SALONS DE L'AVEYRON
PARIS BERCY

LES SÉMINAIRES
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

THE LUNCHTIME EXPERIENCE

YOUR MAIN COURSE CAN BE SERVED TO SHARE OR INDIVIDUALLY PLATED *

STARTERS

Poultry pâté en croûte / mango / green peppercorns / Thai salad
Heritage beetroot tartare / lamb's lettuce / fresh goat's cheese / chives
Organic hard-boiled eggs / tuna / Greek yoghurt / wasabi / pickled red onions
Velouté of lentils / coconut milk / mushrooms / chestnut pieces

MAIN COURSES

Slow-braised beef shoulder / gratin dauphinois / red wine merchant sauce
Hake fillet / sweet potato mousseline / lime butter
Chicken supreme / risotto / Parmesan / reduced tarragon jus
Heritage vegetable tataki / soy sauce / sesame / pomegranate / baby leaves

DESSERTS

Dark chocolate fondant / mango / meringue
Madagascan vanilla crémeux / brown sugar / clementine
Pistachio custard tart / Granny Smith apple / pomegranate
Poached pear / pear sorbet / meringue

OPTIONAL / CHEESE

Selected by our Master Cheesemonger, Eric Lefèvre, Meilleur Ouvrier de France, Fromagerie de Paris, 75012 Paris



** Our Chefs may adapt dishes according to seasonality and ingredient availability.* *Vegetarian*

AVEYRON MENU

AUTHENTIC LOCAL PRODUCE ON YOUR PLATE *

/ Seated meal

STARTERS

Aligot croquettes / herb salad
Aveyron-style savoury pie / reduced thyme jus
Puy lentil salad / beetroot / Roquefort / honey / walnuts

MAIN COURSES

Soy and honey-glazed pike-perch / squid ink risotto / seasonal vegetables
Roast pork tenderloin / truffade potatoes / mushrooms
Slow-cooked beef / smoked bacon sauce / baby potatoes / Swiss chard

DESSERTS

Apple and pear crumble / verbena
Gentian baba / Chantilly cream / blackcurrant compote
Hazelnut shortbread / chestnut crémeux / spiced poached pear

OPTIONAL / CHEESE

Duo of Laguiole and Pérail cheeses
Selected by our Master Cheesemonger, Eric Lefèvre, Meilleur Ouvrier de France, Fromagerie de Paris, 75012 Paris







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