SALONS DE L'AVEYRON
PARIS BERCY

LES COMPTOIRS
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

REGIONAL SPECIALITIES COUNTER 2.0

THE FLAVOURS OF FRANCE IN A COLOURFUL BUFFET *

/ 620g per guest

APERITIF BITES - 60g
- Toasted bread / cervelle de Canut cheese spread / pepper
- Savoury waffles / mushrooms / Comté

SMALL STARTERS - 60g
- Duck pâté en croûte / chicory / sherry vinegar
- Beetroot tartare / fresh goat's cheese / walnuts / parsley

CHARCUTERIE BOARDS - 80g
- Selection of regional cured meats
- Gherkins / bread / butter

SALADS - 80g
- Leeks / hard-boiled eggs / citrus fruit / cumin oil
- Lentils / carrots / lamb's lettuce / pomegranate / vinaigrette

SAVOURY TARTS - 60g
- Pissaladière / onions / olives
- Flamiche tart / leeks / crème fraîche

HOT DISHES - 100g
- Savoury pie / potatoes / crème fraîche / parsley
- Pulled duck / pumpkin / gingerbread crumbs
- Bouillabaisse / fish / saffron broth

CHEESES - 60g
- Regional French cheese buffet, selected by our Master Cheesemonger Eric Lefèvre, Meilleur Ouvrier de France, Fromagerie de Paris, 75012
- Preserves / bread / fresh fruit / dried fruit / butter

DESSERTS - 120g
- Pear poached in wine / blackcurrant
- French custard tart
- Chocolate mousse / pistachio pieces
- Citrus fruit salad / spices / mint / meringue





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

EAT'ALY COUNTER

SUN-KISSED MEDITERRANEAN FLAVOURS IN A COLOURFUL BUFFET *

/ 620g per guest

CHARCUTERIE BOARDS & ANTIPASTI - 80g

- Bresaola / cecina / smoked turkey / grilled vegetables / breadsticks
- Butter / gherkins / capers / olives

PIZZAS TO SHARE - 60g

- Tomato / artichokes / olives / oregano / mozzarella
- Tomato / bresaola / pesto / Parmesan / lamb's lettuce

SALADS - 80g

- Fennel / mandarin / pomegranate / mint / pecorino
- Pasta / grilled vegetables / citrus fruit / coriander

SMALL COLD DISHES - 40g

- Burrata / truffle oil / baby spinach / preserved lemon
- Beetroot carpaccio / Parmesan shavings / pesto

GOURMET FOCACCIA - 80g

- Ricotta / olive oil / mushrooms / flat-leaf parsley
- Tapenade / baby spinach / confit tomatoes

HOT DISHES - 100g

- Mini penne / creamy mushroom sauce / Parmesan
- Tuna / risotto / tomato sauce / olives / oregano
- Chicken cacciatore

CHEESES - 60g

- Cheese buffet selected by our Master Cheesemonger Eric Lefèvre, Meilleur Ouvrier de France, Fromagerie de Paris, 75012
- Preserves / bread / fresh fruit / dried fruit / butter

DESSERTS - 120g

- Tiramisu / coffee / cocoa / cocoa nibs
- Clafoutis / apples / pistachios
- Cantucci / amaretti / lemon biscuits
- Fruit salad / limoncello / lime zest
- Fresh seasonal fruit





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NATURAL & FLEXITARIAN COUNTER

HEALTHIER, MORE PLANET-FRIENDLY CUISINE, CELEBRATING FRESH INGREDIENTS, VEGETABLES AND CHEESES WHILE USING LESS MEAT. *

/ 620g per guest

SEASONAL VELOUTÉ - 80g
- Pumpkin / almond milk / pumpkin seeds

FOCACCIAS - 60g
- Goat's cheese / fennel / orange / pepper
- Hummus / baby spinach / red onions

VEGETARIAN QUICHES - 60g
- Carrots / crunchy cabbage / ricotta / raisins
- Sweet potatoes / nutmeg / chia seeds / parsley

SMALL COLD DISHES - 60g
- Sliced burrata / preserved lemon / truffle oil
- Salmon tartare / mango / lime / coriander

HEALTHY BOWLS - 80g
- Rice / edamame / mango / beetroot / carrots / black sesame
- Rice / kidney beans / cucumber / sweetcorn / pomegranate / toasted sesame
- Savoury soy sauce / sweet soy sauce / sweet-and-sour sauce

INDIVIDUAL CASSEROLES TO ENJOY
- Seafood cassoulet
- Carrots / spices / chickpeas / pomegranate
- Veal / tarragon / Dijon mustard / baby potatoes

CHEESES - 60g
- Cheese buffet selected by our Master Cheesemonger Eric Lefèvre, Meilleur Ouvrier de France, Fromagerie de Paris, 75012
- Preserves / bread / fresh fruit / dried fruit / butter

DESSERTS - 120g
- Apples / pears / crumble
- Walnut cake / fromage blanc
- Pistachio cream / brownie pieces
- Assorted petits fours and sweet treats





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