



**ROOF  
TOP**  
GRENNELLE

## Cocktails

Fall / Winter 2023

The menus of Chef Vincent Thiessé

# L'Esplanade / 24-Piece Cocktail Party

Assortment of 8 cold savory pieces, 1 verrine (2)\*, 1 salad (2)\*, 2 hot pieces, 1 mini hot dish (3)\*, cheese platter (3)\*, 4 sweet pieces. (\* equivalent 2 or 3 pieces).

A moment of indulgence served to your guests in the form of cocktail pieces, small transparent seasonal salads, mini hot dishes in spruce boxes, cheeses from our regions and sweet pieces.

## Cold hors d'oeuvres / 6 pieces

- Prawn roll / tart apple / fresh mint
- Pearlescent scallop & mandarin orange
- Comté cheese roll with truffle and poppy seeds
- Yellow carrot ribbon with cheese / honey / moist apricot
- Polenta / celery pesto / green vegetables
- Origami of yellow beets / caramelized porcini mushrooms

## 1 vegetable skewer

- Carrots / artichokes / coriander
- New potatoes / mushrooms / candied lemon

## 1 on-the-spot bite

- Broccoli/scallop/edible flower puree
- Tapenade / candied tomato / bok choy

## 1 savory verrine

- Carrot / shrimp / alfafa
- Greek yogurt / gravelax salmon / celery stalk

## 1 bodega salad

- Beet / kiwi / pomegranate / feta cheese / lamb's lettuce salad
- OR
- Chick peas / red onion / tuna / chives

## Hot hors d'oeuvres / 2 pieces

- Mini burger
- Mini samosa

## 1 cassalette

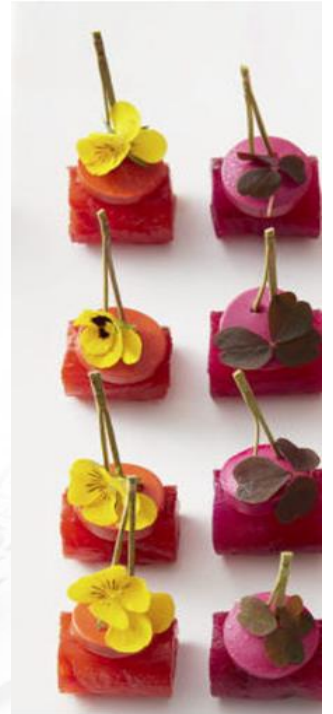
- Steamed sea bass / seaweed / sweet potatoes / sea asparagus / seaweed confit

## 1 cheese plate

- A selection of cheeses from the Ile de France region

## Dessert hors d'oeuvres / 4 pieces

- Mango / amatika chocolate dome
- Coco blackcurrant
- Yuzu lemon leaf
- Douceur of honey



Photos non contractuelles

# St-Germain-Des-Prés

## 24-Piece Cocktail Party with 2 Food Stations

Assortment of 8 cold savory pieces, 4 hot pieces, 2 animations (equivalent to 3 pieces), 6 sweet pieces.

A cocktail served on the tray composed of cold savory pieces, “minute effect” pieces (made at the last minute), verrines, cold and hot culinary workshops carried out by our cooks and gourmet sweet pieces to round off this explosion of flavors and colors.

### Cold hors d'oeuvres / 6 pieces

- Scallop / horseradish / wakame
- Pearlescent scallop & mandarin orange
- Lobster crown / yuzu lemon
- Comté cheese roll / truffle / poppy seeds
- Origami of yellow beets / caramelized porcini mushrooms
- Foie gras green apple

### 1 vegetable skewer

- Carrots / artichokes / coriander
- New potatoes / mushrooms / candied lemon

### 1 on-the-spot bite

- Broccoli/scallop/edible flower puree
- Tapenade / candied tomato / bok choy

### 1 savory verrine

- Carrot / shrimp / alfafa
- Greek yogurt / gravelax salmon / celery stalk

### Hot hors d'oeuvres / 3 pieces

- Cromesquis of cod brandade
- Vegetable tempura / pickles / romesco bianco sauce
- Crispy scallop

### Cold food station

- Sea bass carpaccio / Matcha green tea / soy sauce / cucumber

### Hot food station

- Premium free-range chicken / potato ganache / jus reduction / truffle
- Or /
- Lamb shoulder confit / broccoli / sweet potato / smoked almonds

### Dessert hors d'oeuvres / 6 pieces

- Chocolate square / cocoa nibs
- Intense vanilla macaron
- Douceur of honey
- Yuzu lemon leaf
- Coco blackcurrant
- Fraicheur of green apple



Photos non contractuelles