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

**WORKSHOPS**  
**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



# COLD SAVOURY WORKSHOPS

TO LEAVE A LASTING IMPRESSION ON YOUR GUESTS, WHY NOT OPT FOR A SAVOURY WORKSHOP PREPARED IN FRONT OF YOU BY OUR chefs LES ATELIERS SALÉS FROIDS

Service for 100 guests. Mini cold starters prepared by our chefs in front of your guests

## MEAT LOVERS

Beef cecina / broad bean hummus / light vinaigrette / sesame – 40g  
Duck foie gras terrine / vegetable crisps / bread shards – 25g + bread

€445 excl. VAT  
€495 excl. VAT

## VEGETARIANS

Sliced burrata / heritage tomatoes / olive oil / balsamic glaze – 45g  
Mixed raw and cooked vegetables / sweet and sour / honey / lemon – 45g

€395 excl. VAT  
€395 excl. VAT

## FROM THE SEA

Sea bass tartare / lime / watermelon / strawberry / basil – 40g  
Salmon gravlax / cucumber / peas / mint / raspberries – 40g

€445 excl. VAT  
€445 excl. VAT



# HOT SAVOURY WORKSHOPS

**TO LEAVE A LASTING IMPRESSION ON YOUR GUESTS, WHY NOT OPT FOR A HOT SAVOURY WORKSHOP PREPARED IN FRONT OF YOU BY OUR CHEFS**

Service for 100 guests. Mini hot dishes prepared by our chefs in front of your guests

## SEASONAL FLAVOURS

Risotto / green asparagus / parmesan – 60g

€295 excl. VAT

Vegetable axoa / onions / rosemary / Espelette pepper – 60g

€245 excl. VAT

## MEAT LOVERS

Roasted rib of beef / mixed courgettes / thyme-infused reduced jus – 60g

€530 excl. VAT

Roasted veal fillet / green asparagus / light jus / parmesan crisp – 60g

€530 excl. VAT

Roasted rack of lamb / potato ganache / chimichurri sauce – 60g

€495 excl. VAT

Duck breast / roasted seasonal fruits / garden peas / rosemary – 60g

€495 excl. VAT

## SHELLFISH & SEAFOOD

Poached Maine lobster / diced baby vegetables / tarragon – 60g

€530 excl. VAT

Roasted monkfish tail / ajo blanco / Kalamata olives / rocket – 60g

€495 excl. VAT

Red mullet fillets / roasted aubergines / pesto / semi-dried cherry tomatoes – 60g

€495 excl. VAT

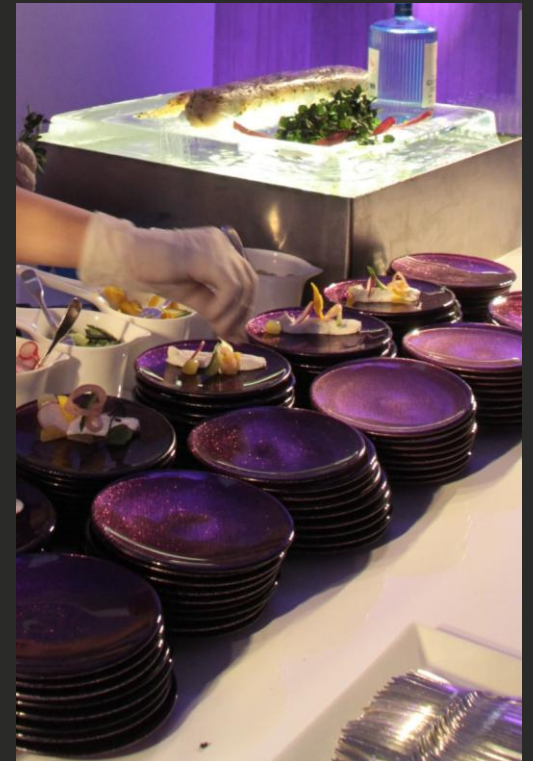
## FUN OR ALTERNATIVE

Buckwheat waffles / crunchy vegetables / wasabi cream / mixed edible flowers – 50g

€395 excl. VAT

Beef tartare / pistou / parmesan / confit tomatoes / pine nuts – 60g

€495 excl. VAT



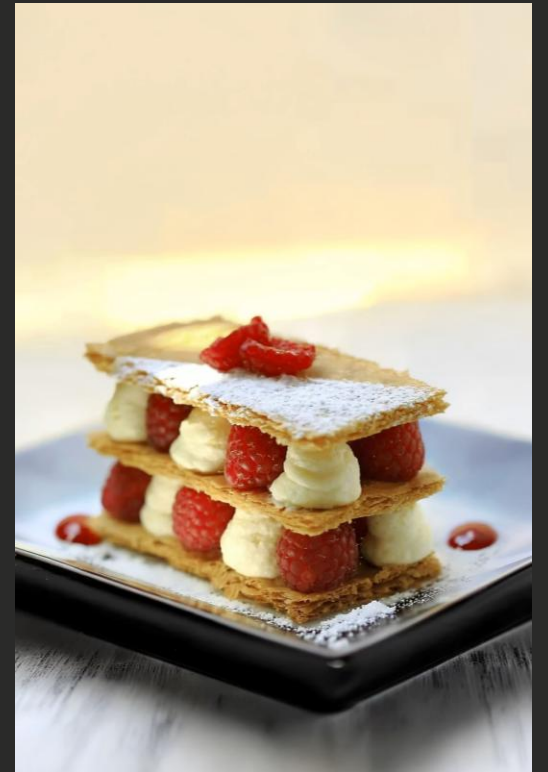
# LES ATELIERS SUCRÉS

POUR LAISSER UN SOUVENIR INOUBLIABLE À VOS CONVIVES POURQUOI NE PAS CRAQUER POUR UN ATELIER SUCRÉ RÉALISÉ DEVANT VOUS PAR NOS CHEFS

/ Prestation pour 100 personnes. Mini desserts réalisés par nos Chefs devant vos convives

## SWEET TREATS

- XXL millefeuille / red berry coulis / Madagascar vanilla whipped cream – 40g €395 excl. VAT
- Strawberry pavlova / hibiscus / meringue – 40g €395 excl. VAT
- Cherries (seasonal) / balsamic vinegar / cocoa sorbet / crumble – 40g €395 excl. VAT
- Apricot clafoutis / honey / rosemary / almond milk ice cream – 40g €395 excl. VAT
- Rhubarb / raspberries / coulis / sorbet / verbena – 40g €395 excl. VAT



# 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.

