



*Lunch Menu*  
*Available Monday to Friday*

STARTER & MAIN OR MAIN & DESSERT 39

STARTER MAIN DESSERT 44

STARTER 15

MAIN 32

DESSERT 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.