



58 TOUR EIFFEL RESTAURANT

Lunch at the heart of the Eiffel Tower

Live a unique experience on the first floor of the most famous monument of Paris! The "58 Tour Eiffel" creates the event: it will seduce you with its design and its amazing cuisine.

An innovative concept

Walk in a ship of light!
Precise gestures, the cooks come to life to make multicultural food.
A hostess guides you to your table. A few moments later, your order is taken and your lunch is served in a picnic-style basket for a very original meal!

For groups of 10 persons or more, table service menus are available.

PICNIC OFFER

12 pm or 1.30 pm



Individual

LIFT TICKET FOR THE 1ST FLOOR OF THE EIFFEL TOWER

STARTER + MAIN COURSE + CHEESE OR DESSERT

Full menu is served at the table in a picnic-style basket

CHOICE OF STARTER

Creamy chestnut soup with cep mushrooms and Grisons dried beef
Chicory and lightly beech-smoked salmon salad with sour cream
Soft-boiled egg and creamed leeks with red wine dressing
Duck paté en croûte with thyme, cabbage and apple salad

CHOICE OF MAIN COURSE

Elbow pasta, duck confit cooked with herbs, persillade sauce
Trout fillet à la plancha, stewed green lentils from Brie with vegetables, coriander and smoked soy
Roast chicken breast, mashed potatoes with herbs, Madeira creamy sauce

CHOICE OF CHEESE OR DESSERT

Comté cheese (unpasteurised) with lamb's lettuce salad
Farmhouse "fromage blanc" served with chestnuts and clementines
Passion fruit cream with mango marmalade
Guanaja chocolate mousse with praline
Lemon meringue cream, crumble topping
Seasonal fresh fruit salad

A GLASS OF WINE OR A BEER OR A SOFT + A COFFEE



DÉCOUVERTE OFFER

12 pm or 1.30 pm



Group

LIFT TICKET FOR THE 1ST FLOOR OF THE EIFFEL TOWER

CHOICE OF STARTER

Creamy chestnut soup with cep mushrooms and Grisons dried beef, popcorn
Chicory and lightly beech-smoked salmon salad with sour cream
Duck paté en croûte with thyme, cabbage and apple salad with red wine vinaigrette

CHOICE OF MAIN COURSE

Trout fillet à la plancha, lightly creamed leeks, lamb's lettuce and Champagne sauce
Roast chicken fillet, crushed potatoes and topinambours, truffle oil emulsion
Braised veal breast served with its jus, celeriac cooked with mascarpone and chervil

CHOICE OF DESSERT

Lemon meringue tartlet
Chocolate Crousti Eiffel with praline custard sauce
Cheesecake our way

WINE + MINERAL WATER + COFFEE



For groups of 10 persons or more, a single menu including a same starter, a same main course, a same dessert for all guests.

ÉVASION OFFER

12 pm or 1.30 pm



Group

LIFT TICKET FOR THE 1ST FLOOR OF THE EIFFEL TOWER

SPECIFIC LOCATION

KIR AS AN APERITIF

CHOICE OF STARTER

Creamy chestnut soup with cep mushrooms and Grisons dried beef, popcorn
Chicory and lightly beech-smoked salmon salad with sour cream
Duck paté en croûte with thyme, cabbage and apple salad with red wine vinaigrette

CHOICE OF MAIN COURSE

Trout fillet à la plancha, lightly creamed leeks, lamb's lettuce and Champagne sauce
Roast chicken fillet, crushed potatoes and topinambours, truffle oil emulsion
Braised veal breast served with its jus, celeriac cooked with mascarpone and chervil

CHOICE OF DESSERT

Lemon meringue tartlet
Chocolate Crousti Eiffel with praline custard sauce
Cheesecake our way

WINE + MINERAL WATER + COFFEE



For groups of 10 persons or more, a single menu including a same starter, a same main course, a same dessert for all guests.

PRIVILÈGE OFFER

12 pm or 1.30 pm



Group

LIFT TICKET FOR THE 1ST FLOOR OF THE EIFFEL TOWER

PRIVILEGED SEATING CLOSE TO THE BAY WINDOW

GLASS OF CHAMPAGNE AS AN APERITIF

CHOICE OF STARTER

Creamy chestnut soup with cep mushrooms and Grisons dried beef, popcorn
Chicory and lightly beech-smoked salmon salad with sour cream
Duck paté en croûte with thyme, cabbage and apple salad with red wine vinaigrette

CHOICE OF MAIN COURSE

Trout fillet à la plancha, lightly creamed leeks, lamb's lettuce and Champagne sauce
Roast chicken fillet, crushed potatoes and topinambours, truffle oil emulsion
Braised veal breast served with its jus, celeriac cooked with mascarpone and chervil

CHOICE OF DESSERT

Lemon meringue tartlet
Chocolate Crousti Eiffel with praline custard sauce
Cheesecake our way

WINE + MINERAL WATER + COFFEE
WINES SELECTION BY OUR CELLARMAN
(WHITE OR RED OR ROSÉ WINE)



For groups of 10 persons or more, a single menu including a same starter, a same main course, a same dessert for all guests.

WINE LIST

To go well with your lunch, we provide a wines selection made by our cellarman. Their aromas will surely please you and they will magnify the dishes to savour a delicious combination.

**CHOICE OF WINE
for 'Découverte' and 'Evasion' offers
(on a basis of 1 bottle for 3 persons)**

Château de Lagorce – AOC Bordeaux (red wine)

Domaine du Tariquet – IGP Côtes de Gascogne (white wine)

Les Celliers de Ramatuelle – AOP Côtes de Provence (rosé wine)

**CHOICE OF WINE
for 'Privilège' offer
(on a basis of 1 bottle for 3 persons)**

Château La Pierrière – AOC Bordeaux (red wine)

Bordeaux Kressmann Monopole – AOC Bordeaux (white wine)

Les Celliers de Ramatuelle – AOP Côtes de Provence (rosé wine)



ACCESS TO THE RESTAURANT



To reach the 1st floor of the Eiffel Tower:
Come at the restaurant booth (for the customers of the 58 Tour Eiffel restaurant only) on the esplanade (between the North and East pillars) to take your lift ticket which gives access to the 1st floor of the Eiffel Tower.

Opening hours of the kiosk:

From 11.15 am to 2.00 pm.

Smoking is not allowed on the monument.

Oversized luggage cannot be allowed into the tower.

There are no luggage lockers.

SPECIAL REQUEST ON DEMAND

- Birthday cake
- Glass of champagne
- Etc



USEFUL INFORMATION

The "58 Tour Eiffel" is open everyday.

• Less than 10 persons:

Without reservation: lunch non-stop from 11.30 am to 4.30 pm (last order of main course at 3.45 pm)

With reservation: 12 pm or 1.30 pm

• More than 10 persons: 2 sittings:

12 pm or 1.30 pm

Closure of monument at 11.30 pm
(except July and August at 00.30 am)

Reservation

Tél.: +33 (0) 825 566 662 (0,15 €/min)

Company and Tourism sales Department

Tél.: +33 (0) 1 72 76 18 46

Tour Eiffel – 1st floor

Champ de Mars – Paris 7e

reservation.58te@restaurants-tou Eiffel.com

Fax : 01 40 62 79 85

www.restaurants-tou Eiffel.com

58 TOUR EIFFEL RESTAURANT

Lift ticket for the 1st floor of the Eiffel Tower will be available at the welcome desk located on the esplanade (between the north and east pillars) 30 minutes before the time of the booking.
For groups (as from 10 persons), choice of a single menu (same enter, same main course and same dessert) for all guests when booking.

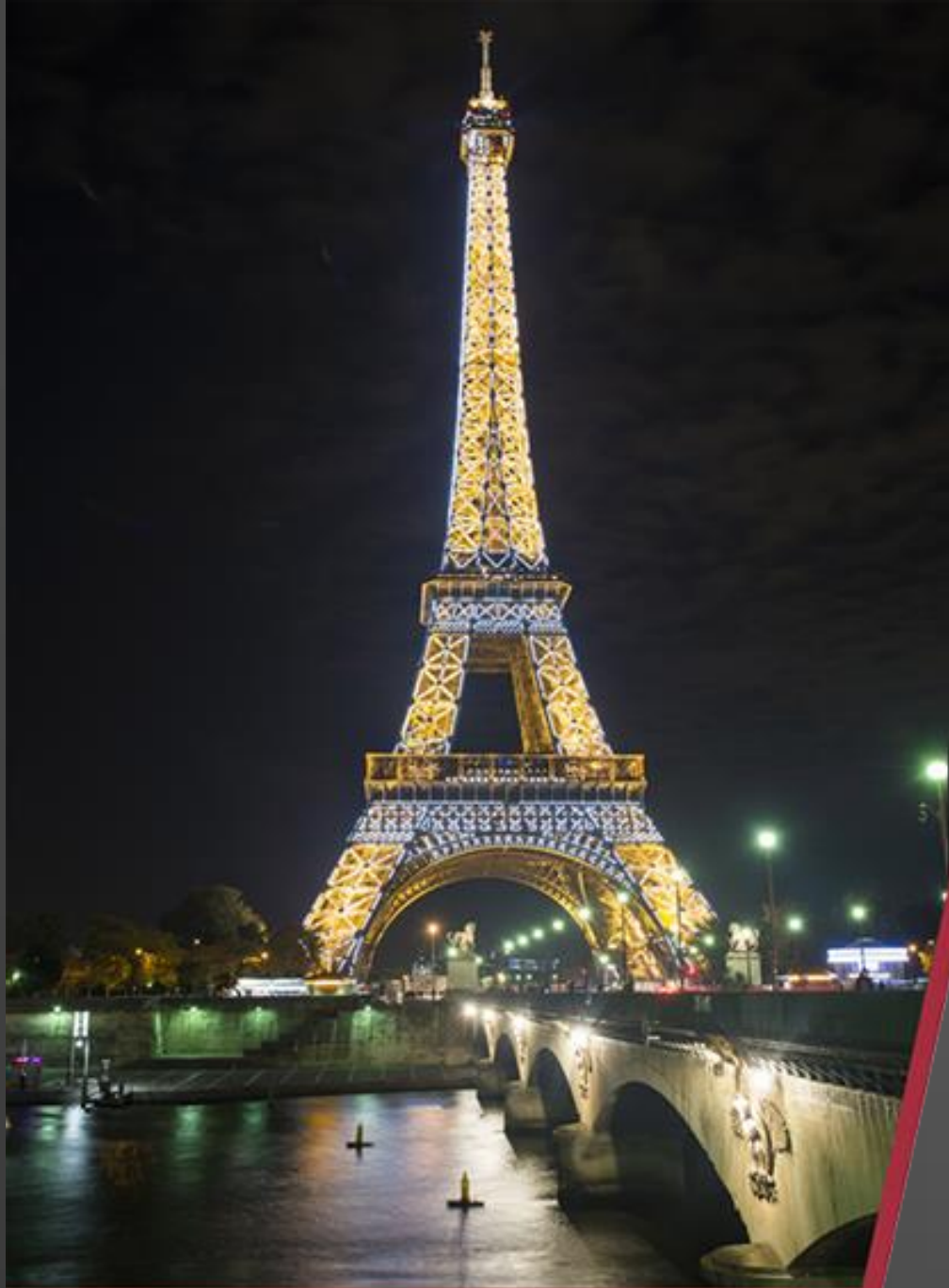
INFORMATION AND RESERVATION:

Tél: +33 (0) 8 25 56 66 62 (0.15€/mn)

Email: reservation.58te@restaurants-toureffel.com

58 Tour Eiffel
1st floor of Eiffel Tower
Champ de Mars
75007 Paris





58 TOUR EIFFEL RESTAURANT

DINE IN THE HEART OF THE EIFFEL TOWER!

Live a unique experience on the first floor of the most famous monument in Paris!

The “58 Tour Eiffel” creates the event. It will seduce you with its design and its amazing high-quality French cuisine.

In the evening, the restaurant takes on a new experience. A hostess escorts you to your table where the quiet atmosphere embraces you. The furniture is minimalist not to steal the spot show from the city of light. An ultra contemporary decor and a chic trendy menu is served at your table.

TENTATION OFFER

6.30 pm



Individual

LIFT TICKET FOR THE 1ST FLOOR

GLASS OF CHAMPAGNE AS AN APERITIF

CHOICE OF STARTER

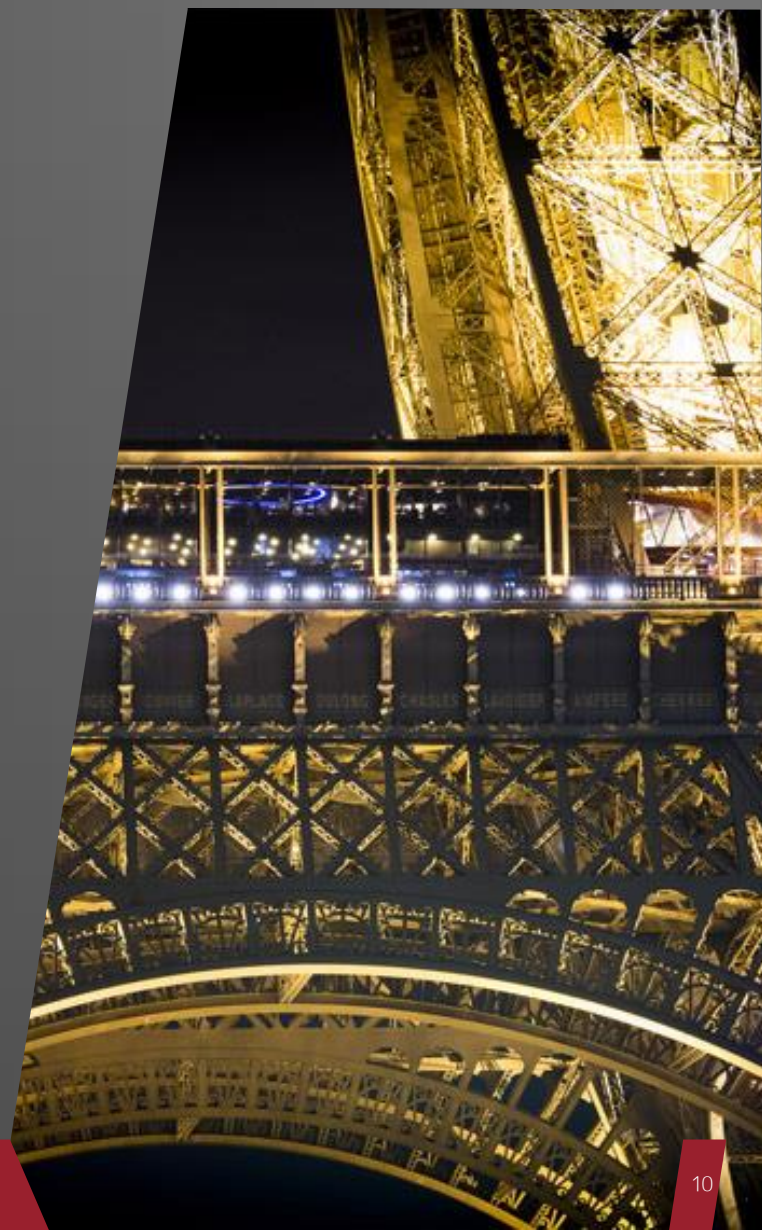
Creamy chestnut soup with cep mushrooms and Grisons dried beef, popcorn
Mildly spiced prawns with avocado and pomelo,
heart of lettuce and black sesame condiment
Lightly beech-smoked salmon, fromage blanc with marinated ginger,
yuzu dressing
Half-cooked duck foie gras delicacy served with passion fruit gelly
and toasted brioche

CHOICE OF MAIN COURSE

Roast cod fillet with taggiasca olives, cauliflower mousseline,
beurre blanc sauce with smoked soy
Fillet of sea bream à la plancha, Haute-Provence's spelt risotto, butternut squash with
Champagne sauce
Poultry supreme served with herbal's jus,
salsify and roast potatoes with rosemary
Fondant beef in red wine sauce, with smoked bacon and button mushrooms

CHOICE OF CHEESE OR DESSERT

Assortment of matured cheeses
Profiterole, vanilla ice cream and hot chocolate sauce
Mont Blanc, cream of chestnuts and clementines
Guanaja chocolate Crousti Eiffel, brownie biscuit and Jivara cream
Mille-feuille with light vanilla cream and salted butter caramel



ATTRACTION OFFER

6.30 pm



Group

LIFT TICKET FOR THE 1ST FLOOR

KIR AS AN APERITIF

CHOICE OF STARTER

Creamy chestnut soup with cep mushrooms and Grisons dried beef, popcorn
Duck paté en croûte with thyme, cabbage and apple salad with red wine vinaigrette

CHOICE OF MAIN COURSE

Trout fillet à la plancha, lightly creamed leeks, lamb's lettuce and Champagne sauce
Braised veal breast served with its jus, celeriac cooked with mascarpone and chervil

CHOICE OF DESSERT

Apple crumble tartlet
Cheesecake our way

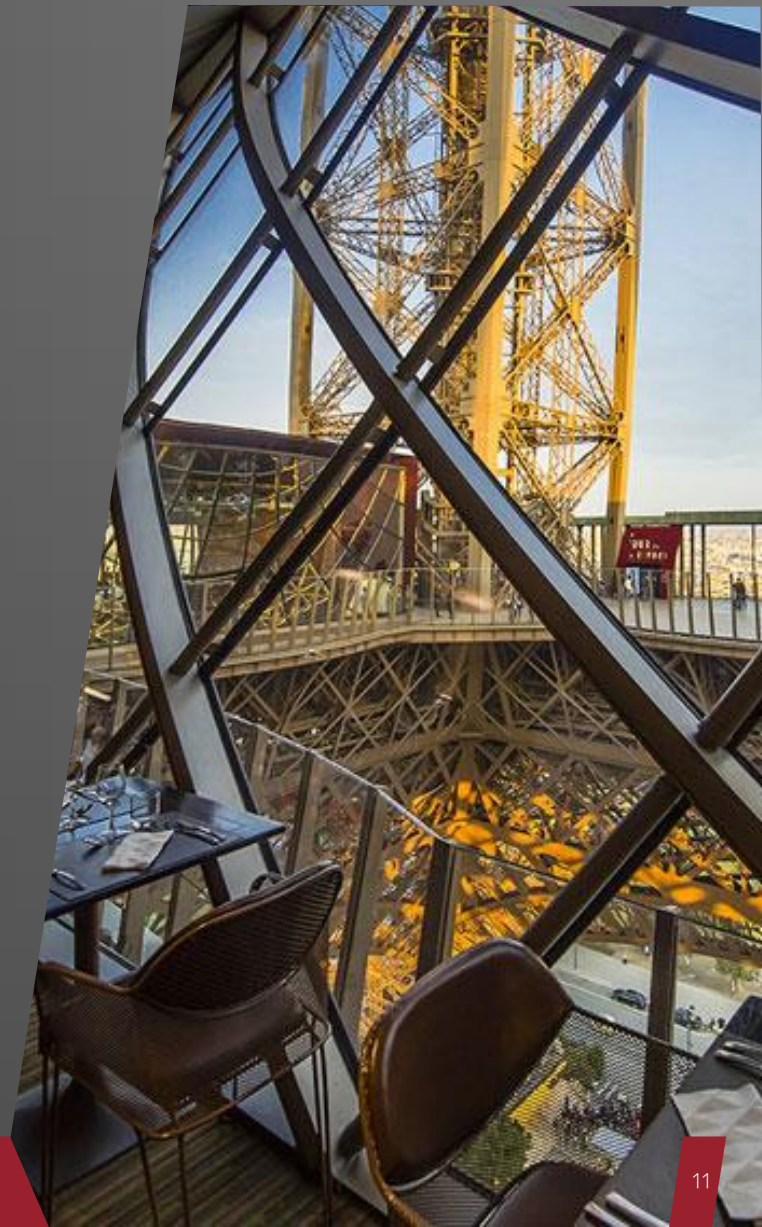
WINE + MINERAL WATER + COFFEE

"SIGNATURE" OPTION

Possibility to change the choice of a starter,
main course or dessert to choose from "plaisir offer" (with extra charge)



For groups of 10 persons or more, a single menu including a same starter,
a same main course, a same dessert for all guests.



PLAISIR OFFER

6.30 pm



Individual Group

LIFT TICKET FOR THE 1ST FLOOR

PRIVILEGED SEATING IN THE MAIN ROOM

GLASS OF CHAMPAGNE AS AN APERITIF



- Creamy chestnut soup with cep mushrooms and Grisons dried beef, popcorn
- Mildly spiced prawns with avocado and pomelo, heart of lettuce and black sesame condiment
- Lightly beech-smoked salmon, fromage blanc with marinated ginger, yuzu dressing
- Half-cooked duck foie gras delicacy served with passion fruit jelly and toasted brioche
- Roast cod fillet with taggiasca olives, cauliflower mousseline, beurre blanc sauce with smoked soy
- Fillet of sea bream à la plancha, Haute-Provence's spelt risotto, butternut squash with Champagne sauce
- Poultry supreme served with herbal's jus, salsify and roast potatoes with rosemary
- Fondant beef in red wine sauce, with smoked bacon and button mushrooms
- Assortment of matured cheeses
- Profiterole, vanilla ice cream and hot chocolate sauce
- Mont Blanc, cream of chestnuts and clementines
- Guanaja chocolate Crousti Eiffel, brownie biscuit and Jivara cream
- Mille-feuille with light vanilla cream and salted butter caramel



- Creamy chestnut soup with cep mushrooms and Grisons dried beef, popcorn
- Lightly beech-smoked salmon, fromage blanc with marinated ginger, yuzu dressing
- Half-cooked duck foie gras, served with passion fruit jelly and toasted brioche
- Roast cod fillet with taggiasca olives, cauliflower mousseline, beurre blanc sauce with smoked soy
- Poultry supreme served with herbal's jus, salsify and roast potatoes with rosemary
- Fondant beef in red wine sauce, with smoked bacon and button mushrooms
- Profiterole, vanilla ice cream and hot chocolate sauce
- Mont Blanc, cream of chestnuts and clementines
- Guanaja chocolate Crousti Eiffel, brownie biscuit and Jivara cream

WINE + MINERAL WATER + COFFEE | WINES SELECTION BY OUR CELLARMAN

(WHITE OR RED OR ROSÉ WINE)



For groups of 10 persons or more, a single menu including a same starter, a same main course, a same dessert for all guests.

EMOTION OFFER

6.30 pm



Individual

LIFT TICKET FOR THE 1ST FLOOR

PRIVILEGED SEATING IN FRONT OF THE BAY WINDOW

GLASS OF CHAMPAGNE AS AN APERITIF

CHOICE OF STARTER

Creamy chestnut soup with cep mushrooms and Grisons dried beef, popcorn
Mildly spiced prawns with avocado and pomelo, heart of lettuce and black sesame condiment
Lightly beech-smoked salmon, fromage blanc with marinated ginger, yuzu dressing
Half-cooked duck foie gras, served with passion fruit gelly and toasted brioche

CHOICE OF MAIN COURSE

Roast cod fillet with taggiasca olives, cauliflower mousseline, beurre blanc sauce with smoked soy
Fillet of sea bream à la plancha, Haute-Provence's spelt risotto, butternut squash with Champagne sauce
Poultry supreme served with herbal's jus, salsify and roast potatoes with rosemary
Fondant beef in red wine sauce, with smoked bacon and button mushrooms

CHOICE OF CHEESE OR DESSERT

Assortment of matured cheeses
Profiterole, vanilla ice cream and hot chocolate sauce
Mont Blanc, cream of chestnuts and clementines
Guanaja chocolate Crousti Eiffel, brownie biscuit and Jivara cream
Mille-feuille with light vanilla cream and salted butter caramel

WINE + MINERAL WATER + COFFEE | WINES SELECTION BY OUR CELLARMAN
(WHITE OR RED OR ROSÉ WINE)



For groups of 10 persons or more, a single menu including a same starter, a same main course, a same dessert for all guests.

SENSATION OFFER

9.00 pm



Individual Group

LIFT TICKET FOR THE 1ST FLOOR

GLASS OF CHAMPAGNE AS AN APERITIF



- Creamy chestnut soup with cep mushrooms and Grisons dried beef, popcorn
- Mildly spiced prawns with avocado and pomelo, heart of lettuce and black sesame condiment
- Lightly beech-smoked salmon, fromage blanc with marinated ginger, yuzu dressing
- Half-cooked duck foie gras delicacy served with passion fruit jelly and toasted brioche
- Roast cod fillet with taggiasca olives, cauliflower mousseline, beurre blanc sauce with smoked soy
- Fillet of sea bream à la plancha, Haute-Provence's spelt risotto, butternut squash with Champagne sauce
- Poultry supreme served with herbal's jus, salsify and roast potatoes with rosemary
- Fondant beef in red wine sauce, with smoked bacon and button mushrooms
- Assortment of matured cheeses
- Profiterole, vanilla ice cream and hot chocolate sauce
- Mont Blanc, cream of chestnuts and clementines
- Guanaja chocolate Crousti Eiffel, brownie biscuit and Jivara cream
- Mille-feuille with light vanilla cream and salted butter caramel



- Creamy chestnut soup with cep mushrooms and Grisons dried beef, popcorn
- Lightly beech-smoked salmon, fromage blanc with marinated ginger, yuzu dressing
- Half-cooked duck foie gras, served with passion fruit jelly and toasted brioche
- Roast cod fillet with taggiasca olives, cauliflower mousseline, beurre blanc sauce with smoked soy
- Poultry supreme served with herbal's jus, salsify and roast potatoes with rosemary
- Fondant beef in red wine sauce, with smoked bacon and button mushrooms
- Profiterole, vanilla ice cream and hot chocolate sauce
- Mont Blanc, cream of chestnuts and clementines
- Guanaja chocolate Crousti Eiffel, brownie biscuit and Jivara cream

WINE + MINERAL WATER + COFFEE | WINES SELECTION BY OUR CELLARMAN
(WHITE OR RED OR ROSÉ WINE)



For groups of 10 persons or more, a single menu including a same starter, a same main course, a same dessert for all guests.

SERVICE PREMIER OFFER

9.00 pm



Individual



Group

LIFT TICKET FOR THE 1ST FLOOR

PRIVILEGED SEATING CLOSE TO THE BAY WINDOW

GLASS OF CHAMPAGNE AS AN APERITIF

TASTING MENU

Patience

"Fraîcheur" of crab, cream of cauliflower with tonka beans, flying fish roe

Starter

Half-cooked duck foie gras delicacy served with passion fruit jelly and toasted brioche

Main courses

Scallops à la plancha, butternut squash and onion confit, Champagne sauce and

Roast Red Label leg of lamb served with its rosemary jus, Anna potatoes, chickpea condiment, buckwheat croquettes

Dessert

Guanaja chocolate crisp cake, light vanilla cream, pear confit with Ile-de-France linden blossom honey

WINES + MINERAL WATERS + COFFEE
DELICACIES WITH COFFEE

SELECTION OF FINE WINES



For groups of 10 persons or more, a single menu including a same starter, a same main course, a same dessert for all guests.

SERVICE PREMIER OFFER baie vitrée

9.00 pm



Individual

LIFT TICKET FOR THE 1ST FLOOR

PRIVILEGED SEATING BY THE WINDOW (WITH TROCADÉRO VIEW) IS
GUARANTEED

GLASS OF CHAMPAGNE AS AN APERITIF

TASTING MENU

Patience

"Fraîcheur" of crab, cream of cauliflower with tonka beans, flying fish roe

Starter

Half-cooked duck foie gras delicacy served with passion fruit gelly and toasted brioche

Main courses

Scallops à la plancha, butternut squash and onion confit, Champagne sauce
and

Roast Red Label leg of lamb served with its rosemary jus, Anna potatoes, chickpea condiment,
buckwheat croquettes

Dessert

Guanaja chocolate crisp cake, light vanilla cream, pear confit with Ile-de-France linden
blossom honey

WINES + MINERAL WATERS + COFFEE
DELICACIES WITH COFFEE

SELECTION OF FINE WINES



For groups of 10 persons or more, a single menu including a same starter,
a same main course, a same dessert for all guests.



WINE LIST

To go well with your dinner, we provide a wines selection made by our cellarman. Their aromas will surely please you and they will magnify the dishes to savour a delicious combination.

CHOICE OF WINE
for Attraction | Plaisir | Emotion | Sensation offers
(on a basis of 1 bottle for 3 persons)

Château La Pierrière – AOC Bordeaux (red wine)

Bordeaux Kressmann Monopole – AOC Bordeaux (white wine)

Les Celliers de Ramatuelle – AOP Côtes de Provence (rosé wine)

CHOICE OF WINE
for “Service Premier” and “Service Premier baie vitrée” offers
(on a basis of 1 bottle for 2 persons)

Hautes Gravières – AOC Graves (red wine)

Pouilly Fumé Le Lorient – AOC Pouilly-Fumé (white wine)

Cuvée Saint-Hubert – Cru classé – AOC Côtes de Provence (rosé wine)



ACCESS TO THE RESTAURANT



To reach the 1st floor of the Eiffel Tower:
Come at the restaurant booth (for the customers of the 58 Tour Eiffel restaurant only) on the esplanade (between the North and East pillars) to take your lift ticket which gives access to the 1st floor of the Eiffel Tower.

Opening hours of the kiosk:

From 5.45 pm to 9.45 pm.

Smoking is not allowed on the monument.

Oversized luggage cannot be allowed into the tower.

There are no luggage lockers.

SPECIAL REQUEST ON DEMAND

- Birthday cake
- Glass of champagne
- Dinner gift
- Etc



USEFUL INFORMATION

The restaurant "58 Tour Eiffel" is open everyday.

- Dinner: 2 sittings:
6.30 pm (until 8.30 pm)
9.00 pm (until 11.15 pm)

Closure of monument at 11.30 pm
(except July and August at 00.30 am)

Reservation

Tél.: +33 (0) 825 566 662 (0,15 €/min)

Company and Tourism sales Department

Tél.: +33 (0) 1 72 76 18 46

Eiffel Tower – 1st floor
Champ de Mars – Paris 7e
reservation.58te@restaurants-tou Eiffel.com
Fax: +33 (0) 1 40 62 79 85
www.restaurants-tou Eiffel.com

58 TOUR EIFFEL RESTAURANT

Lift ticket for the 1st floor of the Eiffel Tower will be available at the welcome desk located on the esplanade (between the north and east pillars) 45 minutes before the time of the booking.

For groups (as from 10 persons), choice of a single menu (same enter, same main course and same dessert) for all guests when booking.

INFORMATION AND RESERVATION:

Tél: +33 (0)8 25 56 66 62 (0.15€/mn)

Email: reservation.58te@restaurants-toureffel.com

58 Tour Eiffel
1st floor of Eiffel Tower
Champ de Mars
75007 Paris

