SALONS DE L'AVEYRON
PARIS BERCY

LES ATELIERS
Autumn / Winter 2026-27
CHEF VINCENT THIESSÉ'S MENUS

What flavours await you this winter?

For several years, we have shared our passion for cooking and our expertise with you. We believe that food prepared with heart turns every lunch break into a delicious, convivial experience.

As the weather turns colder, I look forward to cooking with the best seasonal ingredients: squash, mushrooms, pears, apples and, soon, citrus fruits. Enjoy comforting slow-cooked dishes, savoury tarts and pies fresh from the oven, alongside Mediterranean specialities and regional favourites.

This commitment is also reflected in our sustainability approach: choosing seasonal produce and reducing packaging and waste.

Discover our Autumn/Winter 2026-2027 menu and enjoy!




Vincent Thiessé & Pascal Noyer



COLD SAVOURY LIVE COOKING STATIONS

TREAT YOUR GUESTS TO AN UNFORGETTABLE EXPERIENCE WITH OUR COLD SAVOURY STATIONS AND MINI DISHES PREPARED LIVE BEFORE THEIR EYES BY OUR CHEFS. *

/ Service for 100 guests.

FOR MEAT LOVERS

- Beef cecina / broccoli purée / walnuts / walnut oil
- Duck foie gras terrine / beetroot / fleur de sel / rare pepper

VEGETARIAN SELECTION

- Sliced burrata / pumpkin / seasonal mushrooms / hazelnut oil
- Raw and cooked vegetables / sweet and sour dressing / honey / lemon

FROM THE SEA

- Sea bream tartare / lime / peppers / green apple / chives
- Beetroot-cured salmon gravlax / Avruga / large blinis / crème fraîche / lemon



** Dishes may be adapted by our Chefs according to seasonality and the availability of fresh ingredients.*

HOT SAVOURY LIVE COOKING STATIONS

TREAT YOUR GUESTS TO AN UNFORGETTABLE EXPERIENCE WITH OUR HOT SAVOURY STATIONS AND MINI DISHES PREPARED LIVE BEFORE THEIR EYES BY OUR CHEFS. *

/ Service for 100 guests.

SEASONAL AROMAS

- Risotto / pumpkin / star anise
- Pépinettes pasta / cream / Parmesan wheel

FOR MEAT LOVERS

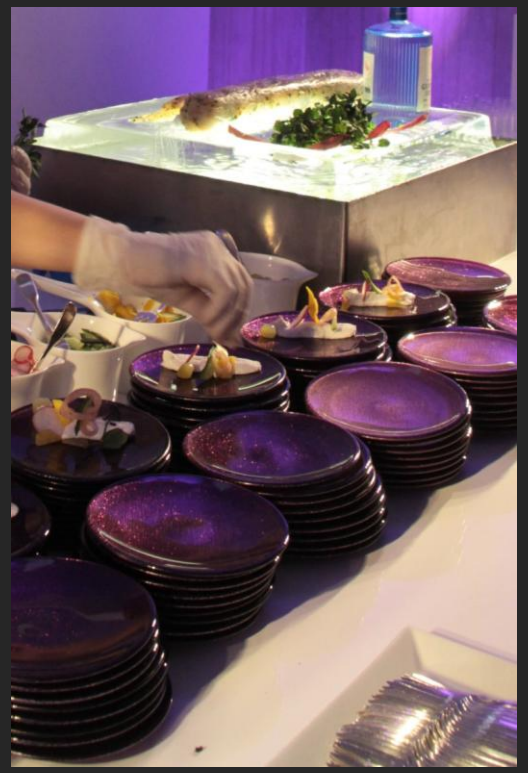
- Roast rib of beef / amaretto onion confit / spice-roasted butternut squash
- Roast veal fillet / glazed baby vegetables / brown butter jus
- Slow-cooked lamb shoulder / broccoli curry / smoked almonds
- Premium free-range chicken / potato ganache / reduced jus / truffles

SHELLFISH & SEAFOOD

- Poached lobster / bisque / blueberries
- Roast monkfish tail / almond sauce / bottarga / pak choi

FUN OR ALTERNATIVE

- Buckwheat waffles / salmon gravlax / lemon / herb cream cheese
- Cheeseburger / beef / tomatoes / gherkins / red onions / lettuce / sauces



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SWEET LIVE COOKING STATIONS

TREAT YOUR GUESTS TO AN UNFORGETTABLE EXPERIENCE WITH OUR SWEET STATIONS AND MINI DESSERTS PREPARED LIVE BEFORE THEIR EYES BY OUR CHEFS. *

/ Service for 100 guests.

SWEET TREATS

- A twist on lemon tart / lemon cream / sorbet / crumble
- Exotic fruit pavlova / sorbet / meringue / whipped cream / coulis / lime zest
- Mille-feuille / Madagascar vanilla cream / wild berry coulis
- Tiramisu made to order / sponge fingers / coffee / cocoa / amaretto
- Orchard fruit compote / seeds / sorbet / coulis

CRAVING CHOCOLATE?

- Chocolate fountain / fruit skewers / sweets



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