



➤ *Domaine Reine Margot* ◀

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



Sunday Barbecue

16 Marguerite 06

Sunday Barbecue 65

Starter to share

Choice of barbecue

Fish

Meats

Vegetables

*Barbecue mains are served with roasted baby potatoes
and Marguerite herb salad.*

Buffet of sweet delights

Champagnes 12,5 CL / 75CL

Pommery Apanage Brut 19 / 110

Pommery Apanage Rosé 22 / 145

Taittinger Brut — / 110

Taittinger Prestige Rosé — / 130

SPARKLING NO ALCOHOL *French Bloom Pétillant BIO 16 / 75*

Selection of wines

WHITE WINES 15 CL / 75CL

Chablis AOP, Jean-Marc Brocard 15 / 60

Pouilly-Fumé AOP, Domaine Veneau 14 / 56

Vin de France, Chapeau Melon 10 / 40

Languedoc AOP, Domaine Ortola Cuvée Nautica 13 / 52

VIN DOUX NATUREL *Jurançon moelleux AOP, Château Jolys 16 / 64*

RED WINES 15 CL / 75CL

Morgon AOP, Château de Pizay 14 / 56

Chinon AOP, Domaine P. Sourdis, Le Moulin à Tan AB 12 / 48

Côtes-du-Rhône AOP, Cuvée Fabre AB 10 / 40

Bordeaux AOC, Château de la Vieille Chapelle Tradition 15 / 60

ROSE WINES 15 CL / 75CL

Côtes-de-Provence AOP, La Vie en Rose de Roubine 12 / 48

Méditerranée IGP Leos Cuvée Augusta AB 2023 — / 60
Available as Magnum (150cl) - 130 and Jéroboam (3L) - 330

ALL OUR FRUITS AND VEGETABLES COME FROM SUSTAINABLE AGRICULTURE. ALL OUR MEATS ARE BORN,
RAISED, AND CUT UP IN FRANCE. ALL OUR FISH COME FROM RESPONSIBLE AND SUSTAINABLE FISHING.
THE CATERING TEAM HAS MADE IT A POINT OF HONOR TO RECYCLE ALL FOOD WASTE.
ALLERGEN MENU AVAILABLE UPON REQUEST. NET PRICES IN EUROS, TAXES AND SERVICE INCLUDED.