

EIFFEL TOWER



JUST ABOVE THE STRIP ON THE 11th FLOOR OF THE PARIS LAS VEGAS' EIFFEL TOWER REPLICA, CHEF J. JOHO'S EIFFEL TOWER RESTAURANT OFFERS THE CITY'S PREMIER FRENCH CUISINE, BREATHTAKING VIEWS OF THE LAS VEGAS STRIP AND IS REGARDED AS THE CROWN JEWEL IN PARIS LAS VEGAS' COLLECTION OF RESTAURANTS.

GUESTS ARE WHISKED TO THE RESTAURANT IN A GLASS ELEVATOR THAT OPENS TO THE ELECTRIC ACTIVITY OF ONE OF THE CITY'S TOP KITCHENS BEFORE BEING ESCORTED TO THE DINING ROOM, WHERE PANORAMIC VIEWS AND EXQUISITE CUISINE TAKE CENTER STAGE. THE GLITTERING LIGHTS OF THE LAS VEGAS STRIP APPEAR EVEN MORE DRAMATIC IN THE DINING ROOM'S INTIMATE LIGHTING, AND GUESTS ARE TREATED TO SPECTACULAR VIEWS OF THE GLORIOUS BELLAGIO WATER FOUNTAIN SHOW. METAL FRAMEWORK FROM THE EIFFEL TOWER DRAMATICALLY BREAKS THROUGH THE RESTAURANT WALLS AND CREATES A MODERNIZED ART DECO STYLE. "NO MATTER WHAT YOU CALL IT, IT'S SMASHING," SAYS MURIEL STEVENS OF THE *LAS VEGAS SUN*. TOURS OF EIFFEL TOWER RESTAURANT ARE AVAILABLE THROUGHOUT THE DAY.

CHEF/PROPRIETOR J. JOHO HAS ARTFULLY UPDATED A CLASSIC FRENCH MENU. HIGHLIGHTS INCLUDE A GRAND SEAFOOD PLATTER WITH LOBSTER, SHRIMP, OYSTERS, CRAB AND CLAMS, TOURNEOS ROSSINI WITH FOIE GRAS AND TRUFFLE SAUCE, ROASTED RACK OF LAMB, AND A DECADENT SELECTION OF SOUFFLÉS.

PARIS HOTEL • 3655 LAS VEGAS BLVD. SOUTH • LAS VEGAS NV, 89109 • PHONE: (702) 948-6937 • FAX: (702) 942-0004
Dial 800-774-3663, PRESS 2 THEN ENTER EXT. 929



EIFFEL TOWER

Eiffel Tower Lunch Menu

Starters

Cream of Wild Mushroom Soup
6.95

Butter Lettuce a la Française
7.95

Grilled French Sandwiches

-served with small salad and crispy potatoes-

Roasted Chicken, Boursin, Tomato
14.95

Brie, Golden Delicious Apple, Toasted Walnuts
14.95

Classic Ham and Cheese Croques Monsieur Steak,
14.95

Roquefort, Red Onion Compote
14.95

Salads

Tuna Niçoise
18.95

*Tomato, Buffalo Mozzarella,
Basil, Pinenuts*
15.95

Plats Chaud

Aged Parmesan Crusted Chicken
18.95

Chicken Vol au Vent
16.95

Roasted Braised Salmon, Lemon, Olive Oil
18.95

Asparagus, Mushroom, Gruyere Quiche
15.95

Desserts

Crème Brûlée
7.50

Opera Cake
7.50

Assortment of Sorbet
7.50



Eiffel Tower Dinner Menu

Appetizers

Cold Smoked Salmon with Condiments

L'Assiette de Saumon Fumé et Petites Garnitures

16.95

Maine Peekey Toe Crab Salad, Avocado, Cucumber

Le Cocktail de Crabe à l'Avocat au Concombre et Graines de Sésame

18.95

Warm Shrimp Salad, Vegetable Spaghettini, Citrus Herb Vinaigrette

La Salade de Crevettes Tièdes, Spaghettines de Légume, Vinaigrette d'Agrumes

19.95

Blue Cheese Soufflé Pudding, Walnut Pecan Petite Salad

Le Soufflé au Bleu d'Auvergues, Petite Salade aux Noix

15.95

Roasted Duck Breast, Duck Confit, Poached Pear

Aiguillettes de Canard, Confit, et Poire Pochée

16.95

Crispy Michigan Farmstead Artisanal Camembert, Almond Apricot Petite Salad

Le Camembert Fermier Croustillant du Michigan, Petite Salade

14.95

Cracked Corn, Wild Mushrooms, Escargots Provençale

Les Petits Gris aux Champignons Sauvages et Polenta D'Italie

18.95

Black Pepper Marinated Raw Beef, Mustard Aioli, Extra Virgin Olive Oil, Parmesan

Le Filet de Boeuf Mariné à cru au Poivre Noir

17.95

Sautéed Sea Scallops, Braised Root Vegetables, Alsace Gewurztraminer Jus

Les Coquilles St. Jacques aux Legumes d'Automne, Jus au Gewurztraminer

19.95



EIFFEL TOWER

Roasted Foie Gras, Marinated Grapes, Julienne Crêpes

Le Foie Gras aux Groseilles et Julienne de Crêpes

22.95

Warm Maine Lobster, Shaved Fennel, Cucumber and Sorrel Salad, Spring Shallot Vinaigrette

La Salade de Homard du Maine, Fenouil, Oseille, Vinaigrette à l'Échalotes

22.95

Grand Seafood Platter, Service for Two / Lobster, Shrimp, Crab, Oysters, Clams

Le Plateau de Fruits de Mer pour deux Personnes

69.00

Caviar

Selection of Imported Caviar

By the Ounce

Beluga 240.00   Osetra 140.00   Sevruga 79.00

All caviar selections served with crème fraîche, chives, blinis, and toast

Larger Sizes Available

Soup / Salad

Cream of Asparagus Soup, Aged Parmesan Flan

La Crème d'Asperges Vertes, Flan au Vieux Parmesan

14.95

Romaine Lettuce, Poppy Seed Tuile

Les Feuilles de Laitue Romaine, la Tuile aux Graines de Pavot

14.95

Composition of Spring Greens, Crispy Shallots, Verjus Vinaigrette

Le Composition de Petite Salade et Légumes du Printemps, Vinaigrette au Verjus

15.95

"Please alert your server if you have special dietary restrictions due to a food allergy or intolerance"

EIFFEL TOWER

Fish / Seafood

Sautéed Filet of Sea Bass, Braised Rice Beans, Pepperonata

Le Filet de Loup de Mer aux Haricots et Peperonata

38.95

Sautéed Filet of Atlantic Salmon, Pinot Noir Sauce

Le Pavé de Saumon Sauvage au Beurre de Pinot Noir

34.95

Baked Atlantic Salmon, Champagne, Ginger, Brown Butter

Le Saumon au Four, Jus au Champagne, Gingembre, Beurre Noisette

37.95

Filet of Halibut, Braised Artichokes, English Peas, Herb Bouillon

Filet de Flevan Braise aux Artichauts et Petit Pois

39.95

Sautéed Wild Red Snapper, Broccoletti, Confit Onion

Le Filet de Snapper Sauté aux Broccolettis et Oignons Confits

38.95

Steamed Red Snapper, Braised Fennel, Clams

Le Filet de Snapper à la Vapeur de citronnelle et Fenouil

39.95

Eiffel Tower Lobster Thermidor, 1½ lbs

Le Homard Thermidor Tour Eiffel

54.95



EIFFEL TOWER

Meats / Fowl

Organic Chicken, Roasted and Braised, Fines Herbs

Le Demi Poulet Rôti et Braisé aux Herbettes

29.95

Sautéed Supreme of Pheasant, Leg Confit, Roasted Fingerling Potatoes, Wild Mushrooms

Poitrine de Faisan et Cuisse Confitée, Pommes de Terre Rottes, Champignons Sauvages

42.95

Roasted Rack of Lamb, Tarragon Jus

Le Carré d'Agneau Rôti à la Provençale, Jus d'Agneau à l'Estragon

44.95

Char Broiled Filet Mignon

Accompanied by your selection of:

Lemon Parsley Butter, Porcini Butter, Béarnaise or Red Wine Sauce

Le Filet de Boeuf Cuit à l'Américaine au Beurre Persillé, Beurre de Cèpes, Sauce Béarnaise ou Vin Rouge

44.95

Surf and Turf, Beef Tenderloin, Lump Crab Crust

Le Filet de Boeuf à la Croûte de Crabe

46.95

Tournedos Rossini, Foie Gras, Truffle Sauce

Le Tournedos Rossini au Foie Gras, Sauce aux Truffes

48.95

Char Broiled Bone in Rib Eye, Bordelaise Sauce

La Côte de Bœuf Cuite à l'Américaine, Sauce Bordelaise

49.95

Vegetarian

Baked Cassoulet of Twelve Vegetables, Belgium Endives

Gratin de Cassoulet aux Douze Légumes et Endives Belges

23.95

Accompaniments

Potato Gratin	7.95	Asparagus, Brown Butter	9.95
Mashed Potatoes	7.95	Sautéed Wild Mushrooms	9.95
Pommes Anna	7.95	Sautéed Spinach	8.95



Le Menu

Les Amuses Bouche

Warm Maine Lobster, Shaved Fennel, Cucumber, and Sorrel Salad, Spring Shallot Vinaigrette

*Cream of Asparagus Soup,
Aged Parmesan Flan*

Filet of Halibut, Braised Artichokes, English Peas, Herb Bouillon

Roasted Rack of Lamb, Tarragon Jus

*Eiffel Tower Dessert
Or
Eiffel Tower Soufflé, additional \$5.00*

Petit Fours

*\$89.00 per person
Available to complete table only*



EIFFEL TOWER

Les Desserts

Recommended Wine Pairing

Assortment of French Cheeses 15.95

Sandeman 20 Year Tawny (14.00)

White Chocolate Banana Elysée 12.00

2002 Château Lamothe Guignard, Sauternes (14.00)

Warm Baked Alsace Apple Strudel,

Cinnamon Ice Cream 12.00

2004 Bonny Doon, Muscat, Vin de Glacière, Sonoma (12.00)

Chocolate Hazelnut Cake à la Parisian 12.00

Wilson, Decadencia, Cucamonga (18.00)

Raspberry Napoleon, Vanilla Blanc Manger 12.00

Mumm, Joyesse, Demi-Sec, Champagne (22.00)

Classic Crème Brûlée 12.00

1998 Château Fonmourgues, Monbazillac (14.00)

Chocolate Plate Eiffel Tower 12.00

Ame de Pierre, Banyuls (14.00)

Eiffel Tower Soufflés: 15.00

Chocolate, Grand Marnier, Pistachio, Banana, Raspberry, or Benedictine

Mumm, Joyesse, Demi-Sec, Champagne (22.00)