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**SALONS DE**  
**L'AVEYRON**  
PARIS BERCY

**COUNTERS**  
**SPRING / SUMMER 2026**  
LES MENUS DU CHEF VINCENT THIESSÉ

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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



# REGIONAL COUNTER 2.0

GOURMET FRANCE COMES TO LIFE IN THIS COUNTER FEATURING FLAVOURFUL RECIPES

/ 660g per guest

## APÉRITIF-STYLE BITES – 40g

- Toasted bread / tapenade / tomatoes / basil
- Toasted bread / duck rillettes / radishes

## SMALL STARTERS – 60g

- Devilled eggs / asparagus / Comté cheese
- Pâté en croûte / poultry / apricot / rosemary

## SHARING BOARDS – 80g

- Selection of regional cured meats
- Gherkins, bread and butter

## SALADS – 80g

- Melon / cucumber / fresh goat's cheese / mint / basil / olive oil
- Peas / carrots / baby gem lettuce / shallots / parsley / honey / mustard

## TARTS – 60g

- Courgettes / tomatoes / rosemary / tian-style
- Puff pastry / aubergine caviar / crunchy vegetables / fine herbs

## HOT DISHES – 100g

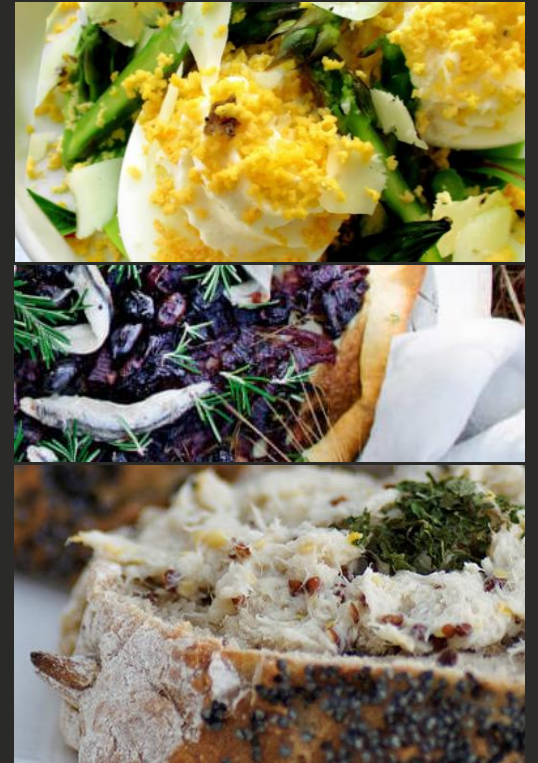
- Chicken fillet / Basquaise sauce / spelt / thyme flowers
- Mushroom bourguignon (button and wild mushrooms) / carrots / potatoes
- Salmon / Camargue rice / pistou sauce / cherry tomatoes

## CHEESE – 60g

- Regional cheese buffet, selected by our Master Cheesemonger Eric Lefevre MOF – Fromagerie de Paris, 75012
- Jams / breads / fresh fruit / dried fruit / butter

## DESSERTS – 160g

- Clafoutis / morello cherries / basil
- Mini baba / strawberries / verbena
- Baked vanilla custard / raspberries / Reims biscuits
- Bordeaux cannelés / kouign-amann
- Seasonal fresh fruit



# NATURAL & FLEXITARIAN COUNTER

EAT MORE HEALTHILY WHILE RESPECTING THE PLANET, WITH SIMPLE, WHOLESOME PRODUCTS BASED ON VEGETABLES, CHEESES, EGGS AND MINIMAL MEAT

/ 620g per guest

## SEASONAL COLD SOUP – 100g

- Cucumber / watermelon / feta / olive oil / basil / Espelette pepper

## SANDWICHES – 60g

- Salad / crunchy vegetables / satay / fine herbs
- Aubergine caviar / confit tomatoes / rocket

## SMALL BOWLS – 80g

- Quinoa / chickpeas / cherry tomatoes / kiwis / carrots / sesame
- Bulgur / red beans / sweetcorn / melon / radishes / alfalfa
- Sweet and savoury soy sauces / sweet and sour sauce

## MARINATED RAW DISHES – 60g

- Seasonal vegetable ceviche / lime / coriander
- Courgette tabbouleh / mint / parsley / olive oil / lemon juice

## SHARING DISHES – 100g

Vegetable curry / coconut milk / ginger / lemongrass  
Beef stir-fry / olives / tomatoes / aubergines  
Prawn rougail / ginger / lime / white rice

## CHEESE – 60g

French PDO cheeses, selected by Eric Lefèvre, Meilleur Ouvrier de France – Fromagerie de Paris, 75012  
Jams / breads / fresh fruit / dried fruit / butter

## DESSERTS – 160g

Meringue / pistachio cream / strawberries  
Rice pudding made with whole milk / stewed forest fruits  
Seasonal fruit carpaccio / honey / mint / freshly ground pepper  
Thin nectarine tart / lime / rosemary  
Seasonal fresh fruit / biscuits and sweet treats



# EAT'ALY COUNTER

ALL THE FLAVORS OF THE SUN FOR A COLOR-FILLED COUNTER

/ 660g per guest

## GAZPACHO - 100g

- Tomatoes / peppers / cucumber / onion / basil / raspberries

## FOCCACCIA - 40g

- Ricotta / grilled peppers / flat-leaf parsley / olive oil
- Mascarpone / tuna / capers / semi-dried cherry tomatoes

## SHARING BOARDS - 60g

- Selection of cured beef and poultry meats
- Vegetables / antipasti / breadsticks

## SALADS - 80g

- Mini penne / asparagus / cherry tomatoes / parsley / lemon / olive oil
- Burratina / roasted tomatoes / basil / olive oil

## SMALL BOWLS - 60g

- Organic boiled egg / mayonnaise / parmesan / olives / edible flowers
- Aubergines / tomatoes / capers / onion / mild garlic / olives / almonds

## HOT DISHES - 100g

- Creamy polenta / summer vegetables / pistou sauce / rocket
- Veal cacciatore / red peppers / olives
- Orzo / tuna / peas / tomato sauce / rosemary

## CHEESE - 60g

- Regional cheese buffet, selected by our Master Cheesemonger Eric Lefevre – MOF – Fromagerie de Paris, 75012
- Jams / breads / fresh fruit / dried fruit / butter

## DESSERTS - 160g

- Strawberry panna cotta / amaretti
- Chocolate fondant / pistachio cream
- Melon soup / lemon zest / honey / basil
- Cantucci / amaretti / lemon biscuits
- Seasonal fresh fruit



# 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

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## 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

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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.

