



**Counters
Spring/Summer 2026**

Chef Vincent Thiessé's Menus...



Our experience has deeply rooted us in the art of cooking. We take great pride in favouring local, fresh, and flavourful produce. In close collaboration with our suppliers, we strictly adhere to hygiene standards and are committed to reducing packaging and waste. Our ingredients are selected according to the season and, whenever possible, sourced from the Île-de-France region. For us, the best cuisine is made with passion, and we hope your gourmet break will be a truly enjoyable moment.

Today, get ready to awaken your taste buds... We are delighted to present our Spring/Summer 2026 menu.



Eat'Ally Counter

ALL THE FLAVOURS OF THE SUN FOR A VIBRANT, COLOURFUL COUNTER

/ 660g per guest

GAZPACHO / 100g

Tomatoes / peppers / cucumber / onions / basil / raspberries

FOCACCIA / 40g

Ricotta / grilled peppers / flat-leaf parsley / olive oil
Mascarpone / tuna / capers / semi-dried cherry tomatoes

SHARING BOARDS / 60g

Selection of beef and poultry cured meats
Cherkins / bread / butter

SALADS / 80g

Mini penne / asparagus / cherry tomatoes / parsley / lemon / olive oil
Burratina / roasted tomatoes / basil / olive oil

SMALL BOWLS / 60g

Hard-boiled egg with mayonnaise / Parmesan / olives / edible flowers
Aubergine / tomatoes / caper berries / onion / mild garlic / olives / almonds

HOT MAIN COURSE / 100g

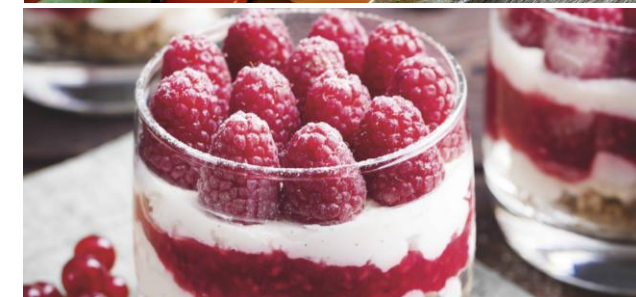
Creamy polenta / summer vegetables / pistou sauce / rocket
Orzo / tuna / peas / tomato sauce / rosemary

CHEESE / 60g

Selection of cheeses from the South and our regions
Jams / breads / fresh fruit / dried fruit / butter

DESSERTS / 160g

Strawberry panna cotta / amaretti
Chocolate fondant / pistachio cream
Melon soup / lemon zest / honey / basil
Cantucci / amaretti / lemon biscuits
Cut fruit



Natural & Flexitarien Counter

EATING MORE HEALTHILY WHILE RESPECTING THE PLANET, WITH WHOLE INGREDIENTS BASED ON VEGETABLES, CHEESE, EGGS AND MINIMAL MEAT

/ 620g per guest

SEASONAL CHILLED SOUP / 100g

- Cucumber / watermelon / feta / olive oil / basil / Espelette pepper

SANDWICHES / 60g

- Salad / crunchy vegetables / satay sauce / fine herbs
- Aubergine caviar / semi-dried tomatoes / rocket

SMALL BOWLS / 80g

- Quinoa / chickpeas / cherry tomatoes / kiwi / carrots / sesame
- Bulgur / red beans / sweetcorn / melon / radish / alfalfa
- Salty and sweet soy sauces / sweet and sour sauce

RAW & MARINATED / 60g

- Seasonal vegetable ceviche / lime / coriander
- Courgette tabbouleh / mint / parsley / olive oil / lemon juice

SHARING DISHES / 100g

- New season vegetable curry / coconut milk / ginger
- Prawn rougail / ginger / lime / white rice

FROMAGES / 60g

- Selection of matured cheeses from the Île-de-France region
- Jams / breads / fresh fruit / dried fruit / butter

CHEESE / 160g

- Aquafaba meringues / pistachio cream / strawberries
- Rice pudding made with whole milk / stewed berries
- Seasonal fruit carpaccio / honey / mint / freshly ground pepper
- Thin nectarine tart / lime / rosemary
- Seasonal fruits / biscuits and sweet treats

OPTION WITH A CHEF / 80g

- Gravlax salmon fillet
- Cured ham on the bone



Regional Counter 2.0

ALL THE FLAVOURS OF FRANCE FOR A VIBRANT, COLOURFUL COUNTER

/ 600g per guest

APERITIF-STYLE BITES / 40g

Toasted bread / tapenade / tomato / basil
Toasted bread / duck rillettes / radish

SMALL STARTERS / 60g

Deville eggs / asparagus / Comté cheese
Pâté en croûte / poultry / apricot / rosemary

SHARING BOARDS / 80g

Selection of regional cured meats
Gherkins / bread / butter

SALADS / 80g

Melon / cucumber / fresh goat's cheese / mint / basil / olive oil
Peas / carrots / baby gem lettuce / shallots / parsley / honey / mustard

TARTS / 60g

- Courgette / tomato / rosemary / tian-style
- Puff pastry / aubergine caviar / crunchy vegetables / fine herbs

HOT MAIN DISHES / 100g

- Chicken fillet / Basquaise sauce / spelt / thyme flowers
- Mushroom bourguignon / button mushrooms / field mushrooms / carrots / potatoes

CHEESE / 60g

- Selection of cheeses from Auvergne and Normandy
- Jams / breads / fresh fruit / dried fruit / butter

DESSERTS / 160g

- Clafoutis / morello cherries / basil
- Mini baba / strawberries / verbena
- Baked vanilla custard / raspberries / Reims pink biscuits
- Kouign-amann / Bordeaux cannelés



Intense Plant-Based Counter

WHY NOT A BEAUTIFULLY CRAFTED COUNTER FEATURING VEGETABLES, FRUITS, CEREALS, LEGUMES AND A SELECTION OF TASTY SEEDS?

/ 660g per guest

SEASONAL VELOUTÉ / 100g

- Melon / honey / olive oil / basil / lemon / toasted hazelnuts

MINI CLUB SANDWICHES / 60g

- Aubergine caviar / tomato / rocket
- Hummus / coleslaw / coriander
- Tapenade / cucumber / chives

THIN VEGETABLE TARTS / 40g

- Puff pastry / courgettes / thyme / olive oil
- Puff pastry / potatoes / sage / edible flowers

MINI SALADS / 80g

- Quinoa / baby spinach / tomatoes / cucumber / mint / parsley / olive oil
- Tomato tartare / gherkins / parsley / capers / shallots

SHARING SPOONS / 100g

- Red lentil dahl / herbs / baby greens
- Risotto / herb broth / almond milk

DESSERTS / 160g (2/personne)

- Chia pudding / berries / coulis
- Melon / watermelon / hibiscus nage
- Chocolate mousse / chickpea juice
- Cut fruit
- Carrot cake

