



Reine Margot's Lunch Menu
Available Monday to Friday
Choice form the specials of the day

STARTER & MAIN OR MAIN & DESSERT 39

STARTER & MAIN & DESSERT 44

STARTER OF THE DAY 15

MAIN OF THE DAY 32

DESSERT OF THE DAY 12



» *Domaine Reine Margot* «

3 Cours de la Reine Margot
92130 – Issy les Moulineaux
01 23 45 67 89



16 *Marguerite* 06

Bouchées Marguerite

Our Chef Jean-Philippe Pero's signature dish.
These royal «bouchées» are served with a fresh salad with herbs from the garden.

To share

GARDEN VEGETABLE CRUDITES 16

PASTRY FEUILLETÉ 10
With cheese and spices

Starters

PINK MADAGASCAR ORGANIC SHRIMPS 22
Avocado, citrus & marigold oil

PUMPKIN VELOUTÉ 16
Goat's cheese & fresh garden herbs

FISH CEVICHE WITH FRESH CORIANDER 20
Pickled vegetables with Timut pepper

ROASTED AND VINAIGRETTE CAULIFLOWER 16
Buckwheat crisp

PERFECT EGG 19
Mushroom fricassée, smoked single cream

AUTUMN VEGETABLES 26
Vegetable & herb broth

SWEETBREADS 34
Mushrooms & grelot onions, blanquette sauce

LOBSTER & CRAYFISH 38
Celeriac & apple, tarragon sauce

Mains

ROASTED COD 34
Sweet potato mousseline, beurre blanc sauce,
wilted green leaves

GAMBAS GRILLED WHOLE 36
Chimichurri sauce, Marguerite salad

WARM PASTRAMI BURGER 29
Pickles, lettuce heart, homemade french fries

BEEF FILET WITH MANIGUETTE PEPPER 36
Smashed potatoes, fleur de sel

GATINAIS CHICKEN SUPREME 32
Autumn mushrooms with garden herbs

GARDEN ROOT VEGETABLES 24
Cressonnette sauce & spelt risotto
with almond milk

CELERI IN ALL FORMS 22
Fondant & crunchy textures, orange dressing

Sides

Pumpkin mousseline with curry & coconut 8
Roasted autumn vegetables 8
Marguerite salad 8
Wilted spinach with parmesan cream 8
Homemade pommes frites 8

Cheeses

FRESH & MATURED CHEESE SELECTION 15

Desserts

PROFITEROLES 14
Chocolate

CITRUS PAVLOVA 13
Lime sorbet

GARDEN FRUIT TART 13

RHUM BABA 14
Vanilla cream

HONEY ROASTED ORCHARD FRUITS WITH WALNUTS 13
Butter biscuit

PUITS D'AMOUR 14

WELLNESS VEGAN

All our fruits and vegetables come from sustainable agriculture. All our meats are born, raised, and cut up in France. All our fish comes from responsible and sustainable fishing.
The catering team has made it a point of honor to recycle all food waste.
Allergen menu available on request. Net prices in euros, taxes and services included.