



PÂTISSERIE MARGOT





A PARISIAN CORNER
IN THE HEART OF IBIZA ...



OUR “VIENNOISERIES”

are meticulously handmade in our Ibiza laboratory



TRADITIONAL FRENCH CROISSANT



The best croissant in Ibiza, homemade in the French culinary tradition

*“you can’t buy **happiness**, but
you can buy a **croissant**, and
that is kind of the **same thing** ...”*



OUR PROCESS



All our products including these croissants are made
in house in our laboratory in Ibiza Center



PAIN AU CHOCOLAT



The classic Pain Au Chocolat , featuring two batons of dark chocolate
The perfect balance of pastry and chocolate

PAIN SUISSE



A exquisite variation on pain au chocolat made from puff pastry filled with vanilla pastry cream and chocolate chips



ROULÉ À LA CANNELLE



A flaky, layered rolled brioche infused with luxurious warm cinnamon

ROULÉ AUX POMMES



A flaky rolled brioche filled with warm apple confits

LA BAGUETTE

BREAD
BREAD
BREAD
BREAD



**DISCOVER THE PERFECT
CRUNCH WITH OUR
FRESHLY BAKED DRY BREAD**

PARIS MON AMOUR





OUR CAKES



PISTACHIO CARIBE CAKE



Pistachio raspberry tart with a Speculoos / **hazelnuts cookie crust** ??, pistachio almond cream, raspberry top and crunchy pistachios.



LA DACQUOISE À LA FRAISE



Layers of light and airy almond flour cake lined with strawberry compote, finished with delicate Tahitian vanilla cream and fresh strawberries

LA TARTE CITRON MERINGUÉE



Sweet pastry shell with lemon cream, yuzu-infused white chocolate and a delicious meringue topping



LA GIANDUJA



A luxurious dessert featuring layers of rich Sacher biscuit, smooth gianduja crèmeux, and decadent chocolate mousse, all elegantly finished with a glossy mirror glaze



OUR MINI PASTRIES

EASY TO TAKE AWAY ...



PASSION BAHIBE



Decadent Bahibe 46% filled with milk chocolate mousse and a tangy passion fruit cream and a circle of passion fruit gel on top hooded by a chocolate cookie crumb bases



LA MINI DACQUOISE



LA PIÑA COLADA



A reinvented cocktail in a coconut mousse filled with pineapple compote, piña colada crémeux, lime sponge and coconut streusel

LA MINI TARTE AU CITRON MERINGUÉE



TARTELETTE DE FRUITS ROUGES



Sweet pastry shell filed with vanilla pastry cream and some fresh red berries on the top



LE CARROT CAKE



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Moist carrot sponge in a white chocolate shell
with cream cheese frosting



LE MINI GIANDUJA



LE FAMEUX MILLE-FEUILLE



Inverted puff pastry layered with vanilla diplomat cream

LE BABA AU RHUM



Yeast baba sponge soaked in vanilla-rum syrup and a vanilla diplomat cream on the top

THE FAMOUS “FLAN PARISIEN”



A parisian egg custard tart puff pastry

THE RED BERRIES “FLAN PARISIEN”



A parisian egg custard tart puff pastry
with red forest fruits on the top

LE FRENCHY MACARON

DELICIOUS FLAVOURS





strawberry



chocolate



lemon



vanilla



“Les **macarons**, c’est comme **toi**
craquants au-dehors
et **moelleux** en-dedans” ...

LES MADELEINES



Strawberries / Lemon / Gooseberries

A classic French sponge cake with a light, airy texture, baked in a shell-shaped mold, and flavored with a hint of lemon

“Je portai à mes lèvres une cuillerée du thé où j'avais laissé s'amollir un morceau de madeleine. Mais à l'instant même où la gorgée mêlée des miettes du gâteau toucha mon palais, je tressaillis, attentif à ce qui se passait d'extraordinaire en moi”

MARCEL PROUST



LE CANNELÉ BORDELAIS



A small, fluted pastry with a caramelized crust and a tender, custardy center, delicately flavored with vanilla and rum



LE TEA TIME SALÉ À LA FRANÇAISE



Choose a selection of our marvelous salty “chefs d’oeuvre” and refill it with **truffle**, **caviar**, **foie gras** or many more ...

LE MINI CROQUE-MONSIEUR BRIOCHÉ



Choice of braised ham or roasted turkey breast & comté
cheese and bechamel over fresh baked brioche.
For truffle lovers, we can add you on top ;)

CAVIAR POTATO



Exquisite chou filled up with cream and caviar on the top

TERRINE DE FOIE GRAS



Mini “pièce montée” of rich and buttery foie gras terrine with toasted brioche and fig compote sprinkled with pistachio on top

SAUMON BRIOCHÉ



Brioche filled with smoked salmon, avocado, philadelphia cheese and
rocket salad

OEUFS BROUILLÉS À LA TRUFFE



The traditional and golden French scrambled eggs with fresh black truffle, served with brioche

BENEDICTS EGGS



Traditional eggs Benedict on a lightly toasted brioche with hollandaise sauce topped with choice of salmon, ham or caviar

CLUB SANDWITCH DE CANARD



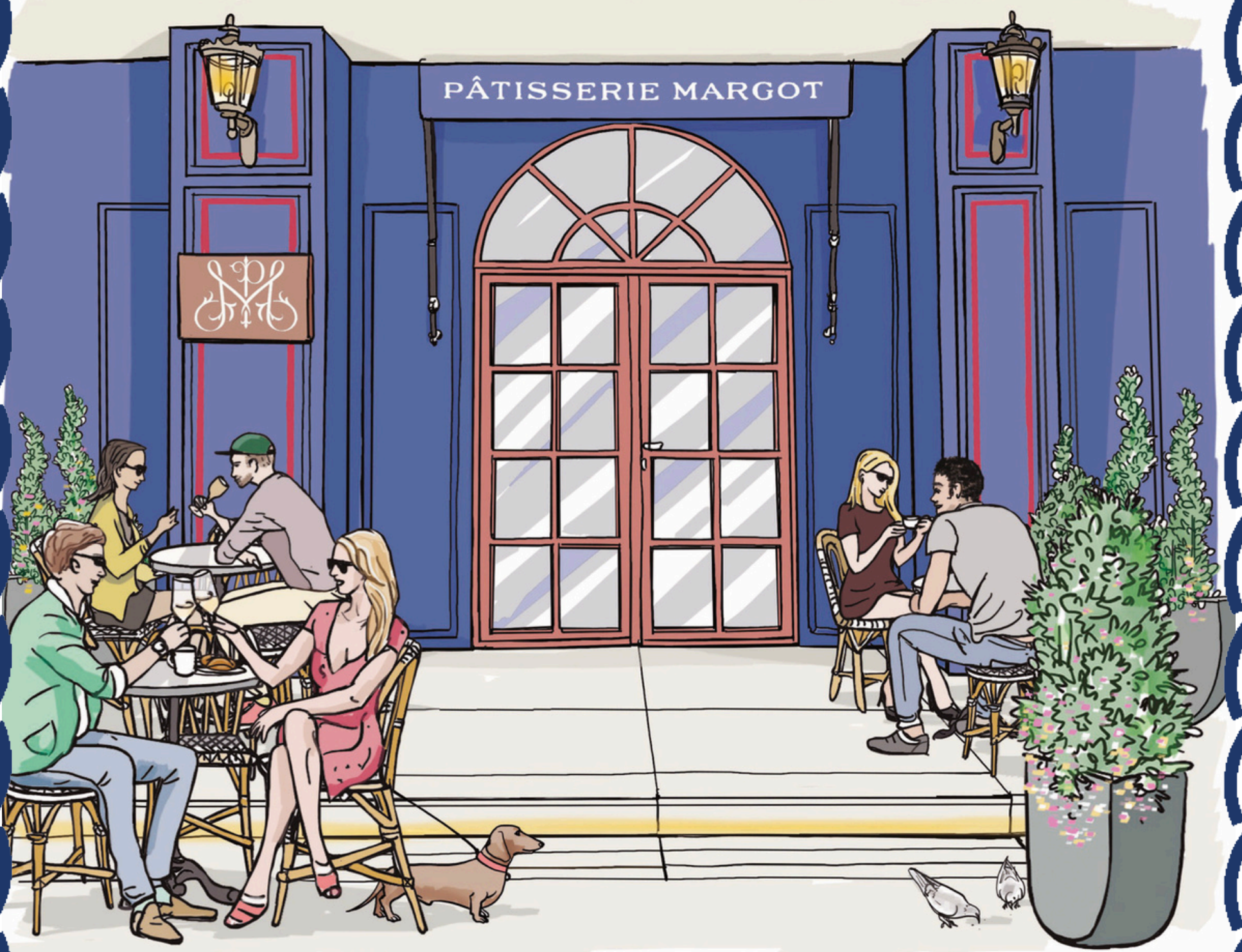
Mini club sandwich filled with duck, gherkin, coriander stalk, green apple, oil, lime and salt de Ibiza

CROISSANT À LA TOMATE



A salty flavor croissant with tomatoes cherry on top

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CONTACT US



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