ROOF TOP GRENELLE

# The Counters
# 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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# Eat'Aly Counter

**A vibrant buffet bursting with sun-kissed Mediterranean flavours. (*)**

/ 620g per guest

### Pizzas / 60g
- Tomato / artichokes / olives / oregano / mozzarella
- Tomato / bresaola / pesto / Parmesan / lamb's lettuce

### Focaccia / 80g
- Ricotta / olive oil / mushrooms / flat-leaf parsley
- Tapenade / baby spinach / slow-roasted tomatoes

### Sharing Boards / 80g
- Selection of cured beef and poultry
- Gherkins / bread / butter

### Salads / 80g
- Fennel / mandarin / pomegranate / mint / pecorino
- Fregola / grilled vegetables / citrus / coriander / olive oil

### Small Cold Dishes / 40g
- Burrata / truffle oil / baby spinach / preserved lemon
- Beetroot carpaccio / Parmesan shavings / pine nuts / pesto

### Hot Dishes / 100g
- Tuna / risotto / tomato sauce / olives / oregano
- Mini penne / creamy mushroom sauce / Parmesan
- Chicken cacciatora

### Cheeses / 60g
- Cheese buffet
- Preserves / bread / dried fruit / butter

### Desserts / 120g
- Apple and pistachio clafoutis
- Tiramisu / coffee / cocoa / cocoa nibs
- Fruit salad / limoncello / lime zest
- Cantucci / amaretti / lemon biscuits
- Seasonal bite-sized fruit

### Live Chef Stations / evening service only
- Roast rib of beef / amaretto onion confit / spiced roasted butternut squash
- Deconstructed lemon tart / lemon cream / sorbet / crumble served in a Martini glass

* Dishes may be changed by our chefs depending on seasonality and ingredient availability.

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# Regional Flavours 2.0 Buffet

**A colourful buffet celebrating the flavours of France. (*)**

/ 620g per guest

### Aperitif Bites / 40g
- Toasted bread / herbed fromage blanc (cervelle des canuts) / pepper
- Savoury waffles / mushrooms / Comté cheese

### Small Starters / 60g
- Duck pâté en croûte / chicory / sherry vinegar
- Beetroot tartare / fresh goat's cheese / walnuts / parsley

### Sharing Platters / 80g
- Selection of regional cured meats
- Cornichons / breads / butter

### Salads / 80g
- Leeks / hard-boiled eggs / citrus fruit / cumin oil
- Lentil salad with vinaigrette / carrot / lamb's lettuce / pomegranate

### Savoury Tarts / 60g
- Pissaladière / onions / olives / thyme
- Flamiche / leeks / crème fraîche

### Hot Dishes / 100g
- Pulled duck / pumpkin / gingerbread crumbs
- Bouillabaisse / fish / saffron broth
- Puff pastry pie / potatoes / crème fraîche / parsley

### Cheeses / 60g
- Selection of French regional cheeses
- Jams / breads / fresh fruit / dried fruit / butter

### Desserts / 120g
- Wine-poached pears / blackcurrant
- French custard tart
- Chocolate mousse / pistachio pieces
- Citrus fruit salad / spices / mint / meringue

### Chef-Served Option / 80g
- Gravlax salmon fillet
- Whole cured ham, carved to order

### Live Cooking Stations / Evening Service Only
- Premium free-range chicken / silky potato purée / reduced jus / truffle
- Orchard fruit compote / seeds / fruit coulis / sorbet

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# Natural & Flexitarian Counter

**A healthier, more planet-friendly approach to cooking, showcasing fresh, unprocessed ingredients, vegetables and cheeses, with less emphasis on meat. (*)**

/ 620g per guest

### Seasonal velouté / 100g
- Pumpkin velouté / almond milk / pumpkin seeds

### Focaccia / 60g
- Fresh goat's cheese / fennel / orange / pepper
- Hummus / baby spinach / pickled red onions

### Wholesome bowls / 80g
- Rice / edamame / mango / carrot / beetroot / black sesame
- Rice / kidney beans / cucumber / sweetcorn / pomegranate / toasted sesame
- Light and sweet soy sauces / sweet-and-sour sauce

### Vegetarian quiches / 40g
- Crunchy cabbage / carrot / ricotta / raisins
- Sweet potatoes / nutmeg / chia seeds / parsley

### Sharing dishes / 60g
- Sliced burrata / preserved lemons / truffle oil
- Salmon tartare / mango / lime / coriander

### Sharing casseroles / 100g
- Seafood cassoulet
- Spiced carrots / chickpeas / pomegranate
- Veal / tarragon / Dijon mustard / baby potatoes / green apple

### Cheeses / 60g
- Selection of matured cheeses from the Île-de-France region
- Preserves / breads / dried fruit / butter

### Desserts / 120g
- Apples / pears / crumble
- Walnut cake / fromage blanc
- Pistachio cream / brownie pieces
- Seasonal fruit / petits fours and sweet treats

### Chef-led station (optional) / 80g
- Gravlax salmon fillet
- Hand-carved cured ham

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

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# Intense Vegetal Counter

**Discover a delicious buffet combining vegetables, fruit, grains and pulses, finished with a delightful crunch. (*)**

/ 620g per guest

### Seasonal velouté / 100g
- Pumpkin / coconut milk / poppy seeds
- Lentils / broth / cream

### Wraps / 60g
- Artichokes / carrot / coriander / pomegranate
- Hummus / cucumber / red cabbage / chives

### Fine vegetable tarts / 40g
- Puff pastry / courgettes / thyme / olive oil
- Puff pastry / potatoes / sage / edible flowers

### Vegetable bánh mì / 40g
- Coleslaw / curry / soy sauce / lime
- Tapenade / roasted pepper / coriander

### Small cold dishes / 80g
- Roasted aubergines / miso sauce / spring onion
- Sweet potato tataki / soy / sesame / ginger

### Mini poke bowls / 80g
- Rice / chickpeas / carrot / radish / kiwi / alfalfa sprouts
- Rice / kidney beans / cucumber / mango / edamame / beetroot shoots

### Sharing skillets / 100g
- Baby potatoes / carrots / parsnips / pears / fine herbs
- Green risotto / watercress / edamame / broccoli

### Desserts / 120g
- Quinoa / plant-based milk / cane sugar / orchard fruit
- Chocolate hummus / muesli
- Pineapple / honey / coconut
- Seasonal fruit / spiced syrup / mint

### Live cooking stations / evening service only
- Raw and cooked vegetables / sweet and sour dressing / honey / lemon
- Orchard fruit compote / seeds / coulis / sorbet

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