



# Signature lunches Fall / Winter 2023

Les menus du Chef Vincent Thiessé....





Our professional backgrounds have developed our talents but even more our passion for cooking.  
We love local products, tasty and fresh.

In daily contact with our suppliers, we produce your meals in compliance with hygiene standards.  
Supplies are seasonal and come as soon as we can from the Ile de France region. We take care to reduce our packaging and waste.

We are aware that the best cuisine is the one made with the heart.  
We hope that the culinary break of your working day will delight you.

Today, wake up your taste buds... We present our Autumn/ Winter 2023 card!



Vincent Thiessé



Pascal Noyer

# Bistronomie Menu

**TRENDY AND CAREFUL CUISINE BASED ON SEASONAL PRODUCTS FROM OUR REGIONS, SERVED IN A "BISTRO CHIC" SPIRIT**

## STARTERS

Iuna tataki / ginger / lemongrass / soy sauce / sprouts and flowers  
Burrata / mushrooms / walnuts / chioggia beets / Italian parsley  
Tartare of seasonal vegetables / seaweed / mint / olive oil  
Pollock ceviche / coriander / lime / kale  
Sweet potato / coconut / turmeric / scallop soup

## MAIN COURSES

Rump steak / potato *ganache* / bok choy cabbage / demi glace sauce  
Sea bream filet / Milanese risotto with saffron / almond sauce  
Fish & Chips / cod / new potatoes / tandoori mayonnaise  
Duck filet / broccoli / pumpkin / pickles / tamarind  
Standing veal rump / carrots / orange / coriander

## DESSERTS

Pavlova / exotic fruit / lime  
Roasted figs / nuts / mendiants / orange blossom water  
Bourbon vanilla cream / blackcurrant / meringue / sorbet  
Mini baba / rum / pineapple / coconut flavored whipped cream  
Tart / bitter / lemon / crumble / sorbet / zest

## OPTIONAL / CHEESE

Brie de Meaux, bouquet of lamb's lettuce with a fig vinaigrette  
A selection of cheeses from the Ile de France region





# Gourmet Menu

**INSTINCT CUISINE CREATED WITH GREAT CARE BY OUR CHEFS, ALWAYS SUMMER-INSPIRED AND GOURMET, WHERE THE DRESSING OF THE PLATES COMPETES FOR THE STAR WITH THE TASTES AND TEXTURES OF THE RECIPES**

## **STARTERS**

Red bean hummus / organic Madagascar shrimp / spinach sprouts / hazelnuts  
Sea bass gravlax / seaweed / enoki mushrooms / pickled red cabbage / pomegranate  
Stracciatella / truffle oil / artichoke / spinach sprouts / hazelnuts  
Guilthead bream carpaccio / tartare / vegetable pulp / fines herbes  
Sweet and sour / lemon / honey / olive oil / multicolored vegetables  
Crab ravioli / crisp radish / mango / coriander / honey

## **MAIN COURSES**

Veal filet / porcini mushroom sauce / small vegetables / expression of carrots  
Monkfish / bisque / blueberries / heirloom vegetables / alfalfa  
Turbot filet / pumpkin / ginger / crisp endive / saffron  
Duck breast filet / kale / potato ganache / jus reduction / gremolata relish  
Rack of lamb / Jerusalem artichokes / jus reduction / fried sage / truffle  
Scallops / lemon preserve / endive / sweet potatoes / bottarga

## **DESSERTS**

Chocolate ganache / virgin olive oil / mango / yuzu lemon  
Delicious Mont Blanc revisited / lime sorbet  
Macaron / lemon curd / mandarin orange / young sprout salad / honey  
Chia seeds / milk / exotic fruit / coconut / buckwheat  
All apple / sorbet / granola



# Vegetarian Gluten-free Menu

## STARTERS

Vegetable ceviche / spirulina / lime zest / coriander  
Quinoa tabbouleh / preserved lemon / mint / sundried tomatoes  
Beetroot gazpacho / olive oil / pumpkin seeds  
Seasonal vegetable tartare / pickles / parsley / capers / balsamic vinegar / olive oil

## MAIN COURSES

Expression of multicolored carrots / gremolata relish  
Heirloom vegetables / curry oil / alfalfa  
New potatoes / carrots / spinach sprouts / button mushrooms  
Gluten free pasta / bok choy / sundried tomatoes / oregano

## DESSERTS

Chocolate hummus / muesli  
Chia seeds / vegetable milk / fruit from the orchard  
Acai bowl / coconut / kiwi / pomegranate  
Seasonal fruit / spiced syrup / mint

