ROOF TOP GRENELLE

Live Chef Stations
Autumn / Winter 2026/2027
Menus by Chef Vincent Thiessé



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What flavours await you this winter?

For several years, we have shared our passion for cooking and our expertise with you. We believe that food prepared with heart turns every lunch break into a delicious, convivial experience.

As the weather turns colder, I look forward to cooking with the best seasonal ingredients: squash, mushrooms, pears, apples and, soon, citrus fruits. Enjoy comforting slow-cooked dishes, savoury tarts and pies fresh from the oven, alongside Mediterranean specialities and regional favourites.

This commitment is also reflected in our sustainability approach: choosing seasonal produce and reducing packaging and waste.

Discover our Autumn/Winter 2026-2027 menu and enjoy!

Vincent Thiessé



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Cold Savoury Chef Stations

Treat your guests to an unforgettable experience with our cold savoury chef stations and mini dishes prepared live before their eyes by our chefs. (*)

Cured meats	
Beef cecina / chestnut purée / fresh herb vinaigrette	445€ excl. VAT
Foie gras	
Foie gras terrine / toasted bread / fleur de sel / freshly ground pepper	450€ excl. VAT
Vegetarian options	
Freshly sliced burrata / red kuri squash / black trumpet mushrooms / hazelnut oil	445€ excl. VAT
Raw and cooked vegetables / sweet-and-sour dressing / honey / lemon	445€ excl. VAT
From the sea	
Salmon tartare / lime / mango / shallot / chives	445€ excl. VAT
Gravlax salmon / Avruga pearls / large blini / cultured cream / lemon	445€ excl. VAT

* Dishes may be adapted by our chefs depending on seasonality and market availability.

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Hot Savoury Chef Stations

Treat your guests to an unforgettable culinary experience with our live hot savoury chef stations, featuring freshly prepared mini dishes made before their eyes. (*)

Plant-based

Risotto / pumpkin / wild mushrooms / baby spinach	245€ excl. VAT
Sweet potato tataki / ginger / soy sauce / sesame / spring onion	245€ excl. VAT
Mini penne / cream / Parmesan wheel	390€ excl. VAT

Meat specialities

Roast rib of beef / Amaretto onion confit / spiced roast butternut squash	530€ excl. VAT
Roast veal fillet / heritage vegetables / truffle-infused jus	530€ excl. VAT
Slow-cooked lamb shoulder / broccoli and celeriac curry / smoked almonds	530€ excl. VAT
Free-range chicken / silky potato purée / reduced jus / truffle	490€ excl. VAT

Fish & shellfish

Poached lobster / bisque / blueberries	530€ excl. VAT
Roast monkfish tail / almond sauce / bottarga / pak choi	530€ excl. VAT
Hand-dived scallops / clarified butter / soy sauce / lime	580€ excl. VAT

Fun & alternative options

Buckwheat waffles / cured duck breast / fruit chutney / onion compote	360€ excl. VAT
Cheeseburger / beef / gherkins / red onion / lettuce / sauce	390€ excl. VAT
Pitta breads / falafel / Greek yoghurt / raw vegetables / muhammara sauce	360€ excl. VAT

* Our chefs may adapt these dishes to reflect seasonal produce and market availability.

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Sweet Chef Stations

Treat your guests to an unforgettable experience with our live dessert stations and exquisite mini desserts, freshly prepared before their eyes by our chefs. (*)

Sweet Treats

Deconstructed lemon tart / lemon cream / sorbet / crumble in a Martini glass	460€ excl. VAT
Exotic fruit pavlova / sorbet / meringue / Chantilly cream / fruit coulis / lime zest	460€ excl. VAT
French toast-style brioche / roasted apples / pistachio sauce	460€ excl. VAT
Pear clafoutis / honey / almond milk ice cream	460€ excl. VAT
Orchard fruit compote / seeds / fruit coulis / sorbet	460€ excl. VAT

Chocolate Indulgence

Chocolate fountain / fresh fruit / sweets	365€ excl. VAT

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