

# LA T E R R A S S E D'ÉTÉ



CHAMPAGNES	12CL	75CL
Perrier-Jouët Grand Brut	€18	€85
Perrier-Jouët Blason Rosé	€20	€95
Perrier-Jouët Blanc de Blancs	€26	€120
Perrier-Jouët Belle Epoque 2011	€248	
Perrier-Jouët Belle Epoque Rosé 2006	€500	
Perrier-Jouët Belle Epoque Blanc de Blancs 2004	€620	

## COCKTAILS

	12CL
<b>CHIVAS COLLIN'S</b>	€17
Chivas, fresh lemon juice, sugar cane syrup, soda	
<b>LILLET TONIC AGRUMES</b>	€17
Lillet of your choice, tonic, citrus slices	
<b>ABSOLUT LIME</b>	€17
Absolut vodka, fresh lime juice, lemonade	

## APÉRITIFS

	4CL
Lillet selection White, Rosé , Red	€12
Ricard	€12
Chivas 12 years	€14
Jameson Black Barrel	€14
Four Roses Single Barrel	€14
The Glenlivet Founder's Reserve	€14

## TODAY'S SPECIAL FOR LUNCH FROM MONDAY TO FRIDAY

GLASS OF WINE FROM THE SOMMELIER (12CL)  
+  
TODAY'S PLANCHAS  
+  
DESSERT OF THE DAY  
€44

## THE INSTANT EVERYDAY

GLASS OF PERRIER-JOUËT GRAND BRUT (12CL)  
○  
STARTER  
○  
MAIN COURSE  
○  
DESSERT  
€72

## TODAY'S PLANCHAS FROM MONDAY TO FRIDAY

MEAT  
OR  
FISH  
€30

## STARTERS

<b>WATERMELON AND MELON GAZPACHO</b>	€18
with Tasmanian pepper	
<b>HEIRLOOM TOMATOES</b>	€20
with fresh goat cheese, pomegranate molasses and argan oil	
<b>GRILLED OCTOPUS</b>	€22
"feroce d'avocat", sweet red peppers and tapenade juice	
<b>GAMBERO SHRIMP FRITTERS</b>	€21
mashed sweet potato with ginger	

## SEASIDE

<b>GRILLED COD FISH</b>	€28
seasonal tomatoes and olive oil dressing, pine nuts and fava beans ragout	
<b>PAN-SEARED ALBACORE TUNA</b>	€29
ginger, arugula and snow peas salad	
<b>PURPLE BOWL</b>	€27
salmon marinated with citrus fruits, cherry tomatoes, wild rice, red peppers, rougette lettuce, red radish and Espelette chilli peppers vinaigrette dressing	
<b>RISOTTO-STYLE FREGOLA SARDA</b>	€32
Gambero shrimps and Bellota chorizo	

## INLAND

<b>LAMB SAUSAGE TAGINE</b>	
tiny artichokes "poivrade" and fresh peas	
<b>FOR ONE PERSON</b>	€30
<b>TO SHARE (2 PERSONS)</b>	€60
<b>ORGANIC CHICKEN SKEWER</b>	€29
marinated with citrus and ginger, fonio cooked with zucchinis	
<b>ROASTED VEAL FONDANT</b>	€34
the Bay of Mont Saint-Michel mussels, creamy polenta	
<b>PIECE OF « L'OR ROUGE » LIMOUSIN BEEF</b>	€34
sweet potatoes french fries, Chimichurri sauce	

## VEGETERIAN SELECTION

<b>LETTUCE HEART</b>	€17
grapefruit, avocado, lemon and olive oil	
<b>SELECTION OF SEASONAL SIDE DISHES</b>	€24
<b>FRUITS IN AN AROMATIC BROTH</b>	€14

## THE ESSENTIALS

<b>WESTIN CHEESEBURGER</b>	€29
classic or parmesan fries and baby leaf salad	
<b>HOUSE-SEASONED STEAK TARTARE</b>	€29
lettuce heart and chive cream with classic or parmesan fries	

## DESSERTS

<b>SLIVERS OF AFRICAN CACAO BEANS</b>	€14
chocolate and lime cream	
<b>ETHIOPIAN MOCHA COFFEE FROZEN MOUSSE</b>	€14
unctuous cream and crispy hazelnut biscuit	
<b>WHITE PEACH POACHED IN RASPBERRY JUICE</b>	€14
Madagascar vanilla light mousse	
<b>A SEASONAL FRUIT DESSERT</b>	€14
sorbet of the day	

## ICE CREAMS

<b>RASPBERRY CHEESECAKE ICE CREAM AND BLUEBERRY SORBET</b> , red fruits infused with cherry blossom, mini pistachio soft cakes and fresh blueberries	€12
<b>CARAMELIZED HAZELNUT ICE CREAM</b> , mini black chocolate soft cakes, slivers of Jivara milk chocolate, whipped vanilla cream and praline sauce	€12
<b>SWEET ALMOND ICE CREAM AND APRICOT SORBET</b> , roasted pumpkin seeds, apricots cooked with vanilla syrup, mini carrot cakes and Westin honey	€12

THE WESTIN  
PARIS-VENDÔME

We are at your disposal for any request about your food intolerances or allergies.

Net prices in euros, taxes and service included. We don't accept cheques (article L112-8 of the monetary and financial code).

# LA T E R R A S S E D'ÉTÉ

## W I N E S

### W H I T E

#### VALLÉE DE LA LOIRE :

IGP, Val de Loire, Domaine Malidain, « Sauvignon »  
AOC Sancerre, Vignoble Dauny, « Sauvignon »

12CL 75CL

10€ 42€  
14€ 66€

#### LANGUEDOC :

IGP, Pays d'Oc, Domaine de la Baume, « Viognier »

12€ 52€

#### BOURGOGNE :

AOC Chablis, Domaine du Colombier, « Chardonnay »

14€ 66€

#### AFRIQUE DU SUD :

Cape Dream, « Sauvignon »

12€ 52€

### R O S É

#### LANGUEDOC :

IGP, Pays d'Oc, Gérard Bertrand, « Gris Blanc »

12CL 75CL

10€ 42€

#### PROVENCE :

AOC, Coteaux Varois, Domaine du Loou, Terres de Loou  
AOC, Côtes de Provence, Château des Vingtinières

12€ 52€  
12€ 52€

### R E D

#### VALLÉE DE LA LOIRE :

IGP, Val de Loire, Domaine Malidain, « Pinot Noir »

12CL 75CL

€10 €42

#### LANGUEDOC :

IGP, Haute Vallée de l'Aude, Domaine de l'Aigle

€14 €62

#### BORDEAUX :

AOC Lalande de Pomerol, Château Jean Gue, « Merlot »

€14 €62

#### AFRIQUE DU SUD :

Cape Dream, « Pinotage »

€12 €52

## C O C K T A I L S

12 À 18CL

#### SERENGETI

Absolut hibiscus vodka, ginger, mint leaves, lime juice, hibiscus tonic

€19

#### MASAI MARA

Avion Silver tequila, spices syrup (turmeric, pepper, chilli), lime juice, corossol juice, ginger beer

€19

#### KILIMANDJARO

Bourbon Four Roses, Lillet Rosé, Rooibos syrup, honey and coffee bitter

€19

#### KALAHARI

Beefeater gin, apricot liquor, lime juice, guava juice, agave syrup

€19

#### OKAVANGO

Havana Club 3 ans Rum, spices syrup (cinnamon, soft spices), Passoa liquor, apple juice

€19

#### AMBOSELI

Vodka Absolut, St Germain, corossol juice, lime juice

€19

### C H A M P A G N E C O C K T A I L S

18CL

#### SUNSET AT THE CAMP

Perrier-Jouët Grand Brut, St Germain, papaya juice

€20

#### BACK TO THE LODGE

Perrier-Jouët Grand Brut, maracuja juice, coconut juice

€20

#### AROUND THE OASIS

Perrier-Jouët Grand Brut, maracuja juice, vanilla syrup

€20

### A L C O H O L F R E E

25CL

#### BAOBAB

Pineapple juice, ginger juice, lemon juice, passion fruit syrup, Perrier

€14

#### MOABI

Fresh mint, mango juice, maracuja juice, bissap juice, vanilla syrup

€14

#### FAUREA

Seasonal fruits

€14

## S O F T D R I N K S

#### MINERAL WATERS

Evian (75cl) €9

Badoit (75cl) €9

Perrier (33cl) €9

SODAS €10

## H O T D R I N K S

Espresso, Decaffeinated €7

Americano €8

Cappuccino, Latte €9

Tea, Herbal tea €9

THE WESTIN  
PARIS-VENDÔME

WESTIN PARIS-VENDÔME  
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Alcohol abuse is dangerous for health, to consume with moderation.  
The sale of alcohol is prohibited to persons under 18 years of age.  
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(article L112-8 of the monetary and financial code).