ROOF TOP GRENELLE

Counters

Fall / Winter 2023

The menus of Chef Vincent Thiessé

ROOF TOP GRENELLE

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

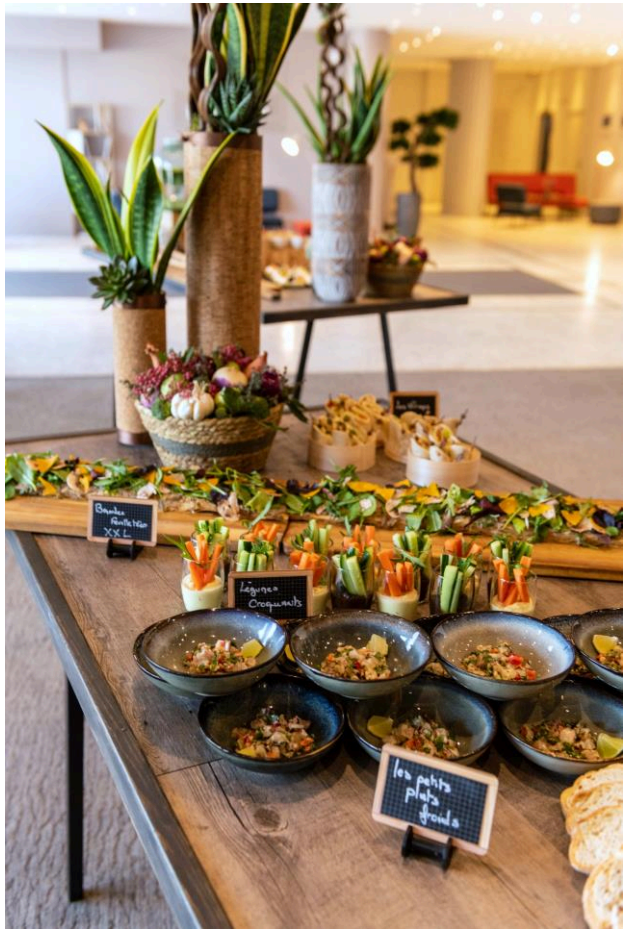
Pascal Noyer

Natural Counter

/ 620g per guest

ROOF TOP GRENELLE

Eat healthier while respecting the planet with raw products based on vegetables, cheeses, eggs and little meat



The cold velvets of season/ 100g
- Parsnips/ pear/ milk/ hazelnuts
- Pumpkin / coconut / curry

The thin veggies/ 40g
- Mushroom/ feta/ thyme flower
- Potato/ olive oil/ Zaatar

The bagels/ 60g
- Cream cheese / tuna / cucumber
- Hummus / carrot / coriander

The buddhas bowls/ 80g
- Rice/ kiwi/ red onion/ carrot/ corn
- Rice/ mango/ radish/ edamame/ beetroot
- sweet salted soy sauce/ sweet sour sauce

The small cold dishes/ 60g
- Endives / orange / pomegranate / sarrazin
- Yellow place ceviche/ spirulina/ yuzu

The small hot dishes/ 100g
- Seed potatoes/ carrots/ spinach/ mushrooms from paris
- Tagliatelle/ pak choï/ candied tomatoes/oregano

The cheeses/ 60g
- Buffet of aged cheeses from ile de france and our regions
- Jams, breads, fresh fruit, dried fruit and butter

Desserts/ 120g
- Roasted figs/ fig leaf/ honey/ orange blossom
- Chia seeds/ milk/ orchard fruits
- Pear pie/ puff pastry/ almonds
- Pistachio cream / citrus
- Seasonal fruits/ small dry treats

Option with a chef/ 80g
- Salmon fillet gravelax
- Raw ham claw

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

Vegan Counter

620g per guest

Why not a nice counter made with vegetables, fruits, cereals, legumes and some tasty seeds?

The velvets of season/ 100g
- Pumpkin/ coconut milk/ pumpkin seeds
- Beetroot gazpacho/ cider vinegar/dill

Banh mi with vegetables/ 40g
- Coslaw / curry / soy sauce / lime
- Cucumber/ sesame/ carrot/ pomegranate/ mint

The boxes of wraps/ 40g
- Sweet potatoes/ iceberg lettuce/ pomegranate/ sarrazin
- Hummus/ spinach shoots/ grated carrots/ candied lemon

The mini salads/ 80g
- Lentil salad/ lamb's lettuce/ pomegranate/ radish
- Corn/ red cabbage/ grapefruit/ pumpkin seeds

The thin veggies/ 60g
- Mushrooms/ red onions/ thyme flower
- Potatoes/ olive oil/ zaatar

The small cold dishes/ 80g
- Quinoa tabbouleh/ winter vegetables
- Vegetable ceviche/ spirulina/ yuzu

The poems to share/ 100g
- Seed potatoes/ carrots/ spinach/ mushrooms from paris
- Tagliatelle / pak choï / candied tomatoes / oregano

The desserts/ 120g
- Chocolate hummus / muesli
- Seasonal fruit / spice syrup / mint
- Chia seeds/ vegetable milk/ orchard fruits
- Acai bowl/ coconut/ kiwi/ pomegranate

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Flexitarian Counter

600g per guest

Eating in the city in an atmosphere of increasingly innovative technologies by reinventing gastronomy

Street food

Les crocs / 40g
- Tuna/ fresh cheese/ dulce algae/
- Grilled cheese/ bread/ apple/ gouda

The sandwiches/ 60g
- Pastrami / mustard / cheddar / pickle
- Raw vegetables/ hummus/ herbs/ spices

Banh mi with vegetables/ 40g
- Coleslaw/ curry/ soy sauce/ lime
- Cucumber/ sesame/ carrot/ pomegranate/ mint

Urban vegetable garden

Mini salads/ 80g
- Lamb's lettuce/ beetroot/ feta/ kiwi
- Red cabbage/ green apple/ chickpeas/ coriander

Street food (suite)

Large pizza plates/ 80g
- Tomato sauce/ goat/ honey/ oregano
- Fresh cream/ broccoli/ mozarrella/ olive oil

The boards/ 60g
- Beef and poultry salad boards

The bao burgers/ 60g
- Gua bao/ pulled beef/ shallots/ smoked paprika
- Gua bao/ pleurottes/ ginger/ carrot/ lemongrass

The cheeses/ 60g
- Buffet of cheeses from ile de france and our regions
- Jams, breads, fresh fruit, dried fruit and butter

Sweet bar/ 100g
- Acai bowl/ coconut/ kiwi/ pomegranate
- Chocolate hummus / muesli
- Cottage cheese/ dried fruit/ coulis
- Multicolored donut
- Seasonal fruits

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Counter Around the World

600g per guest

The best gastronomy on all continents

As at the happy hour/ 40g
- Toast/ brandade/ spinach shoots
- Sandwiches/ salmon rillettes/ seaweed

The small inputs/ 60g
- Herring fillets/ apple in oil
- Lentil dressing/ chives/ old-fashioned mustard

The boards/ 80g
- Assortments of aveyron charcuterie
- Pickles / bread / butter

Salads/ 80g
- Seed potatoes/ carrots/ mushrooms/ parsley
- Lamb's lettuce/ beets/ blue/ nuts

Pissaladière and tarte flambee/ 60g
- Pissaladière/ onions/ olives
- Flammenkueche/ lardons/ crème fraîche/ comté

The hot dishes/ 100g
- Vegetable/ rice axoa from camargue

The cheeses/ 60g
- Boards of ripened cheeses
- Cottage cheese/ honey/ fruit coulis

The desserts/ 120g
- Pear/almond pies
- Baked apples/ butter/ sugar/ cinnamon
- Crème brulée/ vanilla/ brown sugar
- Citrus salad / pomegranate
- Cannelés de bordeaux/ dry biscuits

Photos non contractuelles

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Southlands Counter

600g per guest

All the flavours of the sun for a colourful counter

Les soupes du soleil / 100g
- Ajo blanco / amandes / huile d'olive
- Carotte / orange / gingembre / coriandre

Les pintxos / 40g
- Pain / poivron mariné / filet d'anchois / œuf dur
- Pain / thon / pousses d'épinards / tomate confite

Les planches / 60g
- Assortiments de salaisons de bœuf et de volaille

Les salades / 80g
- Haricots rouges / courge / amandes / huile d'olive / cumin
- Pois chiche / légumes de saison / feta / persil / raisins secs

Les petits plats froids / 40g
- Houmous d'artichauts / sésame / mâche
- Stracciatella / champignons / huile de truffe

Atelier salé chaud / 100g
- Risotto milanais / safran / persil simple

Les planches / 60g
- Buffet de fromages du sud et de nos régions
- Confitures, pain, fruits frais, fruits secs et beurre

Les desserts / 120g
- Agrumes / sirop aux épices / menthe
- Mini baba / limoncello / orange
- Pavlova aux myrtilles
- Fruits de bouche de saison
- Figues rôties / yaourt grec / noisettes (selon saison)
- Délices d'Orient

Photos non contractuelles

Propositions modifiables par nos Chefs en fonction de la saisonnalité et des arrivages.

Networking Counter

680g per guest

A whole dinner or why not a lunch in a dozen tastings including a seasonal culinary workshop

Seasonal vegetable soups/ 100g
- Leeks/ potatoes/ mascarpone
- Cream of corn/ popcorn

Vegetable skewers XXL/ 20g
- Beet / carrot / mint
- Artichoke/ candied tomatoes/ coriander

Shuttles/ 20g
- Bánh mì/ vegetables/ soy sauce
- St môret/ lamb's lettuce/ pomegranate

The cold entreés/ 40g
- Vegetable ceviche/ lime/ coriander

The salted verrines/ 80g
- Pumpkin / shrimp / alfafa
- Greek yogurt/ salmon gravelax/ celery branch

The salads/ 80g
- Chickpeas/ seasonal vegetables/ feta/ parsley/ raisins
- Carrots/ orange/ mango/ orange blossom

Les crocs XXL/ 120g
- Tuna/ fresh cheese/ algae dulce
- Grilled cheese/ bread/ apple/ gouda

Hot salty animation/ 120g
- Risotto/ parmesan/ truffle oil

Cheeses from our regions/ 3 pieces
- Cheese platter of ile de france

Desserts in bodega/ 80g
- Citrus salad/ honey/ seeds
- Crumble/ seasonal fruits/ almonds

Cakes
- Brownies
- Mini muffins

Fruit skewers xxl/ 20g
- Pineapple / kiwi / mint

Photos non contractuelles

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