

An aerial view of Paris at sunset. The Eiffel Tower is illuminated and stands prominently in the background. In the foreground, a modern glass-roofed terrace is visible, featuring several round tables with white tablecloths and chairs, suggesting a dining or event space. The terrace is situated above a city street and a bridge over the Seine river. The sky is a mix of soft pinks, oranges, and blues.

**ROOF
TOP**
GRENELLE

The Workshops

Spring-Summer 2023

Cold Savoury Workshops

Service for 100 persons.

Mini starters prepared by our chefs in front of your guests

To leave your guests with an unforgettable memory, why not indulge in a savoury workshop prepared on the spot by our chefs

Carnivores

- Cecina of beef / pea pulp / vinaigrette vierge

€435 (excl. VAT)

Vegetarians

- Cut burrata / coloured tomatoes / olive oil / balsamic vinegar cream
- Raw and cooked vegetables / sweet and sour / honey / lemon

€435 (excl. VAT)

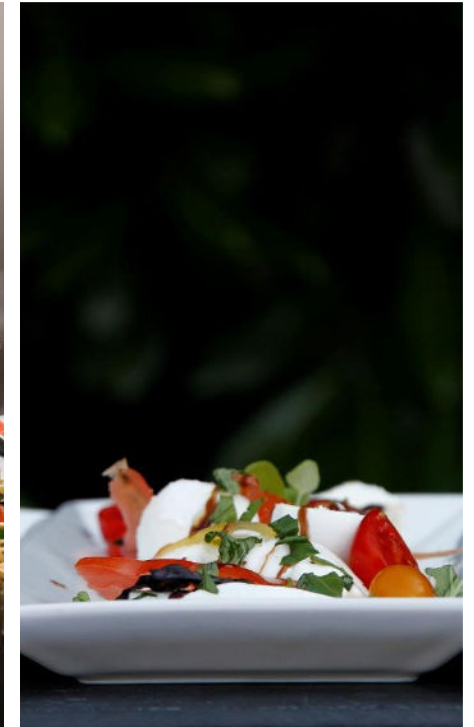
€435 (excl. VAT)

Off The Coast

- Sea bream tartare / lime / bell peppers / green apple / chives
- Sea bass carpaccio / Green Matcha tea / soy sauce / cucumber

€435 (excl. VAT)

€435 (excl. VAT)



Photos non contractuelles

Proposals can be modified by our Chefs according to the seasonality and the arrivals

Hot Savoury Workshops

Service for 100 persons.

Small dishes prepared by our chefs in front of your guests .



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Seasonal Flavour

- Risotto / green asparagus / parmesan €240 (excl. VAT)
- Axoa / vegetables / onions / rosemary / Espelette pepper €240 (excl. VAT)

Carnivores

- Beef rib / taramasalata / green beans €515 (excl. VAT)
- Roasted veal fillet / small glazed vegetables / hazelnut butter jus €515 (excl. VAT)
- Lamb shoulder confit / courgette curry / smoked almonds €515 (excl. VAT)
- Duck fillet / moist polenta / jus reduction / summer truffles €420 (excl. VAT)

Shellfish & Seafood

- Lobster cooked in broth / carrot expression / lime / hazelnuts €515 (excl. VAT)
- Monkfish tail / tapenade / roasted tomatoes / herb salad €515 (excl. VAT)

Fun or Alternative

- Pépinettes pasta in a wheel of Parmigiano Reggiano €390 (excl. VAT)
- Optional summer truffles in season (price per course)
- Buckwheat waffles / salmon gravlax / lemon / fresh cheese with herbs €355 (excl. VAT)
- Cheeseburger / beef / tomatoes / pickles / red onions / lettuce /sauces €515 (excl. VAT)



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Dessert Workshops

Service for 100 persons.

Small dishes prepared by our chefs in front of your guests.

ROOF
TOP
GRENELLE

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Sweet Treats

- Revisited lemon tart / lemon curd / sorbet / crumble
- Pavlova with berries / sorbet / meringues / whipped cream / coulis / lime zest
- Brioche and butter pudding / roasted strawberries / sauce with pistachio chips
- Clafoutis with apricots / honey / rosemary / almond milk ice cream
- Rhubarb compote / raspberries / sorbet / coulis

€455 (excl. VAT)

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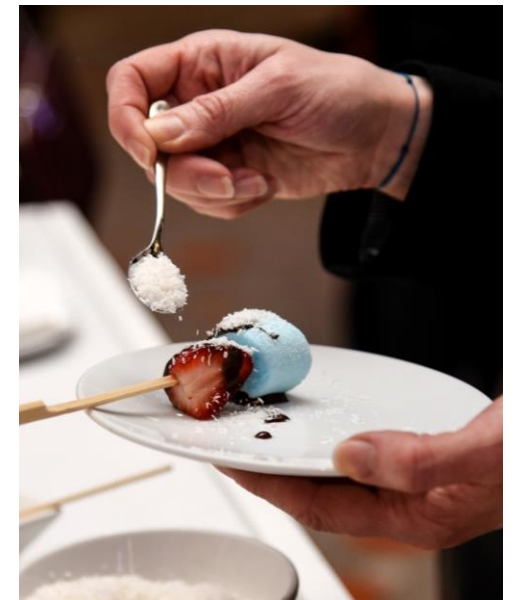
€455 (excl. VAT)

€455 (excl. VAT)

A Craving For Chocolate

- Chocolate fountain / fruit skewers / candies

€360 (excl. VAT)



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