

ROOF
TOP
GRENNELLE

Workshops

Fall / Winter 2023

The menus of Chef Vincent Thiessé

Our professional backgrounds have developed our talents but even more our passion for cooking.
We love local products, tasty and fresh.

In daily contact with our suppliers, we produce your meals in compliance with hygiene standards.
Supplies are seasonal and come as soon as we can from the Ile de France region. We take care to reduce our packaging and waste.

We are aware that the best cuisine is the one made with the heart.
We hope that the culinary break of your working day will delight you.

Today, wake up your taste buds... We present our Autumn/ Winter 2023 card!



Vincent Thiessé



Pascal Noyer



Menu Bistronomie ROOFTOP Grenelle

Seated meal.



Trendy and careful cuisine based on seasonal products from our regions, served in a “chic bistro” spirit.

Starters

Burrata / mushrooms / walnuts / chioggia beets / Italian parsley
Tartare of seasonal vegetables / seaweed / mint / olive oil
Pollock ceviche / coriander / lime / kale
Sweet potato / coconut / turmeric / scallop soup

Main courses

Rump steak / potato ganache / bok choy cabbage / demi-glace sauce
Sea bream filet / Milanese risotto with saffron / almond sauce
Fish & Chips / cod / new potatoes / tandoori mayonnaise
Standing veal rump / carrots / orange / coriander

Desserts

Pavlova / exotic fruit / lime
Roasted figs / nuts / mendiants / orange blossom water
Bourbon vanilla cream / blackcurrant / meringue / sorbet
Mini baba / rum / pineapple / coconut-flavored whipped cream

Optional / Cheese

Brie de Meaux, bouquet of lamb's lettuce with a fig vinaigrette
A selection of cheeses from the Ile de France region



Proposals modifiable by our Chefs depending on seasonality and arrivals.

Menu Gastronomie ROOFTOP Grenelle

Seated meal.

Menu served in three courses, prepared by our Chef based on seasonal products and their shortest circuit.



Trendy and careful cuisine based on seasonal products from our regions, served in a “chic bistro” spirit.

Starters

Red bean hummus / organic Madagascar shrimp / young sprouts / flowers
Sea bass gravlax / seaweed / enoki mushrooms / pickled red cabbage / pomegranate
Stracciatella / truffle oil / artichoke / spinach sprouts / hazelnuts
Crab ravioli / crisp radish / mango / coriander / honey

Main courses

Veal filet / porcini mushroom sauce / small vegetables / expression of carrots
Monkfish / bisque / blueberries / heirloom vegetables / alfalfa
Duck breast filet / kale / potato ganache / jus reduction / gremolata relish
Scallops / lemon preserve / endive / sweet potatoes / bottarga

Desserts

Chocolate ganache / virgin olive oil / mango / yuzu lemon
Macaron / lemon curd / mandarin orange / young sprout salad / honey
Delicious Mont Blanc revisited / lime sorbet
Chia seeds / milk / exotic fruit / coconut / buckwheat



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