



## 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 CO<sub>2</sub>e emissions of a portion of food (kg CO<sub>2</sub>e/portion) and a grade (A-E) reflecting its relative impact on the climate.  
The CO<sub>2</sub>e 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  0.14  
kg CO<sub>2</sub>e

HEART OF THE GARDEN 12  0.10  
kg CO<sub>2</sub>e  
*Whole Camus artichoke, tarragon and sorrel cream*

### Starters

HEIRLOOM TOMATO AND PIQUILLOS GAZPACHO 17  0.08  
kg CO<sub>2</sub>e  
*Char-grilled watermelon*

IKEJIME AMBERJACK CEVICHE 24  0.41  
kg CO<sub>2</sub>e  
*Cucumber, coconut, lemongrass*

BEEF TARTARE 22  3.05  
kg CO<sub>2</sub>e  
*Smoked eel, crispy rice, garden greens*

STRACIATELLA DI BUFFALA 20  0.60  
kg CO<sub>2</sub>e  
*Melons, Coppa from Jura, pumpkin seeds condiment*

GARDEN VEGETABLE CARPACCIO 19  0.04  
kg CO<sub>2</sub>e  
*Rhubarb, capers, wild herbs from the garden*

ROASTED SEASONAL VEGETABLES 28  0.11  
kg CO<sub>2</sub>e  
*Vegetable & herb sauce*

SWEETBREADS 38  1.87  
kg CO<sub>2</sub>e  
*Mushrooms & spinach, blanquette sauce*

LOBSTER AND ZUCCHINI 41  2.60  
kg CO<sub>2</sub>e  
*Creamy lobster sauce with dill*

### Mains

WILD TURBOT ROASTED ON THE BONE 42  2.00  
kg CO<sub>2</sub>e  
*Summer zucchini, preserved lemon*

CHAR-GRILLED OCTOPUS 37  0.66  
kg CO<sub>2</sub>e  
*Coco de Paimpol in virgin sauce, bell peppers emulsion*

FARMHOUSE VEAL BREAST CONFIT FOR 8 HOURS 34  2.78  
kg CO<sub>2</sub>e  
*Green and wax beans, satay condiment*

PAN SEARED BEEF FILLET 44  3.93  
kg CO<sub>2</sub>e  
*Pickled, confit and glazed eggplants, creamy cashew nuts*

BULGUR WITH ROASTED GARDEN VEGETABLES 26  0.09  
kg CO<sub>2</sub>e  
*Fresh feta cheese, char-grilled lemon condiment*

### Sides

Roasted summer vegetables 8  0.07  
kg CO<sub>2</sub>e

Spinach shoots with parmesan cream 8  0.20  
kg CO<sub>2</sub>e

Homemade French fries 8  0.02  
kg CO<sub>2</sub>e

### Cheeses

FRESH & MATURED CHEESE SELECTION 17  0.43  
kg CO<sub>2</sub>e  
*Marguerite's salad*

### Desserts

OLD FASHIONED ROASTED PEACH 14  0.07  
kg CO<sub>2</sub>e  
*Almonds' moelleux, fior di latte ice cream*

ILLANKA CHOCOLATE 14  0.17  
kg CO<sub>2</sub>e  
*Blackcurrant compote, cocoa streussel*

RASPBERRY 14  0.10  
kg CO<sub>2</sub>e  
*Caramelized thin leaves, tarragon vinaigrette*

COUPE MARGUERITE STRAWBERRY MELBA STYLE 14  0.19  
kg CO<sub>2</sub>e  
*Garden strawberries, vanilla ice cream, strawberry sorbet, verbena chantilly*

 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.