



## 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.

## DÉCOUVERTE OFFER

12 pm or 1.30 pm



Group

### LIFT TICKET FOR THE 1ST FLOOR OF THE EIFFEL TOWER

#### CHOICE OF STARTER

Creamy carrot soup, ricotta with summer truffle, puffed kamut grains  
Seasonal green vegetable salad, hazelnuts and tangy soy cream dressing  
Duck pâté en croûte with foie gras, served with a mustard seeds celery remoulade

#### CHOICE OF MAIN COURSE

Trout fillet à la plancha, leeks fondue, lamb's lettuce and Champagne sauce  
Roasted chicken breast, crushed potatoes and artichoke, truffle oil emulsion  
Braised veal breast served with its jus, celery roots with chervil and mushroom duxelle

#### CHOICE OF DESSERT

Lemon meringue tartlet  
Chocolate Crousti Eiffel with praline 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



Group

### LIFT TICKET FOR THE 1ST FLOOR OF THE EIFFEL TOWER

#### SPECIFIC LOCATION

#### KIR AS AN APERITIF

#### CHOICE OF STARTER

Creamy carrot soup, ricotta with summer truffle, puffed kamut grains  
Seasonal green vegetable salad, hazelnuts and tangy soy cream dressing  
Duck pâté en croûte with foie gras, served with a mustard seeds celery remoulade

#### CHOICE OF MAIN COURSE

Trout fillet à la plancha, leeks fondue, lamb's lettuce and Champagne sauce  
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Lemon meringue tartlet  
Chocolate Crousti Eiffel with praline 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.

## 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 carrot soup, ricotta with summer truffle, puffed kamut grains  
Seasonal green vegetable salad, hazelnuts and tangy soy cream dressing  
Duck pâté en croûte with foie gras, served with a mustard seeds celery remoulade

### CHOICE OF MAIN COURSE

Trout fillet à la plancha, leeks fondue, lamb's lettuce and Champagne sauce  
Roasted chicken breast, crushed potatoes and artichoke, truffle oil emulsion  
Braised veal breast served with its jus, celery roots with chervil and mushroom duxelle

### CHOICE OF DESSERT

Lemon meringue tartlet  
Chocolate Crousti Eiffel with praline 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



### SPECIAL REQUEST ON DEMAND

- Birthday cake
- Glass of champagne
- Etc



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.

## 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-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) 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:

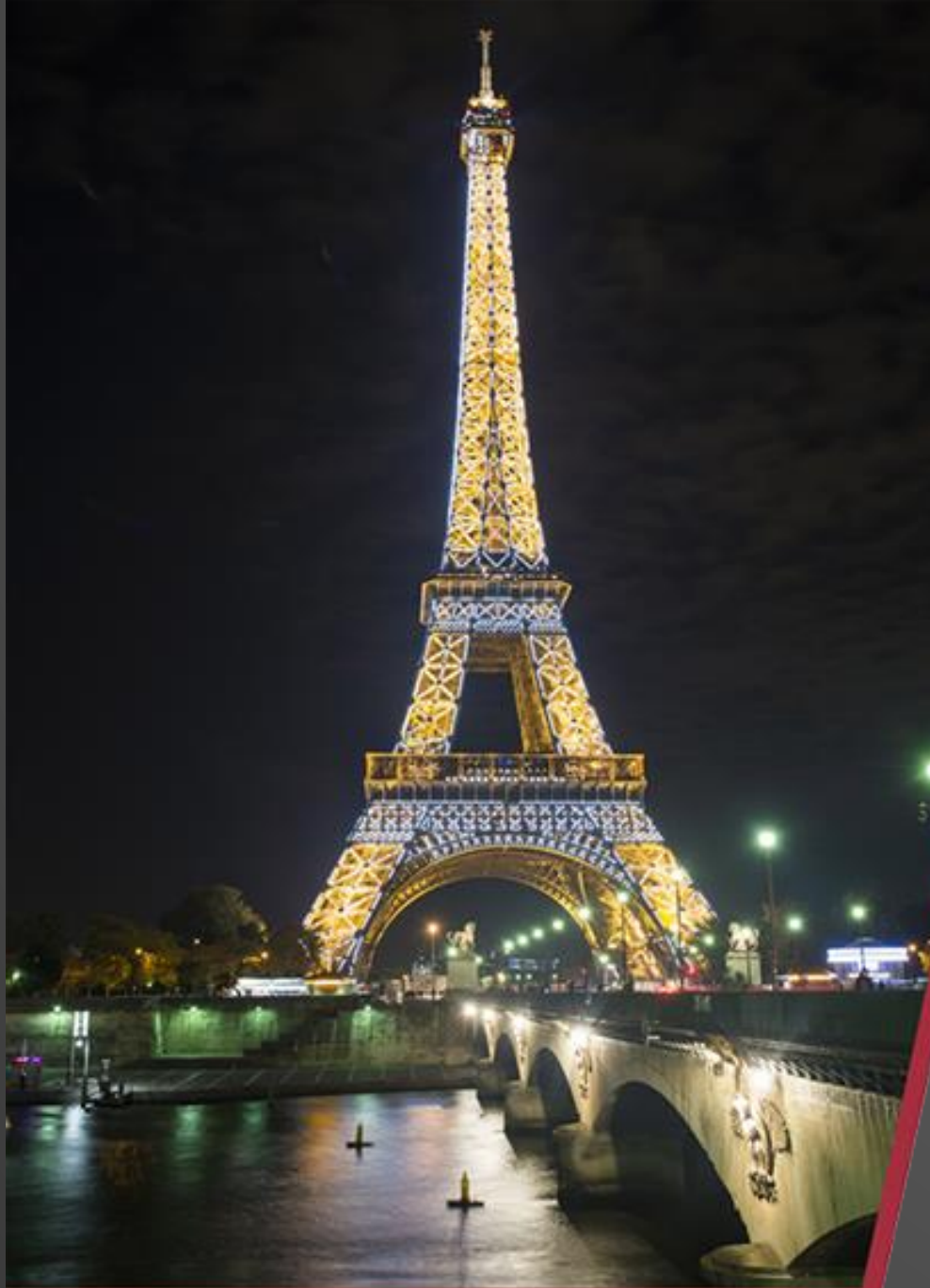
Tél: +33 (0) 8 25 56 66 62 (0.15€/mn)

Email: [reservation.58te@restaurants-toureffel.com](mailto: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.



## ATTRACTION OFFER

6.30 pm



Group

### LIFT TICKET FOR THE 1ST FLOOR

#### KIR AS AN APERITIF

#### CHOICE OF STARTER

Creamy carrot soup, ricotta with summer truffle, puffed kamut grains  
Duck pâté en croûte with foie gras, served with a mustard seeds celery remoulade

#### CHOICE OF MAIN COURSE

Trout fillet à la plancha, leeks and potatoes, lamb's lettuce and Champagne sauce  
Braised veal breast served with its jus, celery roots with chervil and mushroom duxelle

#### CHOICE OF DESSERT

Seasonal fruit 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



Group

LIFT TICKET FOR THE 1ST FLOOR

PRIVILEGED SEATING IN THE MAIN ROOM

GLASS OF CHAMPAGNE AS AN APERITIF

### CHOICE OF STARTER

Creamy carrot soup, ricotta with summer truffle, puffed kamut grains  
Pink peppercorns marinated salmon, black sesame condiment and  
confit ginger sour cream  
Duck foie gras terrine served with peach gelly and toasted brioche

### CHOICE OF MAIN COURSE

Roasted cod with seasonal vegetables cooked in a shellfish infusion  
Roasted chorizo stuffed chicken supreme served with its jus, mashed  
potatoe with herbs and green asparagus  
French spring lamb stew, creamy polenta with Beaufort cheese

### CHOICE OF DESSERT

Profiterole, vanilla ice cream and hot chocolate sauce  
Seasonal red berry Himalaya  
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.

## SENSATION OFFER

9.00 pm



Group

### LIFT TICKET FOR THE 1ST FLOOR

#### GLASS OF CHAMPAGNE AS AN APERITIF

##### CHOICE OF STARTER

Creamy carrot soup, ricotta with summer truffle, puffed kamut grains  
Pink peppercorns marinated salmon, black sesame condiment and confit  
ginger sour cream  
Duck foie gras terrine served with peach jelly and toasted brioche

##### CHOICE OF MAIN COURSE

Roasted cod with seasonal vegetables cooked in a shellfish infusion  
Roasted chorizo stuffed chicken supreme served with its jus, mashed  
potatoe with herbs and green asparagus  
French spring lamb stew, creamy polenta with Beaufort cheese

##### CHOICE OF DESSERT

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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



Group

LIFT TICKET FOR THE 1ST FLOOR

PRIVILEGED SEATING CLOSE TO THE BAY WINDOW

GLASS OF CHAMPAGNE AS AN APERITIF

### TASTING MENU

#### Appetiser

Tomato with basil, fresh goat cheese and roquette pesto

#### Starter

Duck foie gras terrine served with peach jelly and toasted brioche

#### Main courses

Scallops à la plancha, green peas and carrot marmelade, smoked soy beurre blanc sauce  
and

Roasted leg of lamb, Anna potatoes, eggplant caviar and buckwheat croquette with a cherry pepper coulis

#### Dessert

Guanaja chocolate sphere, vanilla whipped cream and raspberries

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:  
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### 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

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## INFORMATION AND RESERVATION:

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Email: [reservation.58te@restaurants-toureffel.com](mailto:reservation.58te@restaurants-toureffel.com)

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1st floor of Eiffel Tower  
Champ de Mars  
75007 Paris

