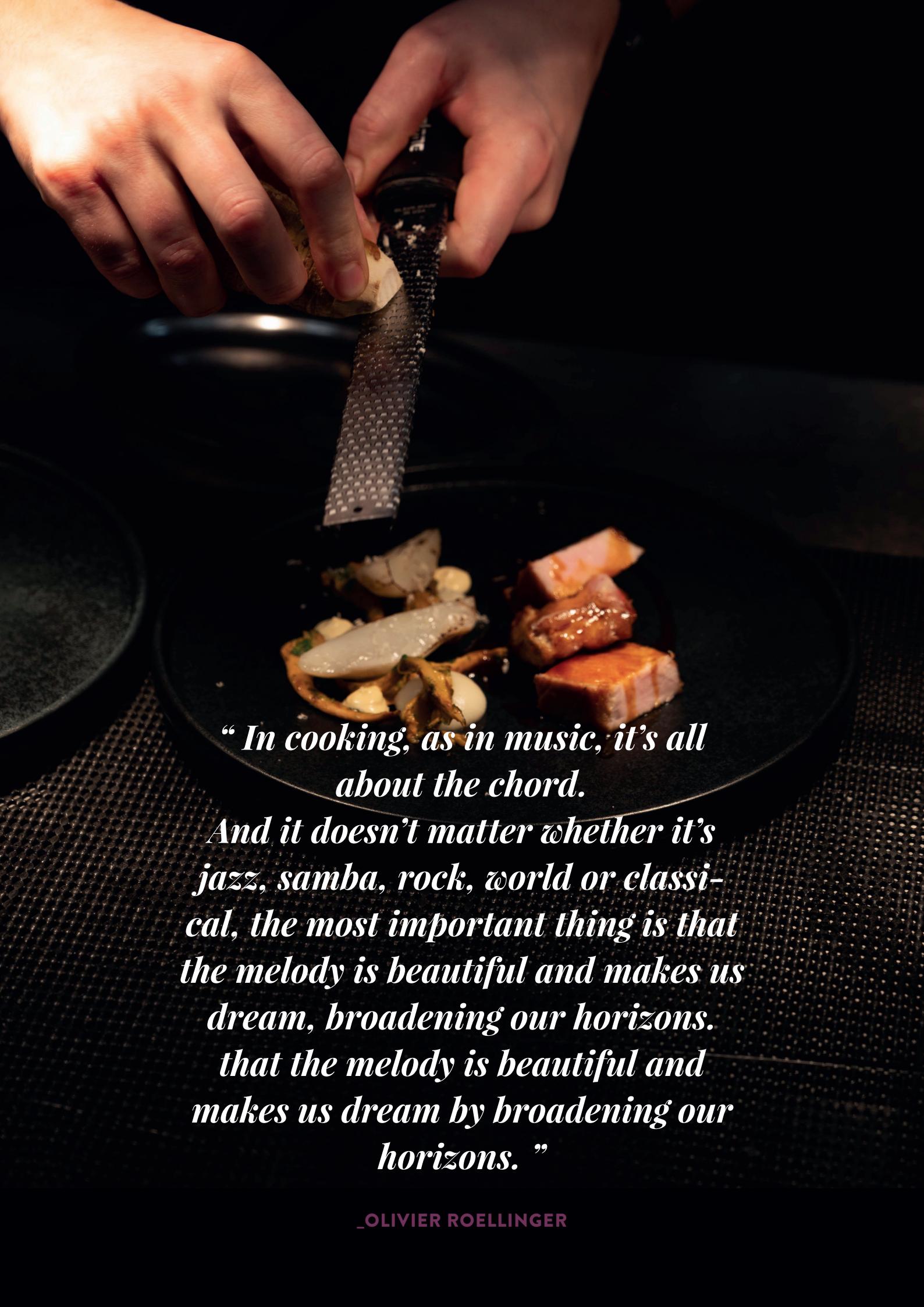
CHÂTEAU DE MAUBREUIL

HÔTEL - RESTAURANT - SPA

LA TABLE DU MARQUIS

LUNCH & DINER





*“ In cooking, as in music, it’s all
about the chord.*

*And it doesn’t matter whether it’s
jazz, samba, rock, world or classi-
cal, the most important thing is that
the melody is beautiful and makes us
dream, broadening our horizons.
that the melody is beautiful and
makes us dream by broadening our
horizons.”*

_OLIVIER ROELLINGER

À LA CARTE

Premises

- ~ **Sweetbreads & Wild Seaweed** 15€
Sweetbread tenderness with roasted green asparagus
- ~ **King Prawns nantaise** 16€
En gravlax, ballotine of braised leeks, smoked mousseline
- ~ **The Maubreuil egg** 14€
Perfect egg, mousse and salsify tagliatelle, kiwi chimichurri sauce
- ~ **Pan-fried foie gras** 16€
Shiitake and candied citron broth, cocoa nibs

Inspiration

- ~ **The Rouget** 28€
Young carrots sautéed in turmeric, Brussels sprouts mustard seed roast, Apicius sauce
- ~ **Filet of Cannette de Challans** 30€
Pressed celery with marjoram, seasoned with anchovies and a black garlic jus reduction
- ~ **Mushroom and squash ravioli with miso** 26€
Kumquat and truffle emulsion
- ~ **Rib of beef** • min 2 pers. • 1,1kg 130€
Crispy Anna apples, barbecue sauce and reduced juice

Delights

- ~ **Selection of mature cheeses** 18€
Pont Caillaud Farm
- ~ **Grand Cru White Chocolate** 12€
Pistachio chouchou and white chocolate cloud flavored with orange blossom
- ~ **Tart Cucurbits** 14€
Miso pumpkin marmalade and ice cream, smoked blood oranges and farm yogurt
- ~ **Burst of Coffee** 15€
Coffee combined with the sweetness of creamy chocolate, enhanced by the freshness of milky ice cream, topped off with a coffee-flavoured meringue.

MENUS

Market return

Monday to Saturday, lunchtime. Sunday and Monday, dinner.

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

Revelation of the Marquis

Tuesday to Saturday, with dinner. Served for the whole table.

- ~ **5-step tasting menu** 75€
- ~ **Food & beverage pairing 7cl** 40€

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



L'ESPRIT RELAIS & CHÂTEAU

Nous sommes, chez Relais & Châteaux, tous des artisans de l'hôtellerie-restauration dispersés sur la planète, héritiers de la grande histoire culturelle de l'hospitalité et des cuisines du monde et nous faisons le choix d'être fidèles à la mission que nous nous sommes donnée : préserver et transmettre la singularité des cuisines, pour éviter le renoncement et la facilité qui guettent nos civilisations de l'immédiat ; rappeler tous les jours, par notre pratique d'artisans, que notre humanité s'exprime et se ressource toujours dans le partage du beau et du bon.

*Extrait du manifeste Relais & Châteaux
pour un monde meilleur par la table et l'hospitalité.
UNESCO, 18 novembre 2014*