Workshops Fall / Winter 2023

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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 choi 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

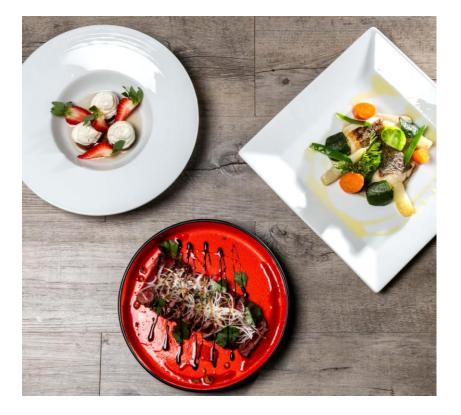
Desserts

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 IIe de France region





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





