

SALONS DE
L'AVEYRON
PARIS BERCY

THE COUNTERS
Spring / Summer 2023
LES MENUS DU CHEF VINCENT THIESSÉ

SOUTHLANDS COUNTER

ALL THE FLAVOURS OF THE SUN FOR A COUNTER FULL OF COLOUR AND FLAVOUR

SALONS DE
L'AVEYRON
PARIS BERCY

/ 600g per guest

GASPACHOS - 100g

- Tomatoes / red fruits / balsamic vinegar / olive oil
- Courgettes / mint / goat cheese / buckwheat

PINTXOS - 40g

- Bread / ricotta / raw ham / cherry tomatoes / basil
- Bread / tapenade / primavera vegetables

SLICES - 80g

- Assortment of cold cuts

SALADS - 80g

- Feta cheese / raspberries / strawberries / mint / basil
- Chickpeas / tomatoes / tuna / herbs

SMALL STARTERS - 40g

- Seasonal Vegetable Hummus / pesto with other seasonal vegetables
- Burrata / asparagus / gremolata

HOT MEALS - 100g

- Pepinette / cream / Parmigiano Reggiano
- Tajine / chicken / preserved lemons / olives / coriander
- Niçoise of vegetables / cod petals / pistou

CHEESES - 40g

- Cheese buffet selected by our Master Cheesemaker, Eric Lefevre - MOF - Fromagerie de Paris, 75012

THE DESSERTS - 120g

- Melon / watermelon / hibiscus soup
- Mini baba / limoncello / strawberries / whipped cream
- Roasted apricots / honey / rosemary / Greek yogurt / olive oil
- Forest fruit compote / mascarpone mousse / amaretti
- Oriental delights



Photos non contractuelles

Proposals can be modified by our Chefs according to the seasonality and the arrivals.

COUNTER FLAVOURS OF OUR REGIONS

ALL THE FLAVOURS OF FRANCE FOR A COLOURFUL COUNTER

SALONS DE
L'AVEYRON
PARIS BERCY

/ 600g per guest

COMME À L'APÉRO - 40g

- Tartines / nougat de chèvre frais / tomates cerises
- Tartines / rillettes de saumon / algues

AS AT APÉRO - 40g

- Spreads / fresh goat cheese nougat / cherry tomatoes
- Spreads / salmon rillettes / seaweed

SMALL STARTERS - 40g

- Tabbouleh with Brittany cauliflower / tomatoes / basil / mint
- Charentais melon / raw ham / riquette / balsamic vinegar

SLICES - 80g

- Assortment of charcuterie from Aveyron

SALADS - 80g

- Lyonnaise / frisée / poached egg / lardons / croutons
- Niçoise of vegetables / poached egg / red basil

PISSALADIÈRE AND FLAMMED PIE - 60g

- Pissaladière / onions / olives
- Flammekueche / fresh cream / bacon / comté cheese

HOT MEALS - 100g

- Axoa / vegetables / Camargue rice
- Beef / olives / rosemary / vegetables
- Pollack / peppers / onions / basquaise

CHEESE - 60g

- Buffet of cheeses from our regions, selected by our Master Cheesemaker Eric Lefevre - MOF - Fromagerie de Paris, 75012

LES DESSERTS - 120g

- Basque cake / cherries
- Cannelés from Bordeaux
- Homemade Pithiviers
- Clafoutis / seasonal fruits
- Fruit



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NATURAL COUNTER

EAT HEALTHIER WHILE RESPECTING THE PLANET WITH RAW PRODUCTS BASED ON
VEGETABLES, CHEESE, EGGS AND LITTLE MEAT

/ 600g per guest

COLD SEASON VELUTES - 100g

- Melon / honey / pumpkin seeds
- Cucumber / peas / lime / mint

BAGGELS - 60g

- Cream cheese / tuna / tomato / basil
- Hummus / radish / coriander

THE VEGGIE FINE TART - 40g

- Aubergine / mozzarella / riquette
- Tapenade / tomatoes / pesto

BUDDHAS BOWLS - 80g

- Rice / kiwi / red onions / cherry tomatoes / corn
- Rice / watermelon / carrots / edamame / hard boiled egg
- sweet soy sauce / sweet and sour sauce

SMALL STARTERS - 60g

- Ceviche of pollack / coriander / lime
- Courgette tabbouleh / tomato confit / mint

SHARED FROSTS - 100g

- Grilled meat / carrots / peas / mushrooms
- Poultry / rice / herbs
- Tagliatelle / grilled vegetables / shrimp / oregano

CHEESE - 60g

- Cheese buffet selected by our Master Cheesemaker,
Eric Lefevre, MOF since 2014 - Fromagerie de Paris, 75012

DESSERTS - 100g

- Pavlova / strawberry / vanilla
- Chia seeds / milk / seasonal fruit
- Thin tart / almonds / nectarines / tarragon
- Pistachio cream / cherries / chocolate shavings
- Seasonal fruits / dried fruits and sweets

OPTION WITH A CHEF - 80g

- Fillet of salmon gravelax
- Claw of raw ham



FLEXITARIAN COUNTER

TO EAT IN THE CITY IN AN ATMOSPHERE OF EVER MORE INNOVATIVE REINVENTING GASTRONOMY
IN THE CITY IN AN ATMOSPHERE OF EVER MORE INNOVATIVE

/ 600g per guest

Urban vegetable garden

SALADS - 80gr

- Thai cucumber salad / ginger / lemongrass / soy sauce
- Tomato tartar / pickles / parsley / capers

BANH MI - 40g

- Coleslaw / mint / miso sauce
- Tofu / radish / coriander

Street food

LES SANDWICHES XXL - 60g

- chesse / cheddar / green apple
- Baguette / raw ham / butter / *riquette*

THE BURRITOS - 40gr

- Effiloché of duck / spring onion / spinach
- Red beans / rice / herbs

Street food (continued)

LARGE PIZZA SLICE - 80g

- Tomato sauce / mozzarella / grilled vegetables
- Fresh cream / burrata / oregano / olive oil

GUA BAO - 60g

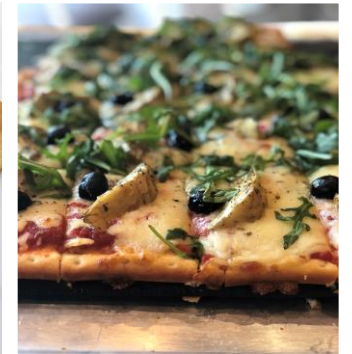
- Beef / mint / coriander / peanut
- Asparagus / egg / wasabi

SLAVES - 140g

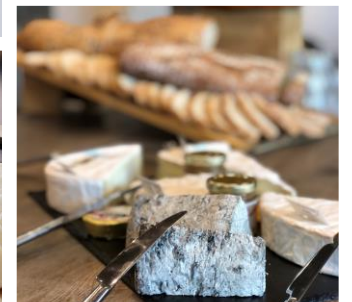
- Cured beef and poultry planks
- Assorted cheeses
- Butter boards

THE BAR DESSERTS - 100g

- Acai bowl with red fruits
- Chocolate hummus
- Multicolored donuts
- Blueberry trifle
- Fresh seasonal fruits



Photos non contractuelles



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VEGAN LACTOSE-FREE COUNTER

WHY NOT A NICE COUNTER ELABORATED WITH VEGETABLES, FRUITS, CEREALS, LEGUMES AND A FEW TASTY SEEDS?

/ 620g per guest

COLD SEASON SOUPS - 100g

- Melon / honey / pumpkin seeds
- Peas / lime / zucchini / mint

MINI SALADS - 100g

- Thai cucumber salad / ginger / lemongrass / soy
- Tomato tartar / pickles / parsley / capers

TINS OF WRAPS - 60g

- Eggplant caviar / tomatoes / basil
- Hummus / radish / coriander / tomato confit

BANH MI WITH VEGETABLES - 60g

- Coleslaw / mint / miso sauce
- Tofu / radish / coriander

THIN VEGGIES PIES - 60g

- Eggplant / mozzarella / riquette
- Tapenade / tomato / pesto

SMALL COLD DISHES - 80g

- Zucchini tabbouleh / tomato confit / mint
- Vegetable ceviche / coriander / lime

FRY-PANS TO SHARE - 100g

- Grenaille potatoes / carrots / peas / mushrooms
- Tagliatelle / grilled vegetables / oregano

DESSERTS - 120g

- Chia seeds / vegetable milk / seasonal fruits
- Melon soup / watermelon / hibiscus
- Acai bowl with red fruits
- Wild berry compote / strawberry / raspberry



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