

The Lunch Experience
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 cooking from the heart transforms every lunch break into a delicious, convivial occasion.

As the first chill of winter arrives, I delight in preparing the finest seasonal produce: squash, wild mushrooms, pears, apples and, soon, citrus fruits. Enjoy slow-cooked dishes, freshly baked tarts and savoury pies, alongside flavours inspired by the Mediterranean and France's diverse regions.

This commitment is reflected in our sustainability approach: prioritising seasonal ingredients while reducing packaging and waste.

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

Vincent Thiessé

The Lunch Experience

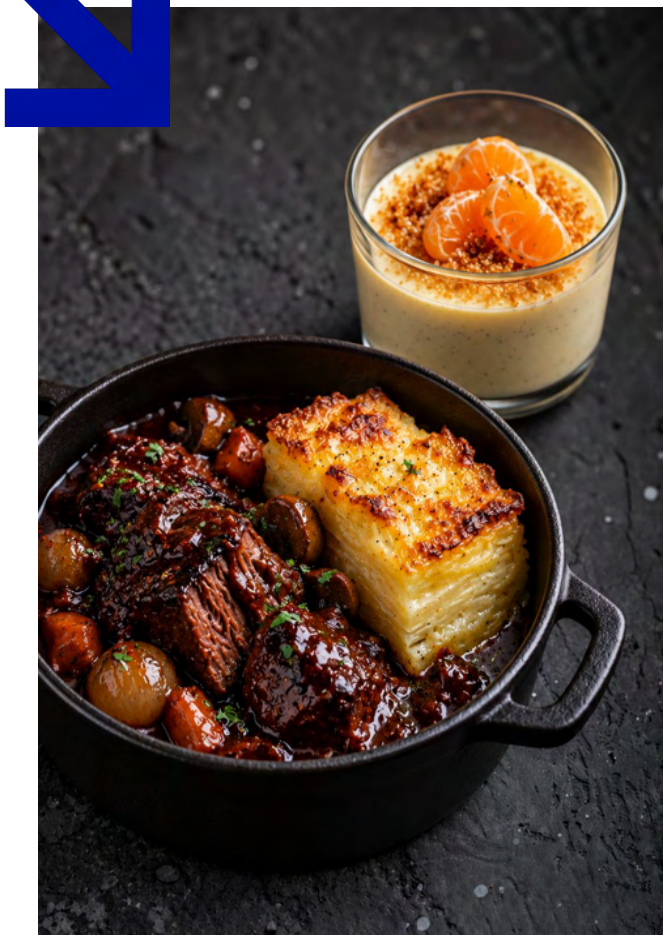
THE MAIN COURSE IS SERVED TO SHARE, WHILE THE STARTER AND DESSERT ARE INDIVIDUALLY PLATED (*)

/ Seated lunch

STARTERS
- Poultry pâté en croûte / mango / green peppercorn / Thai-style salad
- Heritage beetroot tartare / lamb's lettuce / fresh goat's cheese / chives
- Organic hard-boiled eggs / tuna / Greek yoghurt / wasabi / pickled red onions
- Silky lentil velouté / coconut milk / mushrooms / chestnut pieces

MAIN COURSES
- Slow-braised beef shoulder / gratin dauphinois / red wine merchant sauce
- Hake fillet / sweet potato mousseline / lime butter sauce
- Chicken supreme / risotto / Parmesan / reduced tarragon jus
- Heritage vegetable tataki / soy dressing / sesame / pomegranate / baby leaves

DESSERTS
- Warm dark chocolate fondant / mango / meringue
- Madagascan vanilla crémeux / soft brown sugar / clementine
- Pistachio custard tart / Granny Smith apple / pomegranate
- Poached pear / pear sorbet / aquafaba meringue



Végétarien (*) Propositions modifiables par nos Chefs en fonction de la saisonnalité et des arrivages.