

Live Cooking Stations

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 cooking from the heart makes every lunch a delicious, convivial occasion.

As the first chill of autumn arrives, I delight in preparing the finest seasonal ingredients: squash, wild mushrooms, pears, apples and, soon, citrus fruits. Enjoy slow-cooked dishes, freshly baked tarts and pies, alongside Mediterranean specialities and the flavours of France.

Our commitment to sustainability is reflected in our use of seasonal produce and our efforts to reduce packaging and food waste.

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

Vincent Thiessé

Les Ateliers salés froids

TREAT YOUR GUESTS TO A MEMORABLE EXPERIENCE WITH OUR COLD SAVOURY LIVE COOKING STATIONS, FEATURING REFINED SMALL PLATES PREPARED BEFORE THEIR EYES BY OUR CHEFS.

/ Service for 100 guests.



CURED MEATS

Air-dried beef cecina / chestnut purée / herb vinaigrette	445€ HT

FOIE GRAS

Foie gras terrine / toasted bread / fleur de sel / freshly ground pepper	450€ HT

VEGETARIAN SELECTION

Freshly carved burrata / squash / seasonal mushrooms / hazelnut oil	445€ HT
Raw and cooked seasonal vegetables / sweet-and-sour dressing / honey / lemon	445€ HT

FROM THE SEA

Salmon tartare / lime / mango / shallot / chives	445€ HT
Gravlax salmon / Avruga pearls / large blinis / double cream / lemon	445€ HT

/ Our chefs may adapt these selections according to seasonal availability and fresh deliveries.

Hot Savoury Chef Stations

Newcap Event Center

MAKE A LASTING IMPRESSION ON YOUR GUESTS WITH OUR HOT SAVOURY CHEF STATIONS, FEATURING MINI DISHES PREPARED LIVE BEFORE THEIR EYES.

/ Service for 100 guests.



PLANT-BASED	
Risotto / pumpkin / wild mushrooms / baby spinach	245€ HT
Sweet potato tataki / ginger / soy sauce / sesame / spring onion	245€ HT
Mini penne / cream / Parmesan wheel	390€ HT
MEAT SPECIALITIES	
Roast rib of beef / Amaretto onion confit / spiced roast butternut squash	530€ HT
Roast veal fillet / heritage root vegetables / truffle jus	530€ HT
Slow-cooked lamb shoulder / broccoli and celeriac curry / smoked almonds	530€ HT
Premium free-range chicken / silky potato purée / reduced jus / truffle	490€ HT
SHELLFISH & CRUSTACEANS	
Poached lobster / bisque / blueberries	580€HT
Roast monkfish tail / almond sauce / bottarga / pak choi	530€ HT
Scallops cooked to order / clarified butter / soy sauce / lime	530€ HT
FUN & ALTERNATIVE OPTIONS	
Buckwheat waffles / cured duck breast / fruit chutney / onion compote	360€ HT
Cheeseburger / beef / gherkins / red onions / lettuce / sauce	390€ HT
Pitta breads / falafel / Greek yoghurt / crunchy raw vegetables / muhammara sauce	360€ HT

* Our chefs may adjust the selection according to seasonal availability and deliveries.

Les Ateliers Sucrés

DELIGHT YOUR GUESTS WITH OUR LIVE DESSERT STATIONS, WHERE OUR CHEFS PREPARE EXQUISITE MINIATURE DESSERTS BEFORE THEIR EYES.

/ Service for 100 guests.



SWEET INDULGENCES

Deconstructed lemon tart / lemon curd / sorbet / crumble, served in a Martini glass	460€ HT
Exotic fruit pavlova / sorbet / meringue / Chantilly cream / fruit coulis / lime zest	460€ HT
French toast brioche / roasted apples / pistachio sauce	460€ HT
Pear clafoutis / honey / almond milk ice cream	460€ HT
Orchard fruit compote / toasted seeds / fruit coulis / sorbet	460€ HT

A TOUCH OF CHOCOLATE

Chocolate fountain / fresh fruit / confectionery	365€ HT

/ Our chefs may adapt the selection according to seasonality and market availability.