



**Workshops
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.



Cold Savoury Stations

TO CREATE AN UNFORGETTABLE EXPERIENCE FOR YOUR GUESTS, WHY NOT INDULGE IN OUR SAVOURY STATIONS PREPARED LIVE BY OUR CHEFS

/ Service for 100 guests. Mini starters prepared live by our chefs in front of your guests

VEGETABLES

Raw and lightly cooked vegetables / sweet and sour dressing / honey / lemon
Carved burrata / heritage tomatoes / olive oil / balsamic glaze

€395 excl. VAT
€415 excl. VAT

FOIE GRAS

Duck foie gras terrine / vegetable crisps / toasted bread – 25g + bread

€495 excl. VAT

FISH

Sea bass tartare / lime / watermelon / strawberries / basil
Salmon gravlax / cucumber / peas / mint / raspberries – 40g

€445 excl. VAT
€445 excl. VAT

MEAT

Beef cecina / broad bean hummus / vierge dressing / sesame – 40g

€445 excl. VAT



Hot Savoury Stations

TO CREATE AN UNFORGETTABLE EXPERIENCE FOR YOUR GUESTS, WHY NOT INDULGE IN OUR SAVOURY STATIONS PREPARED LIVE BY OUR CHEFS

/ Service for 100 guests. Mini hot dishes prepared live by our chefs in front of your guests

VEGETABLES

Risotto / green asparagus / Parmigiano Reggiano — 60g

Vegetable axoa / onions / rosemary / Espelette pepper — 60g

€295 excl. VAT

€245 excl. VAT

FISH & SHELLFISH

Poached Maine lobster / diced seasonal vegetables / tarragon — 60g

Monkfish tail / ajo blanco / Kalamata olives / rocket — 60g

Red mullet fillets / roasted aubergines / pesto / semi-dried cherry tomatoes — 60g

€530 excl. VAT

€495 excl. VAT

€515 excl. VAT

MEAT

Roast veal fillet / green asparagus / Parmesan tuile / short jus — 60g

Roast rib of beef / mixed courgettes / thyme-infused reduced jus — 60g

Roast rack of lamb / potato ganache / chimichurri sauce — 60g

Duck breast / roasted seasonal fruits / garden peas / rosemary — 60g

€530 excl. VAT

€530 excl. VAT

€515 excl. VAT

€495 excl. VAT

FUN OR ALTERNATIVE

Buckwheat waffles / crunchy vegetables / wasabi Chantilly / mixed edible flowers — 50g

Beef tartare / pistou / Parmesan / semi-dried tomatoes / pine nuts — 60g

€395 excl. VAT

€495 excl. VAT



Sweet Stations

TO CREATE AN UNFORGETTABLE EXPERIENCE FOR YOUR GUESTS, WHY NOT INDULGE IN OUR SWEET STATIONS PREPARED LIVE BY OUR CHEFS

/ Service for 100 guests. Mini desserts prepared live by our chefs in front of your guests

SWEET TREATS

XXL millefeuille / red berry coulis / Madagascar vanilla Chantilly

€395 excl. VAT

Strawberry pavlova / hibiscus / aquafaba meringue

€395 excl. VAT

Cherries (seasonal) / balsamic vinegar / cocoa sorbet / crumble

€395 excl. VAT

Seasonal fruit clafoutis / honey / rosemary / almond milk ice cream

€395 excl. VAT

Cooked and raw rhubarb / raspberries / coulis / sorbet / verbena

€395 excl. VAT

Chocolate fountain with fresh seasonal fruit

€365 excl. VAT

