ROOF TOP GRENELLE

The Menus
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



Bistronomy Menu ROOFTOP Grenelle

Contemporary, carefully crafted cuisine featuring seasonal produce, served in a chic bistro style. (*)

Seated meal.

Starters

Slow-cooked egg / parsnip cream / wild mushrooms / hazelnuts
Sweet potato tataki / ginger / soy / mizuna / pickles
Scallop carpaccio / citrus fruit / red chicory / olive oil
Creamy chestnut velouté / heritage vegetables / watercress coulis / Granny Smith apple

Main courses

Sea bass fillet / butternut squash risotto / curry-spiced bouchot mussel bisque
Cut of veal / heritage vegetables / watercress coulis / Granny Smith apple
Sea bream fillet / tender leeks / shellfish jus / carrot purée
Duck breast / silky potato purée / porcini mushroom sauce
Ginger-braised pumpkin / light saffron foam / crunchy fennel

Desserts

Crème caramel / butternut squash / pistachio crumble
Deconstructed lemon tart / shortbread / meringues / lime zest
Mini babas / coffee syrup / chocolate Chantilly cream
Exotic fruit pavlova / mango sorbet / passion fruit

Optional / Cheese

Brie de Meaux / lamb's lettuce / fig vinaigrette

Or /

Île-de-France cheese platter

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

ROOF TOP GRENELLE



Gastronomy Menu ROOFTOP Grenelle

Intuitive cuisine, meticulously prepared by our chefs with a passion for fine food, where elegant presentation is as important as the flavours and textures of each dish. (*)

Seated dining.

Starters

Scallops / pumpkin / finger lime / microgreens / edible flowers
Cured duck breast / parsnip / citrus fruits / enoki mushrooms / pomegranate
White truffle oil set cream / frothy porcini broth / hazelnuts
Winter vegetable tartare / seaweed / Maine lobster / pickled cucumber

Main courses

Beef fillet / pommes Anna / flame-grilled baby leeks / truffle jus
Brill fillet / ginger pumpkin / crisp fennel / frothy saffron broth
Delicately roasted monkfish / Venere black rice / braised baby gem lettuce / carrot jus / lime
Pink-roasted veal fillet / slow-cooked red onions / amaretto / spiced butternut squash
Casserole-roasted heritage vegetables / mushrooms / black truffle / herb pistou

Desserts

Set pistachio cream / green apple sorbet / puffed rice / Granny Smith apple
Roasted Victoria pineapple / vanilla ice cream / sea-salt caramel / mild chilli
Macaron / lemon cream / mandarin / baby leaf salad / honey
Reimagined Black Forest gâteau / Amarena cherries / cocoa nibs / Madagascar vanilla Chantilly cream

Optional / Cheese

Brie de Meaux heart / lamb's lettuce / fig vinaigrette
Or /
Île-de-France cheese selection

* Our chefs may adapt these dishes according to seasonality and market availability. Vegetarian.