

ROOF
TOP
GRENNELLE

Cocktails Spring / Summer 2026

Chef Vincent Thiessé's Menus



L'Esplanade / 24-piece Cocktail Reception

A moment of indulgence served to your guests in the form of cocktail canapés, seasonal salads presented in transparent cups, mini hot dishes in spruce wood boxes, regional cheeses, and sweet treats.

Selection of 8 cold savoury canapés, 1 verrine (2)*, 1 salad (2)*, 2 hot canapés, 1 mini hot dish (3)*, cheese platter (3)*, 4 sweet pieces (*equivalent to 2 or 3 pieces)



Cold canapés / 6 pieces

- Smoked quail, white tarama
- Poached prawn, samphire, Île de Ré pepper
- Shortbread with creamy pea and smoked salmon
- Cucumber, mint hummus and feta
- Soft pastrami cake with wholegrain mustard cream
- Pink veal piccata with radish and smoked mustard

1 vegetable skewer

- Confit tomatoes / artichokes / basil
- Courgettes / peppers / coriander

1 "minute" preparation (made to order)

- Ricotta / scallops / summer truffle (seasonal) / rocket cress
- Hummus / prawns / coriander

1 savoury verrine

- Asparagus / hard-boiled eggs / wasabi
- Greek yoghurt / gravlax salmon / olives / honey

1 bodega-style salad

- Tomato tartare / condiments / parsley

Or /

- Prawn and potato salad

Hot canapés / 2 pieces

- Mini burger
- Mini gyoza

1 small casserole

- Sea bream infused with oregano / artichoke caviar / candied rhubarb

1 cheese platter

- Cheeses from the Île-de-France region

Sweet treats / 4 pieces

- Lemon tartlet
- Apple & hibiscus, hibiscus gel and balsamic
- Chocolate and praline lollipop
- Fig, raspberry and rosewater dome

Saint-Germain-des-Prés /

24-piece cocktail reception including 2 live culinary stations

A tray-served cocktail reception featuring cold savoury canapés, "minute" creations (prepared à la minute), verrines, cold and hot live culinary stations prepared by our chefs, and indulgent sweet treats to round off this explosion of flavours and colours.

Selection of 8 cold savoury canapés, 4 hot canapés, 2 live stations (equivalent to 3 pieces), and 6 sweet pieces.



Cold canapés / 6 pieces

- Pink veal piccata with radish and smoked mustard
- Soft pastrami cake with wholegrain mustard cream
- Cucumber with mint hummus and feta
- Shortbread with creamy pea and smoked salmon
- Smoked quail, white tarama and nori leaf
- Poached prawn with samphire and Île de Ré pepper

1 vegetable skewer

- Carrots / pepper / coriander
- Confit tomatoes / artichokes / basil

1 "minute" preparation (made to order)

- Ricotta / scallops / summer truffle / rocket cress
- Hummus / prawns / coriander

1 savoury verrine

- Carrot / ginger / scallops / alfalfa
- Greek yoghurt / gravlax salmon / olives / honey



Hot canapés / 3 pieces

- Mini croque with summer truffle
- Prawn tempura with spicy sauce
- Chicken and mushroom vol-au-vent

1 cold live station

- Sea bream carpaccio / lime / watermelon / strawberry / basil

1 hot live station

Red mullet fillets / fideuà / microgreens

Or /

- Rib of beef / roasted carrots with Parmesan / reduced jus

Sweet treats / 6 pieces

- Lemon tartlet
- Apple & hibiscus with hibiscus gel and balsamic
- Almond shortbread with panna cotta and peach-apricot compote
- Fig, raspberry and rosewater dome
- Raspberry and sage flower
- Chocolate and praline lollipop