Reine Margot's Lunch Menu

Available Monday to Friday
Choice from 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

The lunch menu is available only for reservations under 10 persons.
The lunch menu is not available during school vacation and public holidays.

Domaine Reine Margot

3 Cours de la Reine Margot
92130 – Issy les Moulineaux
01 87 53 65 81

16 *Marguerite* 06

To share

CHEESE GOUGÈRES *9*

Starters

GREEN GAZPACHO WITH YUZU KOSHO *16*
Vegetable ravioli

REGIONAL ASPARAGUS *20*
Flame-grilled, rhubarb, emulsified olive oil sauce

AMBERJACK TATAKI *22*
Candied eggplant, miso, citrus

BURRATINA *19*
Broad beans, cima di rapa refreshed in a tangy broth

ORGANIC POACHED EGG *18*
Green peas and asparaguses flavoured with savory
Lemon and almond light cream

Bouchées Marguerite

Our Chef Jean-Philippe Perol's signature dish.
These royal «bouchées» are served with a Marguerite Salad and herbs.

ROASTED SPRING VEGETABLES *26*
Vegetable & herb sauce

SWEETBREADS *35*
Mushrooms & spinach, poulette sauce

LOBSTER & OYSTER MEAT *39*
Fennel, tarragon sauce

Mains

ROASTED MONKFISH WITH BLACK OLIVES *36*
Artichokes in various textures

PEPPER SEARED RED TUNA *37*
Plantain banana, pan-fried sweet pepper, pepper sauce

LAMB'S SHOULDER AND SADDLE *38*
Roasteed saddle, cripsy shoulder
Preserved lemon semolina and dates

GATINAIS FREE RANGE CHICKEN BREAST *32*
Stuffed with fresh herbs, roasted seasanal vegetables

BLACK REVERED RICE *25*
Cooked like a risotto, green asparagus, emulsified sauce

Sides

Spring vegetables with herbs *8*
Spinach shoots with parmesan cream *8*
Homemade French fries *8*

Cheeses

FRESH & MATURED CHEESE SELECTION OF THE MOMENT *15*
Marguerite's salad

Desserts

MANGO *14*
Refreshed, Seichuan pepper yogurt sorbet, crispy meringue

CHOCOLATE AND COFFEE TART *13*
Like a cappuccino

REGIONAL STRAWBERRIES *14*
Caramelized thin leaves, marmalade and juice

SEASONAL FRUITS *13*
Jasmine jelly, corn flakes

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.