



Workshops 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

The Cold Salted Workshops

TO LEAVE AN UNFORGETTABLE MEMORY TO YOUR GUESTS WHY NOT FALL FOR THE SALTY WORKSHOPS MADE IN FRONT OF YOU BY OUR CHEFS.

Benefit for 100 people. Mini entrances made by our Chefs in front of your guests.

LES SALAISONS

- Beef cecina/ chestnut pulp/ virgin dressing

435€ III

FOIE GRAS

- Foie gras terrine/ beets/ fleur de sel/ rare pepper

450€ III

VEGETARIANS

- Cutting burrata/ mushroom/ truffle oil/ balsamic vinegar cream
- Raw cooked vegetables/ sweet sour/ honey/ lemon

435€ III

435€ III

OFFSHORE

- Sea bream tartare/ lime/ marinated peppers/ green apple/ chives
- Bar carpaccio/ matcha green tea/ soy sauce/ cucumber

435€ III

435€ III



The Hot Salted Workshops

TO LEAVE AN UNFORGETTABLE MEMORY TO YOUR GUESTS WHY NOT FALL FOR THE SALTY WORKSHOPS MADE IN FRONT OF YOU BY OUR CHEFS.

/ Service for 100 people. Mini hot dishes made by our Chefs in front of your guests

VEGETAL

- Risotto/ pumpkin/ Parmigiano Reggiano/ star anise
- Axa/ vegetables/ onions/ rosemary/ Lspelette pepper

240€ III

240€ III

CARNIVORES

- Roasted beef rib/ creamy polenta/ half ice cream with red wine
- Roasted veal fillet/ lacquered vegetables/ hazelnut butter juice
- Candied lamb shoulder/ broccoli curry and sweet potatoes/ smoked almonds
- Lxceptional farm chicken/ potato ganache/ reduced juice/ truffle

515€ III

515€ III

515€ III

420€ III

SHELLFISH

- Lobster cooked by swimming/ bisque/ blueberries
- Cod back/ pakchoi cabbage/ almond sauce/ poutargue

515€ III

515€ III

FUN OR ALTERNATIVE

- Buckwheat waffles/ gravelax salmon/ lemon/ fresh cheese with herbs
- Cheeseburger/ beef/ pickles/ red onions/ salad/ sauce

390€ III

250€ III



/ Proposals can be modified by our Chefs according to the seasonality and the arrivals

Sweet Workshops

TO LEAVE AN UNFORGETTABLE MEMORY TO YOUR GUESTS WHY NOT FALL FOR THE SALTY WORKSHOPS MADE IN FRONT OF YOU BY OUR CHEFS.

/ Service for 100 people. Mini desserts made by our Chefs in front of your guests

THE DELICACIES

- | | |
|---|----------|
| ▪ Lemon tart revisited/ lemon curd/ sorbet/ crumble in a martini glass | 455€ III |
| ▪ Pavlova exotic fruits/ sorbet/ meringue/ whipped cream/ coulis/ lime zest | 455€ III |
| ▪ Lost brioche/ roasted figs/ pistachio chip sauce | 455€ III |
| ▪ Clafoutis with pears/ honey/ almond milk ice cream | 455€ III |
| ▪ Orchard fruit compote/ seeds/ coulis/ sorbet | 455€ III |

A CRAVING FOR CHOCOLATE

- | | |
|---|----------|
| ▪ Fresh fruit/ candy chocolate fountain | 360€ III |
|---|----------|



/ Proposals can be modified by our Chefs according to the seasonality and the arrivals