



# 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.

# DÉCOUVERTE OFFER

12 pm or 1.30 pm

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LIFT TICKET FOR THE 1ST FLOOR OF THE EIFFEL TOWER

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#### CHOICE OF STARTER

Creamy button mushroom soup with hazelnuts and popcorn Green bean salad with poached haddock, toasted almonds and sour cream Duck paté en croûte, cabbage and apple salad with red wine vinaigrette

#### CHOICE OF MAIN COURSE

Trout fillet à la plancha, creamed leeks, lamb's lettuce, champagne sauce Roasted chicken breast, mashed potatoes and artichokes, truffle oil emulsion Braised veal served in its own jus, celery cooked in mascarpone and chervil

### CHOICE OF DESSERT

Menton lemon meringue tartlet Chocolate Crousti Eiffel with praline vanilla custard sauce Classic coffee Opéra cake

### 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

LIFT TICKET FOR THE 1ST FLOOR OF THE EIFFEL TOWER

SPECIFIC LOCATION

**KIR AS AN APERITIF** 

#### CHOICE OF STARTER

Creamy button mushroom soup with hazelnuts and popcorn Green bean salad with poached haddock, toasted almonds and sour cream Duck paté en croûte, cabbage and apple salad with red wine vinaigrette

#### CHOICE OF MAIN COURSE

Trout fillet à la plancha, creamed leeks, lamb's lettuce, champagne sauce Roasted chicken breast, mashed potatoes and artichokes, truffle oil emulsion Braised veal served in its own jus, celery cooked in mascarpone and chervil

#### CHOICE OF DESSERT

Menton lemon meringue tartlet Chocolate Crousti Eiffel with praline vanilla custard sauce Classic coffee Opéra cake

WINE + MINERAL WATER + COFFEE





# PRIVILÈGE **OFFER**

12 pm or 1.30 pm

ini

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 button mushroom soup with hazelnuts and popcorn Green bean salad with poached haddock, toasted almonds and sour cream Duck paté en croûte, cabbage and apple salad with red wine vinaigrette

#### CHOICE OF MAIN COURSE

Trout fillet à la plancha, creamed leeks, lamb's lettuce, champagne sauce Roasted chicken breast, mashed potatoes and artichokes, truffle oil emulsion Braised veal served in its own jus, celery cooked in mascarpone and chervil

#### CHOICE OF DESSERT

Menton lemon meringue tartlet Chocolate Crousti Eiffel with praline vanilla custard sauce Classic coffee Opéra cake

#### 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

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 3.30 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-toureiffel.com Fax : 01 40 62 79 85 www.restaurants-toureiffel.com

# 5 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) 15 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-toureiffel.com

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





### 5 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.

# ATTRACTION OFFER

6.30 pm

LIFT TICKET FOR THE 1ST FLOOR

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#### **KIR AS AN APERITIF**

#### CHOICE OF STARTER

Creamy button mushroom soup with hazelnuts and popcorn Duck paté en croûte, cabbage and apple salad with red wine vinaigrette

#### CHOICE OF MAIN COURSE

Trout fillet à la plancha, creamed leeks, lamb's lettuce, champagne sauce Braised breast of veal served in its own juice, celery cooked in mascarpone and chervil

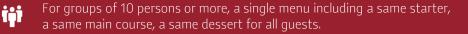
#### CHOICE OF DESSERT

Seasonal fruit tartlet Cheesecake in our way with Menton lemon cream, our signature Cheesecake

#### 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)







# PLAISIR OFFER

6.30 pm

LIFT TICKET FOR THE 1ST FLOOR

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PRIVILEGED SEATING IN THE MAIN ROOM

#### **GLASS OF CHAMPAGNE AS AN APERITIF**

### CHOICE OF STARTER

Creamy button mushroom soup with hazelnuts and popcorn Smoked salmon, pink peppercorns, fromage blanc with confit ginger, citrus fruit reduction Duck foie gras, cherry and Sichuan pepper chutney and toasted brioche

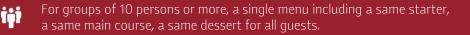
### CHOICE OF MAIN COURSE

Sea bream fillet à la plancha, roasted poivrade artichoke marmalade, purple mustard beurre blanc sauce Lamb confit French stew, creamy polenta and fried zucchini flower Pan fried duckling breast in a vadouvan spice blend served with its jus, French-style carrots and peas

### CHOICE OF DESSERT

Profiterole, vanilla ice cream and hot chocolate sauce Seasonal red berry Himalaya with pistachio custard cream Guanaja chocolate Crousti Eiffel, brownie biscuit and Jivara cream

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







# SENSATION OFFER

9.00 pm

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LIFT TICKET FOR THE 1ST FLOOR

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#### **GLASS OF CHAMPAGNE AS AN APERITIF**

### CHOICE OF STARTER

Creamy button mushroom soup with hazelnuts and popcorn Smoked salmon, pink peppercorns, fromage blanc with confit ginger, citrus fruit reduction Duck foie gras, cherry and Sichuan pepper chutney and toasted brioche

### CHOICE OF MAIN COURSE

Sea bream fillet à la plancha, roasted poivrade artichoke marmalade, purple mustard beurre blanc sauce Lamb confit French stew, creamy polenta and fried zucchini flower Pan fried duckling breast in a vadouvan spice blend served with its jus, French-style carrots and peas

### CHOICE OF DESSERT

Profiterole, vanilla ice cream and hot chocolate sauce Seasonal red berry Himalaya with pistachio custard cream 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

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LIFT TICKET FOR THE 1ST FLOOR

PRIVILEGED SEATING CLOSE TO THE BAY WINDOW

#### **GLASS OF CHAMPAGNE AS AN APERITIF**

TASTING MENU

Appetiser

Starter Duck foie gras, cherry and Sichuan pepper chutney and toasted brioche

#### Main courses

Scallops à la plancha, peas and glazed carrots, Champagne sauce and Leg of lamb, Anna potatoes, eggplant caviar, fried zucchini flower and smoked soy butter

Dessert

Guanaja chocolate crisp cake, light vanilla cream and raspberries

WINES + MINERAL WATERS + COFFEE DELICACIES WITH COFFEE

SELECTION OF FINE WINES

a same main course, a same dessert for all guests.



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# 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 Loriot - AOC Pouilly-Fumé (white wine)

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

AOC : Appellation d'origine contrôlée – AOP : Appellation d'origine protégée – IGP : Indication géographique protégée







### 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

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