ROOF TOP GRENELLE

The Cocktails Autumn / Winter 2026/2027

Menus by Chef Vincent Thiessé



ROOF TOP GRENELLE



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



ROOF TOP GRENELLE





Vue Parisienne ROOFTOP

Des pièces cocktail savoureuses accompagnées d'une cuisine généreuse et d'animations culinaires faites maison. *

1. L'apéritif

Option 1 - 3 feuilletés chauds
- Allumettes au fromage / poivre du moulin
- Roulés à la tapenade noire
- Gyozas de légumes

Option 2 - 5 pièces cocktail
- Carotte / artichauts / coriandre
- Vitelotte ou cornets salés / purée de brocoli / pétoncles / fleurs
- Croustilles / foie gras / ananas / vinaigre balsamique
- Filet de veau rôti / pesto / eryngii
- Cœur de saumon / crème de wasabi / radis / wakamé

2. Les entrées

Soupe froide / 80g
- Potiron / lait de coco / champignons / éclats de châtaignes / huile de truffe / graines de courge
- Brocolis / chou kale / crème / zaatar / sésame / zestes de citron

Salade en verrine bodega selon saison / 80g
- Fenouil / mandarine / grenade / menthe / pecorino
- Pommes de terre grenailles / crevettes / sauce Reykjavik

Entées froides / 90g
- Ceviche de légumes de saison / citron vert / coriandre
- Charcuteries fines
- Poissons fumés

3. Les plats chauds / 200g (2 mini plat / personne)
- Célerisotto / mascarpone / parmesan
- Parmentier de canard confit /patates douces / cresson
- Cassolette de légumes oubliés / paprika fumé / kasha / fines herbes
- Poêlée de Saint-Jacques / mousseline de panais / champignons
- Jarret de veau à la cuillère / jus au romarin / carottes fondantes / miel

4. Plateau de fromages d'Île-de-France / 60g

5. Les douceurs / 120g
- Mini baba / café / chocolat / amaretto / grué de cacao
- Crème pistache / agrumes / crumble
- Ananas rôti / piment doux / fleur de sel / rocher coco
- Cantuccini / amaretti / biscuits au citron / panettone

Les Animations servies uniquement le soir
- Gaufre au sarrasin / légumes croquants / chantilly wasabi / fleurs
- Pavlova aux fraises / hibiscus / meringues

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

ROOF TOP GRENELLE





St-Germain-des-Prés / 24 pieces including 2 live cooking stations

A tray-served cocktail reception featuring cold savoury canapés, freshly prepared bites, savoury verrines, hot and cold live cooking stations hosted by our chefs, and delicious sweet treats to round off this celebration of flavours and colours. (*)

Cold canapés / 6 pieces
- Pink veal piccata / radish / smoked mustard
- Savoury sponge / pastrami / wholegrain mustard cream
- Sweet potato calisson / morels / herb condiment
- Kohlrabi / almond cream / Taggiasca olives
- Caramelised pineapple / slow-cooked chicken / Espelette pepper
- Poached prawn / samphire / Île de Ré pepper

Vegetable skewer / 1 piece
- Carrots / artichokes / coriander
- Golden beetroot / button mushrooms / chopped parsley

Freshly prepared canapé / 1 piece
- Celeriac / pear / edible flowers
- Duck foie gras / pineapple / balsamic vinegar

Savoury verrine / 2 pieces
- Parsnip cream / salmon gravlax / beetroot shoots
- Carrot purée / wild mushrooms / chestnuts

Hot canapés / 3 pieces
- Mini croque-monsieur / truffle
- Smoked beef pie / braised cabbage
- Slow-cooked tender veal / polenta / chopped tomatoes

Cold live cooking station / 2 pieces
- Sea bream tartare / lime / caperberries / green apple / chives

Or /
- Hand-carved beef cecina / winter herb vinaigrette / pumpkin purée

Hot live cooking station / 3 pieces
- Roast rib of beef / creamy polenta / red wine demi-glace

Or /
- Slow-cooked lamb shoulder / broccoli and sweet potato curry / smoked almonds

Sweet treats / 6 pieces
- Clementine and basil choux pastry
- Shortbread / chai panna cotta / pear
- Vanilla bite / crisp almond / fleur de sel
- Apple and mandarin tartlet / hint of fir
- Chocolate and praline lollipop
- Chocolate marshmallow / pear and quince vinegar condiment

* Dishes may be adapted by our chefs according to seasonality and ingredient availability.

ROOF TOP GRENELLE





L'Esplanade / 24-Piece Cocktail Reception

A delicious selection of canapés, small salads, mini hot dishes served in spruce-wood boxes, regional French cheeses and sweet treats for your guests. (*)

Cold canapés / 6 pieces
- Radish petal and salmon centre
- Pickled turnip / wasabi / goji berries
- Mini black blinis / taramasalata / Avruga pearls
- Tangy red cabbage savarin / black sesame cream
- Soft savoury cake / pastrami / wholegrain mustard cream
- Sweet potato calisson / morel mushroom / herb dressing

1 vegetable skewer / 1 piece
- Carrots / artichokes / coriander
- Celeriac / shiitake mushrooms / flat-leaf parsley

1 freshly prepared canapé / 1 piece
- Mascarpone / scallops / truffle oil / rocket cress
- Hummus / salmon gravlax / chives / preserved lemon

1 savoury verrine / 2 pieces
- Greek yoghurt / salmon gravlax / olives / honey
- Pumpkin / aniseed / feta / pomegranate / flat-leaf parsley

1 salad served in a glass / 2 pieces
- Tomato tartare / condiments / parsley

Or /
- Prawn and potato salad / Reykjavik sauce

Hot canapés / 2 pieces
- Mini burger
- Mini vegetable gyoza

1 individual hot dish / 3 pieces
- Moules marinières

Or /
- Coconut lentil dhal

1 cheese selection / 3 pieces
- Cheeses from the Île-de-France region

Sweet treats / 4 pieces
- Lemon tartlet
- Clementine and basil choux pastry
- Chocolate and praline lollipop
- Pecan crunch and vanilla cream

* Our chefs may adapt these selections according to seasonality and ingredient availability.