
SALONS DE
L'AVEYRON
PARIS BERCY

SIGNATURE MENU
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



BISTRONOMIC MENU

A REFINED, ON-TREND CUISINE BASED ON SEASONAL, REGIONAL PRODUCE,
SERVED IN A "CHIC BISTRO" STYLE

STARTERS

Soft-cooked egg / asparagus cream / croutons / chives / crunchy asparagus
Sea bream ceviche / leche de tigre / multicoloured radishes
Duck breast tataki / artichokes / baby leaves / edible flowers
Yellow and green courgette carpaccio / burratina / cherry tomatoes
Green spelt risotto / peas / spinach shoots / herb salad

MAIN COURSES

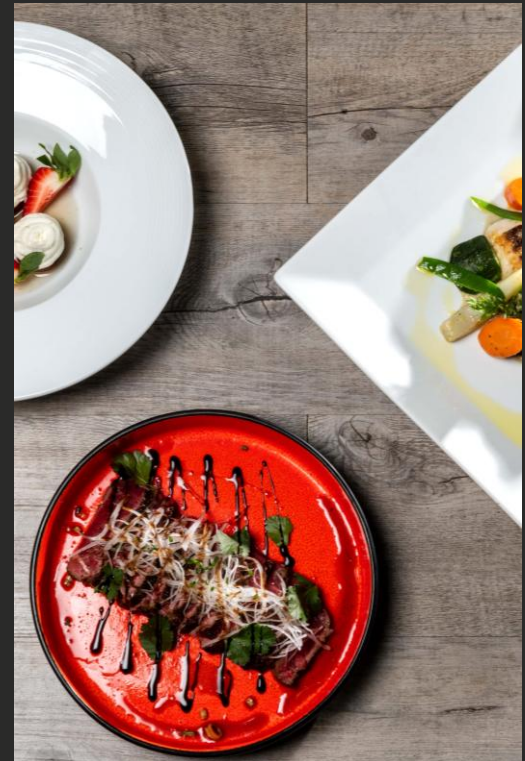
Seared tuna / almond sauce / girolle mushrooms / mangetout
Beef cut / potato ganache / chimichurri sauce / baby leaves
Salmon / roasted aubergine / miso sauce / pickled red onions
Cod loin / new vegetables / saffron broth
Duck fillet / hibiscus jus / pea mousseline / raspberries

DESSERTS

Summer fruit carpaccio / verbena syrup / melon sorbet
Candied lemon tart / sorbet / crumble / zest
Pavlova / chocolate / meringue / caramel ice cream / peanuts
Mini babas / limoncello syrup / strawberries / vanilla whipped cream
Floating island / red berry coulis / forest fruits / pink pralines

OPTION / CHEESE

Selected by our Master Cheesemonger, Eric Lefevre, MOF – Fromagerie de Paris, 75012 Paris



GASTRONOMIC MENU

AN INSTINCTIVE CUISINE, CRAFTED WITH GREAT CARE BY OUR CHEFS, ALWAYS INSPIRED BY INDULGENCE, WHERE THE PRESENTATION OF EACH DISH RIVAL THE FLAVOURS AND TEXTURES OF THE RECIPES

AMUSE-BOUCHE ACCORDING TO MARKET AVAILABILITY

STARTERS

Garden pea cream / langoustines / preserved lemon / spring onion
Grilled halloumi / heritage tomato medley / Kalamata olives / rocket
Half Maine lobster / carrot variation / girolle mushrooms / chives / lime
Fennel ravioli / crunchy radishes / melon / rosemary / honey
Sea bream carpaccio and tartare / vegetable purées / edible flowers

MAIN COURSES

Saddle of lamb / fine herbs / baby artichokes / roasted tomatoes
Pan-seared monkfish / saffron fish soup / new vegetables / red basil
Veal fillet / reduced jus / creamy polenta / parmesan / shaved summer truffle
John Dory fillet / black garlic jus / pak choi / shiitake mushrooms / baby carrots
Roasted duck breast / roasted nectarines / rosemary / asparagus / edible flowers

DESSERTS

Elderflower whipped cream / rhubarb / strawberries / crumble pieces
Lemon curd / ricotta mousse / raspberries / baby leaf salad / honey
Mara des Bois strawberry carpaccio / jasmine flower / grapefruit / lychee sorbet / meringue
Deconstructed vacherin / melon / lime sorbet / whipped cream / pistachios
Pistachio cream / roasted apricots (seasonal) / puffed rice / yoghurt ice cream

OPTION / CHEESE

Duo de Laguiole et Pérail
Duo de Brie de Meaux et Comté

French PDO cheeses, selected by Eric Lefèvre, Meilleur Ouvrier de France
Fromagerie de Paris, 75012



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.

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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.

