



**Cocktails
Spring/Summer 2026**

Chef Vincent Thiessé's Menus...

l'Esplanade / 24 Pièces

A TASTE OF INDULGENCE SERVED TO YOUR GUESTS IN THE FORM OF COCKTAIL BITES, SMALL SEASONAL SALADS SERVED IN TRANSPARENT BOWLS, MINI HOT DISHES IN SPRUCE WOOD BOXES, LOCAL CHEESES AND SWEET TREATS.

/ Assortment of 8 savoury cold items, 1 verrine (2)*, 1 salad (2)*, 2 hot items, 1 mini hot dish (3)*, cheese platter (3)*, 4 sweet items. (* equivalent to 2 or 3 items)

COLD DISHES / 6 ITEMS

- Smoked quail, white tarama
- Poached prawns with salicornia and Île de Ré pepper
- Creamy pea and smoked salmon shortbread
- Cucumber, mint hummus and feta
- Moist pastrami cake with old-fashioned mustard cream
- Pink veal piccata with radishes and smoked mustard

1 VEGETABLE SKEWER

- Sun-dried tomatoes / artichokes / basil
- Courgettes / peppers / coriander

1 MINUTE EFFECT -

- Ricotta / scallops / summer truffle (seasonal) / rocket and cress
- Hummus / prawns / coriander

1 SAVOURY VERRINE

- Greek yoghurt / gravlax salmon / olives / honey
- Asparagus / hard-boiled egg / wasabi

1 SALAD IN A BODEGA

- Tomato tartare / condiments / parsley
- OR /**
- Prawn and potato salad

HOT DISHES / 2 DISHES

- Mini burger
- Mini gyoza

1 CASSOLETTE

- Oregano-infused sea bream/artichoke caviar/candied rhubarb
- 1 CHEESE PLATTER
- Cheeses from the Île-de-France region

DESSERTS / 4 PIECES

- Lemon tartlet
- Hibiscus apple, hibiscus gel and balsamic vinegar
- Chocolate and praline lollipop
- Fig, raspberry and rose water dome



St-Germain-Des-Prés

/ 24 pieces including 2 culinary experiences

A COCKTAIL SERVED ON A PLATTER COMPRISING COLD SAVOURY ITEMS, 'LAST-MINUTE' ITEMS (PREPARED AT THE LAST MINUTE), VERRINES, COLD AND HOT CULINARY STATIONS PREPARED BY OUR CHEFS, AND DELICIOUS SWEET TREATS TO ROUND OFF THIS EXPLOSION OF FLAVOURS AND COLOURS

/ Assortment of 8 savoury cold items, 4 hot items, 2 speciality items (equivalent to 3 items), 6 sweet items

COLD DISHES / 6 ITEMS

- Pink veal piccata, radishes and smoked mustard
- Moist cake, pastrami and old-fashioned mustard cream
- Cucumber, mint hummus and feta
- Creamy pea and smoked salmon shortbread
- Smoked quail, white tarama and nori leaf
- Poached prawn, samphire, Île de Ré pepper

1 VEGETABLE SKEWER

- Carrots / artichokes / coriander
- Courgette / mint / sun-dried tomatoes

1 MINUTE DISH

- Broccoli purée / scallop / edible flower
- Tapenade / sun-dried tomatoes / pak choi

1 SAVOURY VERRINE

- Carrot / prawns / alfalfa
- Greek yoghurt / gravlax salmon / radish

HOT DISHES / 3 DISHES

- Mini salmon croque
- Roasted sweet potato with medium-rare beef and tarragon mustard
- Prawn tempura with chilli sauce

COLD DISHES

- Sea bass tartare / lime / watermelon / strawberries / basil
- OR /
- Sliced burrata / heirloom tomatoes / olive oil / balsamic vinegar cream

HOT DISPLAY

- Roast rib of beef / coloured courgettes / thyme flower reduction
- OR /
- Duck breast / roasted seasonal fruits / garden peas / rosemary

DESSERTS / 6 PIECES

- Lemon tartlet
- Hibiscus apple with hibiscus gel and balsamic vinegar
- Almond panna cotta shortbread with peach and apricot compote
- Fig, raspberry and rosewater dome
- Raspberry and sage flower
- Chocolate and praline lollipop

