

The Cocktails

Autumn / Winter 2026-2027

Menus by Chef Vincent Thiessé



What flavours await you this winter?

For many years, we have shared our passion for fine food and culinary craftsmanship with you. We believe that food prepared with heart can transform every lunch break into a memorable moment of pleasure and conviviality.

As the first chill of autumn arrives, I delight in bringing you the finest seasonal produce: winter squash, wild mushrooms, pears, apples and, soon, citrus fruits. Savour slow-cooked dishes, savoury tarts and golden pies fresh from the oven, alongside flavours inspired by the Mediterranean and the regions of France.

Our commitment extends to our sustainability approach: celebrating seasonal ingredients while reducing packaging and food waste.

Discover our Autumn/Winter 2026-2027 menu and savour every moment!

Vincent Thiessé

St-Germain-Des-Prés / 24 Pièces dont 2 Animations

AN ELEGANT TRAY-SERVED COCKTAIL RECEPTION FEATURING COLD SAVOURY CANAPÉS, FRESHLY PREPARED BITES, VERRINES, LIVE COLD AND HOT COOKING STATIONS HOSTED BY OUR CHEFS, AND INDULGENT SWEET TREATS TO COMPLETE A CELEBRATION OF FLAVOUR AND COLOUR (*)

COLD CANAPÉS / 6 pieces
- Tender veal piccata, radish and smoked mustard
- Savoury sponge, pastrami and wholegrain mustard cream
- Caramelised pineapple and slow-cooked chicken with Espelette pepper
- Kohlrabi, almond cream and Taggiasca olives
- Sweet potato calisson, morels and herb dressing
- Poached prawn, samphire and Île de Ré pepper

VEGETABLE SKEWER / 1 piece
- Carrot / artichoke / coriander
- Golden beetroot / button mushroom / chopped parsley

FRESHLY PREPARED CANAPÉ / 1 piece
- Celeriac / pear / edible flowers
- Duck foie gras / pineapple / balsamic vinegar

SAVOURY VERRINES / 2 pieces
- Parsnip velouté / gravlax salmon / beetroot shoots
- Carrot purée / wild mushrooms / chestnuts

HOT CANAPÉS / 3 pieces
- Mini truffle-infused croque-monsieur
- Smoked beef pie with braised cabbage
- Slow-cooked veal, polenta and chopped tomatoes

COLD LIVE STATION / 2 pieces
- Sea bream tartare / lime / caperberries / green apple / chives

OR /
- Hand-carved beef cecina / winter vierge dressing / pumpkin mousseline

HOT LIVE STATION / 3 pieces
- Roast rib of beef / creamy polenta / red wine demi-glace

OR /
- Slow-cooked lamb shoulder / broccoli and sweet potato curry / smoked almonds

SWEET PETITS FOURS / 6 pieces
- Clementine and basil choux pastry
- Chai panna cotta and pear sablé
- Vanilla bite, crisp almond and fleur de sel
- Apple and mandarin tartlet with a hint of fir
- Chocolate and praline lollipop
- Chocolate marshmallow, pear and quince vinegar condiment





* Selections may be adapted by our chefs to reflect seasonality and market availability.

L’Esplanade / 24-Piece Cocktail

A DELIGHTFUL CULINARY EXPERIENCE FOR YOUR GUESTS, FEATURING CANAPÉS, SMALL SALADS, HOT MINIATURE DISHES SERVED IN SPRUCE-WOOD BOXES, REGIONAL FRENCH CHEESES AND SWEET PETIT FOURS.

CHILLED CANAPÉS / 6 pieces
- Radish petal with a heart of salmon
- Pickled turnip with wasabi and goji berries
- Mini black blini, taramasalata and Avruga pearls
- Tangy red cabbage savarin, black sesame cream
- Soft pastrami cake, wholegrain mustard cream
- Sweet potato calisson, morel and herb dressing

VEGETABLE SKEWER / 1 piece
- Carrot / artichoke / coriander
- Celeriac / shiitake mushrooms / flat-leaf parsley

FRESHLY PREPARED CANAPÉ / 1 piece
- Mascarpone / scallop / truffle oil
- Hummus / gravlax salmon / chives / preserved lemon

SAVOURY VERRINES / 2 pieces
- Greek yoghurt / gravlax salmon / olives / honey
- Pumpkin / aniseed / feta / pomegranate / flat-leaf parsley

SALADS IN BODEGA GLASSES / 2 pieces
- Tomato tartare / condiments / parsley

OR
- Prawn salad / potatoes / Reykjavík dressing

HOT CANAPÉS / 2 pieces
- Mini burger
- Mini vegetable gyoza

INDIVIDUAL CASSEROLE / 3 pieces
- Mussels marinière

OR
- Coconut lentil dhal

CHEESE PLATTER / 3 pieces
- Cheeses from the Île-de-France region

SWEET PETIT FOURS / 4 pieces
- Lemon-marinated pineapple, mango and tarragon condiment
- Chai panna cotta shortbread with pear
- Apple and mandarin tartlet, delicate fir-infused veil
- Chocolate marshmallow, pear and quince vinegar condiment





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