
SALONS DE
L'AVEYRON
PARIS BERCY

COCKTAILS
SPRING / SUMMER 2026

LES MENUS DU CHEF VINCENT THIESSÉ



Deeply rooted in the art of cooking, our experiences drive us to prioritize local, fresh, and flavorful products. Through close collaboration with our suppliers, we rigorously adhere to hygiene standards while embracing an eco-friendly approach: reducing packaging and waste. Our ingredients, carefully selected according to the season, are sourced as much as possible from the Île-de-France region. For us, the best cuisine is made with passion, and we hope that your gourmet break will be a moment of pure enjoyment.

Today, prepare to awaken your taste buds... We are pleased to present our Spring / Summer 2026 menu.

Vincent Thiessé & Pascal Noyer



L'ESPLANADE / 24-PIECE COCKTAIL PLATTER

A GOURMET EXPERIENCE SERVED TO YOUR GUESTS IN THE FORM OF COCKTAIL BITES, SMALL SEASONAL SALADS,
A HOT CASSOLETTE, A CHEESE PLATTER FEATURING LOCAL CHEESES, AND A SELECTION OF SWEETS

/ Assortment of 8 savoury cold items, 2 hot items, culinary demonstrations (2)*, cheese platter (3)*, 6 sweet items.
460g per person

COLD PLATTERS - 6 pieces / 100g

- Canapé with truffle crumble cream
- Poached prawn, tart apple and fresh mint
- Shortbread, pea cream and smoked salmon
- Moist pastrami cake with old-fashioned mustard cream
- Cucumber, mint hummus and feta
- Shortbread, parmesan cream and bell pepper
- Crisp green asparagus, chicken and bay leaf-infused cream
- Courgette patty, aubergine caviar and sun-dried tomato – vegetarian
- Shortbread, sweetcorn cream with Espelette pepper and piquillo peppers
- Artichoke caviar, kohlrabi, candied lemon and smoked almond

1 VEGETABLE SKEWER – 30g

- Cherry tomatoes / pesto
- Courgettes / peppers / coriander

1 MINUTE DISH – 20g

- Ricotta / scallops / summer truffles (seasonal) / rocket and cress
- Hummus / prawns / coriander

1 VERRINE - 30g

- Greek yoghurt / gravlax salmon / poppy seeds
- Asparagus / hard-boiled egg / wasabi

1 BODEGA SALAD - 20g

- Strawberries / tomatoes / olive oil / balsamic vinegar / basil
- Green salad / fresh goat's cheese / sun-dried tomatoes

HOT DISHES - 2 pieces / 50g

- Salmon croque
- Mini samosa
- Cheese gougères
- Chicken pastilla

1 CASSOLETTE - 100g

- Spring vegetable curry / coconut milk / ginger / lemongrass
- Orzo / tuna / peas / tomato sauce / rosemary
- Sautéed beef / olives / tomatoes / aubergines

CHEESE PLATTER – 50g

- French AOP cheeses, selected by Eric Lefèvre, Meilleur Ouvrier de France – Fromagerie de Paris, 75012

SWEETS - 4 pieces / 60g

- Hibiscus and raspberry baba
- Praline chocolate lollipop
- Vanilla bite, almond crunch with fleur de sel
- All-chocolate brownie
- Melon calisson
- Raw almond biscuit and apricot compote
- Lemon and olive oil cake
- Hibiscus apple, hibiscus gel, balsamic vinegar



ST-GERMAIN-DES-PRÉS / 24-PIECE COCKTAIL RECEPTION WITH ENTERTAINMENT

A COCKTAIL RECEPTION FEATURING COLD SAVOURY HAPPY HOUR SNACKS, 'LAST-MINUTE' ITEMS (PREPARED AT THE VERY LAST MOMENT), HOT AND COLD LIVE COOKING STATIONS PREPARED BY OUR CHEFS, AND DELICIOUS SWEET TREATS TO ROUND OFF THIS EXPLOSION OF FLAVOURS AND COLOURS

/ Assortment of 8 savoury cold items, 4 hot items, culinary demonstrations (2)*, cheese platter (2)*, 6 sweet items./ 510g per person

COLD PLATTERS - 6 pieces / 100g

- Herring caviar, Granny Smith apple and radish
- Prawns, sugar snap peas, saffron aioli
- Marinated salmon, red cabbage pickles, wasabi mustard
- Smoked quail, tarama, nori sheet
- Pink veal piccata, radishes and smoked mustard
- Teriyaki-marinated beef and morel mushrooms
- Canapé with truffle shavings cream
- Courgette patty, aubergine caviar and sun-dried tomato – vegetarian
- Asparagus and sweet clover infusion
- Strawberry, creamy peas and candied lemon
- Mint and pea tartlet, a dash of chilli oil

1 VEGETABLE SKEWER - 30g

- Candied tomatoes / artichokes / basil
- Courgettes / peppers / coriander

1 MINUTE DISH - 20g

- Ricotta / scallops / summer truffles / rocket and cress
- Hummus / prawns / coriander

HOT ITEMS - 4 pieces / 80g

- Vegetarian croque
- Quail mignonette
- Emmental gougère
- Mini salmon croque

1 COLD DISH - 50g

- Sea bass tartare / lime / watermelon / strawberry / basil

1 HOT DISH - 80g

- Roasted rib of beef / mixed-coloured courgettes / thyme flower reduction

CHEESE PLATTER - 50g

- French AOP cheeses, selected by Eric Lefèvre, Meilleur Ouvrier de France – Fromagerie de Paris, 75012

SWEETS - 6 pieces / 100g

- Chocolate cream
- Raspberry blossom and sage
- Strawberry disc, wild strawberries
- Hazelnut shortbread with apple and rhubarb compote
- Almond panna cotta shortbread with peach and apricot compote
- Salted butter caramel and almond tartlet
- Vanilla bite with salted almond crunch
- Hibiscus apple, hibiscus gel and balsamic vinegar - plant-based



CLOSING RECEPTION

**SAVOURY OR SWEET CANAPÉS (4, 6 OR 8 PER PERSON) DRINKS CHARGED SEPARATELY -
STAFF COSTS CHARGED SEPARATELY**

- 4 savoury or sweet cocktail bites 15€ HT
- 6 savoury or sweet cocktail bites 21€ HT
- 8 savoury or sweet cocktail bites 28€ HT
- 10 savoury or sweet cocktail bites 35€ HT



COLD SAVOURY COCKTAIL BITES*

- Salmon and yuzu-infused cube
- Poached prawn, tart apple and fresh mint
- Moist pastrami cake with old-fashioned mustard cream
- Tender poultry, caramelised apricot and rosemary
- Fresh goat's cheese, olive and basil
- Cucumber, mint hummus and feta
- Shortbread, parmesan cream and bell pepper
- Strawberry, creamy peas and candied lemon
- Tender celery, creamy coconut beans and pickled onion – vegetarian
- Zucchini disc, aubergine caviar and sun-dried tomato – vegetarian

SWEET COCKTAIL BITES*

- Blackcurrant chocolate
- Praline chocolate lollipop
- Tigré from my childhood
- Fig, raspberry and rose water dome
- Melon, calisson
- Hibiscus apple, hibiscus gel and balsamic vinegar – vegetarian
- Raw almond biscuit and apricot compote
- Vanilla bite with salted almond crunch
- All-chocolate brownie
- Moist lemon cake with olive oil

APERITIF PACKAGES

Served as a buffet with a one-hour drinking period including soft drinks, Finesse Des Vergers artisan fruit juices, fizzy drinks, detox water, still and sparkling water

- Kir tradition et vin blanc 9€ HT
- Champagne Senez 15€ HT
- Champagne Philipponnat 20€ HT
- Crémant 10€ HT
- Sangria blanche ou rouge 8€ HT
- Punch planteur 9€ HT
- Tasting of AOC Languedoc Roussillon red and white wines
- Languedoc Roussillon et bières à la pression 10€ HT
- Champagne Senez (1 bouteille pour 5) et vins rouges et blancs AOC Languedoc Roussillon 18€ HT
- Champagne Senez (1 bouteille pour 5) et vins rouges et blancs AOC Languedoc Roussillon, whisky 20€ HT

DRINK PACKAGES

APÉRITIF PACKAGES

Served buffet style for one hour With non-alcoholic beverages, Finesse des Vergers fruit juices, sodas, still and sparkling water

Kir tradition et vin blanc	9€ HT
Champagne Senez	15€ HT
Champagne Philipponnat	21€ HT
Crémant	10€ HT
Sangria blanche ou rouge	8€ HT
Punch planteur	9€ HT
Dégustation Vins rouges et blancs AOC Languedoc Roussillon et bières à la pression	10€ HT
Champagne Senez (1 bouteille pour 5) et vins rouges et blancs AOC Languedoc Roussillon	18€ HT
Champagne Senez (1 bouteille pour 5) et vins rouges et blancs AOC Languedoc Roussillon, whisky	22€ HT

CHAMPAGNE – Price per bottle

Philipponnat	55€ HT
Senez Carte Blanche	39€ HT
Deutz brut classique	70€ HT

WORKING LUNCH

Based on 1 bottle for 4 people

CÉPAGE DU LANGUEDOC - IGP PAYS D'OC 8€ HT
La Lionne de l'Engarran, blanc et rouge

LES GRAPPES 10€ HT
Chapelle de Barbe Bordeaux rouge supérieur
Les Plantagenets, AOP Saumur blanc

WINE BAR FOR COCKTAILS AND COUNTERS

Based on 1 bottle for 4 people

WINE TASTING 9€ HT
Selection of current red and white wines

"SEDUCTION OF FRANCE" WINE TASTING 11€ HT
Château Maderot , Bordeaux rouge Grave
Haute Côte de Beaune, Aoc, domaine Billard, Bourgogne rouge
Les Châtaigniers, Sancerre blanc
Les Planchants, Bourgogne blanc aligoté

PREMIUM LUNCH OR DINNER

Based on 1 bottle for 3 people

MILLÉSIMES 16€ HT
Les Clairières Val de Loire Vin Blanc Pouilly Fumé
Chateau Victoria - Vin Rouge Haut Médoc

VENDANGES 16€ HT
Vin Rouge St Emilion Château Robin des Moines
Vin Blanc AOC Montagny Mille Buis



THE ECO-FRIENDLY WINE CELLAR

Available by order - Price per bottle

SALONS DE
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PARIS BERCEY



DOMAINE DU SEIGNEUR

RHÔNE / CHÂTEAUNEUF-DU-PAPE, LIRAC, CÔTES DU RHÔNE



Born into a winemaking family established on the other side of the Rhône, Bernard Duseigneur took over the estate in 2002. After a stint in the City of London, he returned to his Mediterranean roots to continue the family legacy in Châteauneuf-du-Pape. Contrary to popular belief, the terroir is not solely composed of orange pebbles: it also includes red clay, limestone pebbles, marine sands, and silt from the banks of the Rhône. But great terroir alone is not enough: Bernard and his team foster soil vitality by encouraging flora and fauna, creating a true symbiosis between plant and terroir. This

approach, guided by respect for all living things, aims to preserve the integrity of the soil and reveal its potential with each vintage. "Seizing the opportunity that nature gives us, that's what biodynamics is for me," explains Bernard.



GREAT TERROIRS

Red, AOP Lirac "Antarès":

€32 (excl. VAT)

60% Grenache, 40% Mourvèdre - 50-year-old vines isolated by a thick forest barrier forming a natural boundary - hand-harvested - yield of 25 hl/ha - indigenous yeasts - separate vinifications in cement tanks with indigenous yeasts; the Mourvèdre is aged in one-year-old demi-muids for 12 months.

PLEASURE WINES

Red, AOP Côtes-du-Rhône "La Goutte du Seigneur":

€21 (excl. VAT)

50% Grenache, 50% Syrah - clay-limestone soil - 30-year-old vines - destemmed grapes - each grape variety is vinified separately. Maceration lasts an average of 2 to 3 weeks - aged in cement and stainless steel tanks.

PLEASURE WINES

White, VDF "La Goutte du Seigneur":

€21 excl. VAT

33% Grenache, 33% Bourboulenc, 33% Viognier - clay-limestone soil - 30-year-old vines - yield of 30hl/ha - direct pressing of all blended grape varieties - aged in stainless steel tanks.

THE ECO-FRIENDLY WINE CELLAR

Available by order - Price per bottle

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DOMAINE JOLIVET

RHÔNE / SAINT JOSEPH



Located in the northern Rhône Valley, in the historic heart of the Saint-Joseph appellation, the estate harvested its first grapes in 2014. After gaining experience in France and abroad, Bastien Jolivet returned to the family estate to make wine alongside his father. Together, they ceased selling grapes to produce their own wines.

The estate now covers 8 hectares, primarily planted with Saint-Joseph red and white grapes. The hillside vineyards, facing south/southeast, rest on granitic soils,

ideal for Syrah. The vines are cultivated by hand, with particular care to preserve the balance of the wines.

In the cellar, vinification is carried out traditionally in stainless steel tanks with temperature control. Aging and malolactic fermentation take place in barrels.

LA CUVÉE DE LOUIS

White, VDF "La Cuvée de Louis": €30 (excluding VAT)

40% Viognier, 40% Roussanne, and 20% Marsanne, planted in Saint Joseph at 300m altitude on a terroir composed entirely of granitic sands. Yield of 45 hl/ha. Very late harvest due to the altitude, but complete phenolic ripeness thanks to the wind, which keeps the grapes healthy. Total destemming. Fermentation for approximately fifteen days in stainless steel tanks. Aged for 6 months in old barrels and stainless steel tanks.

