

The Counters

Autumn / Winter 2026-2027

Menus by Chef Vincent Thiessé...



What culinary delights 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 care can turn every lunch break into a delicious and convivial occasion.

As the colder days arrive, I delight in cooking with the finest seasonal ingredients: squash, mushrooms, pears, apples and, soon, citrus fruits. Expect gently braised dishes, freshly baked tarts and pies, alongside flavours inspired by the Mediterranean and the regions of France.

Our commitment extends to responsible dining: championing seasonal produce while reducing packaging and food waste.

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

Vincent Thiessé

Eat'Italy Counter

A VIBRANT BUFFET CELEBRATING SUN-KISSED MEDITERRANEAN FLAVOURS (*)

/ 620g per guest

PIZZAS / 60g
- Tomato / artichokes / olives / oregano / mozzarella
- Tomato / bresaola / pesto / Parmesan / lamb's lettuce

FOCACCIAS / 80g
- Ricotta / olive oil / mushrooms / flat-leaf parsley
- Tapenade / baby spinach / slow-roasted tomatoes

CHARCUTERIE BOARDS / 80g
- Selection of cured beef and poultry
- Cornichons / artisan breads / butter

SALADS / 80g
- Fennel / mandarin / pomegranate / mint / Pecorino
- Fregola / grilled vegetables / coriander / olive oil / citrus dressing

COLD STARTERS / 40g
- Burrata / truffle oil / baby spinach / preserved lemon
- Beetroot carpaccio / Parmesan shavings / pine nuts / pesto

HOT DISHES / 100g
- Tuna / risotto / tomato sauce / olives / oregano
- Mini penne / creamy mushroom sauce / Parmesan
- Chicken alla cacciatora

CHEESES / 60g
- Selection of cheeses
  Preserves / artisan breads / dried fruit and nuts / butter

DESSERTS / 120g
- Apple and pistachio clafoutis
- Tiramisu / coffee / cocoa / cocoa nibs
- Fruit salad / limoncello / lime zest
- Cantucci / amaretti / lemon biscuits
- Fresh seasonal fruit



* Dishes may be adapted by our chefs according to seasonality and market availability.

French Regions 2.0 Counter

Newcap Event Center

A VIBRANT BUFFET CELEBRATING THE FLAVOURS OF FRANCE (*)

/ 620g per guest

APERITIF BITES / 40g
- Toasted bread / herb fromage blanc / freshly ground pepper
- Savoury waffles / mushrooms / Comté cheese

SMALL STARTERS / 60g
- Duck pâté en croûte / chicory / sherry vinegar
- Beetroot tartare / fresh goat's cheese / walnuts / parsley

CHARCUTERIE BOARDS / 80g
- Selection of regional French charcuterie
- Cornichons / artisan breads / butter

SALADS / 80g
- Leeks / hard-boiled eggs / citrus fruits / cumin oil
- Dressed lentils / carrot / lamb's lettuce / pomegranate

SAVOURY TARTS / 60g
- Pissaladière / onions / olives / thyme
- Flamiche / leeks / crème fraîche

HOT DISHES / 100g
- Slow-cooked shredded duck / pumpkin / gingerbread crumbs
- Bouillabaisse / assorted fish / saffron-infused broth
- Puff pastry pie / potatoes / crème fraîche / parsley

CHEESES / 60g
- Buffet of regional French cheeses
- Preserves / artisan breads / fresh fruit / dried fruit / butter

DESSERTS / 120g
- Red wine-poached pears / blackcurrant
- Traditional French custard tart
- Chocolate hummus / crushed pistachios
- Citrus fruit salad / spices / mint / meringue





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Natural & Flexitarian Station

FRESHER, MORE PLANET-FRIENDLY CUISINE CELEBRATING WHOLE INGREDIENTS, VEGETABLES AND CHEESES, WITH LESS EMPHASIS ON MEAT. (*)

/ 620g per guest

SEASONAL VELOUTÉ / 80g
- Pumpkin velouté / almond milk / pumpkin seeds

FOCACCIA / 60g
- Fresh goat's cheese / fennel / orange / black pepper
- Hummus / baby spinach / pickled red onions

NOURISHING BOWLS / 80g
- Rice / edamame / mango / carrot / beetroot / black sesame
- Rice / kidney beans / cucumber / sweetcorn / pomegranate / toasted sesame
- Light and sweet soy sauces / sweet-and-sour dressing

VEGETARIAN QUICHES / 60g
- Crunchy cabbage / carrot / ricotta / raisins
- Sweet potato / nutmeg / chia seeds / parsley

COLD STARTERS / 60g
- Freshly sliced burrata / preserved lemons / truffle oil
- Salmon tartare / mango / lime / coriander

INDIVIDUAL CASSEROLES / 100g
- Seafood cassoulet
- Carrots / aromatic spices / chickpeas / pomegranate
- Tender veal / tarragon / Dijon mustard / baby potatoes

CHEESES / 60g
- Selection of matured cheeses from the Île-de-France region
- Preserves / artisan breads / dried fruits / butter

DESSERTS / 120g
- Apple and pear crumble
- Walnut cake / fromage blanc
- Pistachio cream / brownie pieces
- Seasonal fruit / petits fours and sweet treats

CHEF-ATTENDED OPTION / 80g
- Cured salmon fillet, gravlax-style
- Whole cured ham, carved to order





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