



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.

Carbon labels by Klimato

Did you know that food accounts for roughly one third of global greenhouse gas emissions ?
We have partnered with Klimato to empower you to make informed, environmentally conscious decisions about your meals.

WHAT IS THE CLIMATE IMPACT OF YOUR MEAL ?



The labels indicate the CO₂e emissions of a portion of food (kg CO₂e/portion) and a grade (A-E) reflecting its relative impact on the climate.
The CO₂e data is provided by our sustainable development partner, Klimato.



» *Domaine Reine Margot* «

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



16 *Marguerite* 06

Bouchées Marguerite

Our Chef's signature dish in honour of Marguerite de Valois.
These royal «bouchées» are served with Marguerite Salad made of herbs from the garden.

To share

CHEESE GOUGÈRES 9 (C)

Starters

HARVEST OF THE GARDEN'S SOUP 17 (A)
Garlic chives, horseradish

COLORS OF AUTOMN VEGETABLES 19 (A)
Persimmon vinaigrette, chestnut cream

IKEJIME AMBERJACK CRUDO 24 (C)
Citrus, seaweed, Vietnamese coriander

NATURAL SCALLOPS 22 (E)
Refreshed with verjuice, fig leaves, radish

MARINATED AND ROASTED CAULIFLOWER 19 (A)
Tangy miso, cheese foam and brown butter

ROASTED SEASONAL VEGETABLES 28 (B)
Vegetables & herb sauce

SWEETBREADS 37 (E)
Mushrooms & spinach, blanquette sauce

LOBSTER AND BEETROOT 39 (E)
Creamy lobster sauce with tarragon

Mains

PEARLESCENT TURBOT FILLET 40 (E)
Celeriac, red apple condiment, smoked cider nage

COD IN IODISED STEAM 36 (C)
Fregola sarda, sautéed mushrooms, mushroom cream

CRISPY FARM RAISED PORK 34 (C)
Italian chicory, pear, mashed quince

GUINEA FOWL REINE MARGOT STYLE 38 (D)
Cauliflower mushrooms, chestnuts, lobster oil

EINKORN, ROASTED VEGETABLES 26 (A)
Carrot juice, hay foam

» Sides «

Roasted autumn vegetables 8 (A)
Spinach shoots with parmesan cream 8 (B)
Homemade French fries 8 (A)

Cheeses

FRESH AND MATURED CHEESES 17 (E)
Marguerite's salad

Desserts

FIG TARTLET BOURDALOUE STYLE 14 (A)
Oatmeal milk foam infused with fig leaves

CHOCOLATE BABA 14 (B)
Soaked in cocoa juice, Manjari cream 64%

PEAR COOKED IN CARAMEL SYRUP 14 (A)
Hazelnut emulsion, blown caramel

AUTOMN CITRUS VACHERIN 14 (B)
Tangerine sorbet, combawa custard

VEGETARIAN

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.