

LA TERRASSE

EUGÉNIE

FROM 12 TO 2.30 PM AND FROM 6 TO 10.30PM

OUR SUGGESTIONS

LIGHTLY WHIPPED PEA PURÉE BRAISED GARDEN VEGETABLES 🌿🌱	€19
CEVICHE OF GILTHEAD SEA BREAM AVOCADO PULP, LIME, POMEGRANATE 🌿	€21
CREAMY BURRATA, HEIRLOOM TOMATOES PARMESAN CHEESE CRUMBLE	€20
GRAVLAX-STYLE SALMON CRISPY WAFFLE, ISIGNY CREAM	€28
GREEN TEA SOBA PASTA VITAMIN-RICH VEGETABLES WITH CORIANDER, ROASTED PEANUTS 🌿🌱	€25
SAUTÉED LEMON SOLE MEUNIÈRE BABY SPINACH FONDUE, FRESH MANGO 🌿	€31
BREADED COD ASPARAGUS AND FAVA BEANS, ALMOND EMULSION	€31
HEART OF BEEF FILLET CHORON SAUCE, BELLE DE FONTENAY POTATOES WITH COMTÉ CHEESE	€36
ROASTED BREAST OF FARM CHICKEN GRAVY, PIPERADE-STYLE PEPPERS AND TINY ARTICHOKE	€29
VITELLO TONNATO ZUCCHINI WITH VIRGIN OIL AND LECCINE OLIVES	€32
INSPIRATION OF THE DAY	€27
VEGETARIAN SEASONAL SUGGESTION	€25

ICED DESSERTS

RASPBERRY AND LEMON ICE CUBE	€15
TRILOGY OF MOCHI RED BERRIES VIOLET, LEMON MINT, CHOCOLATE TONKA BEAN 🌿	€15
«LA COQUETTE» PRALINE AND CHOCOLATE	€15
SEASONAL ICE CREAMS AND SORBETS	€14

- 🌿 Gluten-free dish
- 🌱 Vegan (this dish does not contain products of animal origin)
- * This dish may contain porcine meat

Our sourcing promise
we actively seek suppliers we trust, to source ethical,
sustainable and organic ingredients wherever possible.

THE ESSENTIALS

TOASTED HAM AND COMTÉ CHEESE SANDWICH* (WITH OR WITHOUT EGG), BABY SALAD LEAVES, CLASSIC OR PARMESAN FRENCH FRIES	€23
HOUSE-SEASONED STEAK TARTARE LETTUCE HEART, CLASSIC OR PARMESAN FRENCH FRIES	€29
CHICKEN* OR SMOKED SALMON CAESAR SALAD	€25
TRADITIONAL CHICKEN CLUB SANDWICH* BABY SALAD LEAVES, CLASSIC OR PARMESAN FRENCH FRIES	€27
SMOKED SALMON CLUB SANDWICH BABY SALAD LEAVES, CLASSIC OR PARMESAN FRENCH FRIES	€28
CHEF'S SPECIAL CHEESEBURGER BABY SALAD LEAVES, CLASSIC OR PARMESAN FRENCH FRIES	€28
« LES HALLES » PARISIAN ONION SOUP	€19
SELECTION OF MATURED CHEESE BOARD	€21
MEAT COLD CUTS BOARD*	€21

THE DESSERTS

BASQUE BREAKAWAY STRAWBERRIES, BASIL AND JASMINE FLAVOUR	€16
FRESH APRICOT CHAMOMILE AND SWEET ALMOND CLOUD	€16
APPLE AND FENNEL GRANITA MADAGASCAR VANILLA 🌿🌱	€16
COCOA DELICACY AND SWEETNESS OF CARAMELIZED CUSTARD CREAM	€16
SEASONAL FRUIT PLATE 🌿🌱🌱	€14

THE WESTIN
PARIS-VENDÔME

CHAMPAGNES

	12cl	75cl
MOËT & CHANDON Brut Impérial	€20	€90
MOËT & CHANDON Rosé Impérial	€22	€105
MOËT & CHANDON Grand Vintage 2013		€180
VEUVE CLICQUOT Brut Carte Jaune		€95
VEUVE CLICQUOT Rosé		€110
RUINART Blanc de Blancs		€195
DOM PÉRIGNON Vintage 2013		€390

COCKTAILS CHAMPAGNE €23

L'ÉLÉGANTE 15cl	
Moët & Chandon Brut Impérial Champagne, St Germain, white peach, cranberry	
LA SÉDUCTRICE 15cl	
Moët & Chandon Brut Impérial Champagne, Chambord, rose, lime	
LA PASSIONNÉE 15cl	
Moët & Chandon Brut Impérial Champagne, Grand Marnier, hibiscus, passion fruit	
L'HÉROÏNE 15cl	
Moët & Chandon Brut Impérial, Champagne Mandarine Napoléon, bergamot, Angostura bitter	

COCKTAILS BIJOUX €21

DIADÈME ÉMERAUDE 18cl	
Tanqueray gin, green Chartreuse, pineapple, verjuice	
L'OMBRELLE ÉVENTAIL 18cl	
Bulleit bourbon whiskey, cucumber, passion fruit, verjuice	
HÉRITAGE CAMPANA 18cl	
Havana Club 7 years rum, Bénédictine, yuzu, verjuice, ginger ale	
DIAMANT HORTENSIA 18cl	
Ketel One vodka infused with butterfly pea flower, Cointreau, violet, lychee, lime	
PERLE PÉRÉGRINE 18cl	
Blackcurrant and hibiscus infused tequila, aloe vera, ginger	

ALCOHOL FREE COCKTAILS €14

TEBA ROSA 25cl	
Aloe vera, ginger, rose, lime	
BADINGUETTE 25cl	
Coconut, passion fruit, pineapple, violet, lime	
GRENADE MONTIJO 25cl	
Poppy, strawberry, raspberry, cranberry	



WESTIN GARDEN SPRITZ

Chandon Garden Spritz, orange peel, rosemary €15 €55



WHITE WINES

	12cl	75cl
LANGUEDOC	€10	€42
Ad Vinam Aeternam Infini, « Viognier »		
BORDEAUX		€43
AOC Bordeaux, Dourthe n°1, « Sauvignon Blanc »		
PROVENCE		€49
AOC Côtes de Provence Bio, Domaine Saint-Victorin, « Vermentino »		
LOIRE		
AOC Pouilly Fumé, domaine Régis Minet, « Sauvignon Blanc »	€12	€59
AOC Sancerre, domaine Dauny, les Caillottes Bio, « Sauvignon Blanc »	€15	€67
BOURGOGNE		
AOC Chablis, Domaine du Colombier, « Chardonnay »	€14	€69
AOC Meursault, Domaine Bouzereau Emonin, « Chardonnay »	€24	€144
VALLEE DU RHÔNE		
AOC Châteauneuf-du-pape, La Bernardine, Chapoutier, « Grenache Blanc »		€110

FLAVOURED ICED TEAS

Rose | Violet | Cherry blossom | Elderflower €12

APÉRITIFS

Ricard Ricard plantes fraîches 4cl	€13
Lillet Blanc Lillet Rosé Campari 7cl	€14
AOC Muscat de Beaumes de Venise, domaine Durban 12cl	€14

BEERS

	25cl	50cl	33cl
1664 draught	€10	€16	
1664 hite			€12
Le Titi Parisien I.P.A.			€12
1664 alcohol free			€10

RED WINES

	12cl	75cl
ROUSSILLON	€10	€39
AOC Côtes du Roussillon Villages, Les vignes de Bila-Haut, « Grenache et Carignan »		
LOIRE		
AOC Chinon, domaine Raffault, les Galuches Bio, « Cabernet-Franc »		€53
BOURGOGNE		
AOC Bourgogne, domaine Trenel, « Pinot noir »	€12	€61
AOC Chorey-les-Beaune, domaine Maillard, « Pinot Noir »	€15	€89
AOC Pommard, domaine Dufouleur, les Vaumuriens, « Pinot noir »		€138
BORDEAUX		
AOC Bordeaux, Prélude, second vin du château Marsau, Bio « Merlot »	€12	€52
AOC Graves, Château Brondelle, « Cabernet-Sauvignon et Merlot »	€14	€64
AOC Saint-Émilion, Château d'Arcole, « Merlot et Cabernet-Sauvignon »		€128
VALLÉE DU RHÔNE		
AOC Cornas, domaine Courbis Champelrose, « Syrah »		€132

SOFTS DRINKS & FRUIT JUICES

Parisonade Limonade 33cl	€10
Pepsi Pepsi Max 33cl	€10
Ginger Ale Ginger Beer Tonic 20cl	€10
Fresh fruit juices – Orange Grapefruit Lemon 25cl	€11
Fruit juices – Cranberry Ginger Pineapple Passion Fruit 25cl	€10
Alain Milliat Fruit juices – Cox Apple Raspberry Mango Strawberry 33cl	€13

MINERAL WATERS

Evian 75cl Badoit 75cl Chateldon 75cl	€10
Evian 50cl Perrier 33cl	€8

ROSÉ WINES

	12cl	75cl
AOC Côteaux d'Aix, Château Virant	€10	€39
AOC Côtes de Provence, Château des Vingtières	€12	€44
AOC Côtes de Provence, Whispering Angel, Château d'Esclans		€57

HOT BEVERAGES

Café Espresso Decaffeinated Coffee American Coffee	€8
Double Espresso Cappuccino Café Latte Hot Chocolate	€9
Tea Herbal Tea	€10

THE WESTIN
PARIS-VENDÔME

3 RUE DE CASTIGLIONE - 75001 FRANCE - +33 1 44 77 10 40

We are at your disposal for any request about your food intolerances or allergies.
Net prices in euros, taxes and service included. We do not accept cheques (article L112-8 of the monetary and financial code).
Alcohol abuse is dangerous for your health, to consume with moderation. The sale of alcohol is prohibited to persons under the age of 18.