SALONS DE L'AVEYRON
PARIS BERCY

LES COCKTAILS
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

L'ESPLANADE / 24-PIECE COCKTAIL **

A DELICIOUS SELECTION FOR YOUR GUESTS: CANAPÉS, VERRINES, SEASONAL SALADS, A HOT MINI DISH, REGIONAL CHEESES AND SWEET TREATS *

** Equivalent portion / 550g

COLD CANAPÉS - 6 pieces / 120g
- Radish petal / salmon centre
- Cream canapé / truffle shavings
- Soft sponge / pastrami / wholegrain mustard cream
- Pickled turnip / wasabi / goji berries
- Gingerbread / pumpkin seeds / foie gras royale
- Tangy red cabbage savarin / black sesame cream
- Caramelised pineapple / slow-cooked chicken / Espelette pepper
- Kohlrabi / artichoke caviar / preserved lemon / smoked almond
- Mini black blinis / taramasalata / Avruga pearls

1 VEGETABLE SKEWER - 1 piece / 30g
- Beetroot / yellow carrot / mint
- Baby potatoes / mushrooms / sun-dried tomato

1 VERRINE - 1 piece / 30g
- Greek yoghurt / gravlax salmon / poppy seeds
- Pumpkin / anise / feta

1 SMALL BOWL SALAD - 3 pieces / 80g
- Quinoa tabbouleh / parsley / mint / raisins / turmeric
- Baby potatoes / prawns / Reykjavik sauce

HOT CANAPÉS - 2 pieces / 50g
- Salmon toasted sandwich
- Mini samosa
- Cheese gougères
- Chicken pastilla

1 HOT MINI DISH - 4 pieces / 100g
- Milanese risotto / saffron / scallops
- Duck cottage pie / gingerbread crumbs
- Coconut lentil dhal

CHEESE PLATTER - 3 pieces / 60g
- French PDO cheeses selected by Eric Lefèvre, Meilleur Ouvrier de France / Fromagerie de Paris, 75012

SWEET TREATS - 4 pieces / 80g
- Mini carrot cake
- Childhood-inspired tiger cake
- Lemon tartlet
- Rich chocolate brownie
- Mini mandarin baba
- Coconut financier / pineapple / lime
- Pecan crunch / vanilla cream
- Chocolate and passion fruit shortbread





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

ST-GERMAIN-DES-PRÉS / 26-PIECE COCKTAIL ** WITH LIVE COOKING STATIONS

A COCKTAIL SELECTION OF COLD SAVOURY CANAPÉS, MAKI, VERRINES, HOT CANAPÉS, COLD AND HOT DISHES PREPARED LIVE BY OUR CHEFS, AND DELICIOUS SWEET TREATS TO ROUND OFF THIS CELEBRATION OF FLAVOURS AND COLOURS *

** Equivalent portion / 590g

COLD CANAPÉS - 6 pieces / 120g
- Marinated salmon / pickled red cabbage / wasabi mustard
- Herring roe / Granny Smith apple / radish
- Poached prawn / samphire / Île de Ré pepper
- Teriyaki-marinated beef / morel mushroom
- Black diamond and gold duck foie gras
- Pink veal piccata / radish / smoked mustard
- Beetroot / chestnut cream / buckwheat
- Sweet potato calisson / morel / herb condiment
- Cream canapé / truffle shavings

1 VEGETABLE SKEWER - 1 piece / 20g
- Beetroot / yellow carrot / mint
- Baby potatoes / mushrooms / sun-dried tomato

1 MAKI SELECTION - 2 pieces / 40g

1 VERRINE - 1 piece / 30g
- Greek yoghurt / gravlax salmon / poppy seeds
- Pumpkin / anise / feta

HOT CANAPÉS - 4 pieces / 80g
- Vegetarian toasted sandwich
- Quail morsel
- Mini beef skewer / confit tomatoes
- Mini salmon toasted sandwich

1 COLD LIVE COOKING STATION - 2 pieces / 60g
- Sea bream tartare / lime / peppers / green apple / chives

1 HOT LIVE COOKING STATION - 2 pieces / 60g
- Roast rib of beef / amaretto onion confit / spiced roast butternut squash

CHEESE PLATTER - 2 pieces / 60g
- French PDO cheeses selected by Eric Lefèvre, Meilleur Ouvrier de France / Fromagerie de Paris, 75012

SWEET TREATS - 6 pieces / 120g
- Yuzu and chocolate tartlet
- Pecan crunch / vanilla cream
- Hazelnut shortbread / passion fruit / pumpkin
- Apple and mandarin tartlet / fir-infused veil
- Gingerbread / mirabelle plum
- Chai panna cotta shortbread / pear
- Lemon-infused pineapple / mango and tarragon condiment
- Soft chestnut cake





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