

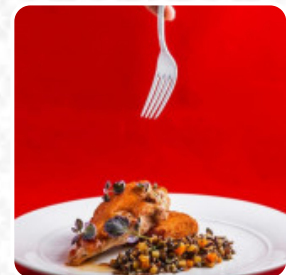
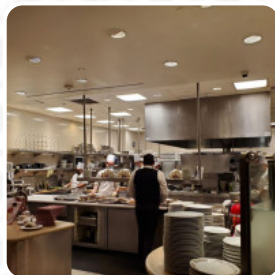
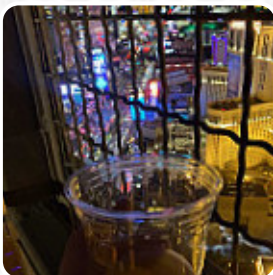


Eiffel Tower Menu

<https://menuweb.menu>

3655 Las Vegas Blvd S Las Vegas, NV 89109-4345, United States

+17029486937 - <http://www.eiffeltowerrestaurant.com/>



The place from Las Vegas offers **297** different **courses and drinks on [the menu](#)** at an average price of \$62.3. Nestled in a prime location, this elegant restaurant dazzles with breathtaking views of the Bellagio fountains and the iconic Las Vegas Strip. While many diners praise the impeccable service and exceptional dishes, experiences vary. Some diners rave about the delicious lamb and French toast, while others express disappointment over poorly executed meals like cold salmon. The ambiance is generally relaxed, though the presence of loud children detracted from the experience for some. Overall, this restaurant is a solid choice for special occasions, offering a memorable dining experience when all elements align. Whether for a romantic evening or celebration, it promises an unforgettable meal.

Eiffel Tower Menu



Alcoholic Drinks

ESPRESSO MARTINI

Toast

FRENCH TOAST

Drinks

DRINKS

Pork

PORK BELLY

Beef Dishes

FILET MIGNON

Starters

FOIE GRAS MOUSSE

Spirits

MARTINI

Für Unsere Kleinen Gäste

DAISY

Alkoholfreie Cocktails

BORA BORA \$12.0

Pizza

ROMEO

Classics

PAIN KILLER

Dinner

NEW YEAR'S EVE CHOCOLATE DOME

Brunch

STEAK AND EGGS

Pastries

ASSORTED FRENCH MACARONS

House Specialties

CHAR BROILED FILET MIGNON

Dessert Wines

KOPKE \$32.0

Signature Cocktails

RASPBERRY MULE

Featured Item

TRUFFLED EGG CUSTARD

Amuse Bouche

KUSSHI OYSTER

Non-Alcoholic Cocktails

RAZ RICKIE \$12.0

DIGESTIF

TAYLOR FLADGATE \$24.0

Cocktail

APPLE SIDECAR

Eiffel Tower Menu



Wine - Cabernet Sauvignon & Meritage Blends

CABERNET SAUVIGNON, CAYMUS \$64.0

Steaks, Chops & Seafood

PRIME FILET MIGNON

Butcher Cuts

STEAK ENHANCEMENTS \$39.0

Half Bottle

MERLOT, SWANSON \$22.0

Carving Station

ROASTED BEEF TENDERLOIN, BÉARNAISE CREAMY
HORSE RADISH \$69.0

Sauces \$6

*BÉARNAISE, BORDELAISE, GREEN
PEPPERCORN

Accompaniments \$14

CLASSIC POTATO GRATIN

Let's Get Fizzical

MIMOSA BOTTLE SERVICE \$89.0

NOS BURGERS

CHICKEN SAVOYARD

Aguardente

NIEPOORT \$20.0

Cold Hors D'oeuvres

SMOKED SALMON ON BRIOCHE \$79.0

Accompaniments \$16

MEDITERRANEAN CAMPANELLE PASTA,
CAULIFLOWER CRUNCH

American Kobe

DOVER SOLE

Grand Cafe Plates

SEARED BEEF TENDERLOIN

Uncategorized

GRAHAM'S \$28.0

Salads

MIXED GREENS

GARDEN SALAD

Non Alcoholic Drinks

ICED TEA

WATER

Vegetarian

PARISIAN CRÊPE, GLUTEN-FREE,
SAUTÉED GREENS, WILD
MUSHROOMS, CAVE AGED
GRUYÈRE \$44.0

SPRING VEGETABLES, TOASTED
FARRO, HERB MOUSSELINE

Side Dishes

PEAS A LA FRANÇAISE

MASHED POTATOES

Eiffel Tower Menu



Hot Drinks

TEA

COFFEE

Accompaniments

POMMES DAUPHINE, TRUFFLE SALT \$18.0

MEDITERRANEAN CAVATAPPI, CAULIFLOWER CRUNCH \$18.0

Coffee

CAPPUCCINO

ESPRESSO

Les Préludes

MARINATED ALASKAN KING CRAB

BALSAMIC PORTOBELLO TERRINE

Dinner Package

HALF DOZEN LONG STEM RED ROSES

DIGITAL IMAGE OF PROPOSAL

Our Signature Cocktail Selections From The Bar

THE EIFFEL AFFAIR

AUTUMN IN PARIS

Ulti-Mosas \$20

LES CHAMPS-ÉLYSÉE

VICTORIA OF ST. GERMAIN

First Course

SHAVED VEGETABLES, ARUGULA, AGED PARMESAN, PISTACHIO VINAIGRETTE

CREAMY FRENCH ONION SOUP, PARMESAN, BRIOCHE CROUTONS

CASCO BAY SEA SCALLOPS

Sparkling Wines

CRÉMANT D'ALSACE, EIFFEL TOWER, BRUT RÉSERVE, ALSACE MV \$79.0

CRÉMANT D'ALSACE, CUVÉE EIFFEL TOWER, ROSÉ, ALSACE MV \$89.0

CHAMPAGNE, VEUVE A. DEVAUX, BRUT GRANDE RÉSERVE, CÔTE-DES-BAR MV \$140.0

Parting Gifts And Favors

EIFFEL TOWER DARK OR MILK CHOCOLATE BAR \$10.0

EIFFEL TOWER RESTAURANT COOKBOOK \$45.0

PERSONALIZED EIFFEL TOWER BASE PLATE \$54.0

Eiffel Tower To Go

MILK CHOCOLATE OR DARK CHOCOLATE \$9.5

ASSORTED FRENCH MACARONS IN AN EIFFEL TOWER GIFT BOX \$20.0

EIFFEL TOWER WHOLE ROASTED COFFEE BEANS \$19.0

Restaurant Category

BAR

DESSERT

FRENCH

Eiffel Tower Menu



Accompaniments \$18

ROASTED BRUSSELS SPROUTS,
CHESTNUTS, BACON LARDON

RATATOUILLE À LA NIÇOISE

POMMES DAUPHINES, TRUFFLE SALT

Cocktails

PINK VELVET

LYCHEE MARTINI

PASSION FRUIT ROYALE

RASPBERRY ELIXIR

Main Course

SLOW ROASTED FILET OF ATLANTIC
SALMON, BRAISED LEEKS, PINOT NOIR
SAUCE

CHAR BROILED FILET MIGNON,
BORDELAISE SAUCE, POTATO GRATIN,
SEASONAL VEGETABLE

HERB CRUSTED RACK OF LAMB,
ROASTED TURNIPS, CARAWAY, GARLIC
FLAN \$22

SURF 'N ' TURF, FILET MIGNON,
LOBSTER, LEMON BUTTER, POTATO
GRATIN, SEASONAL VEGETABLE \$45

Champagne By The Glass

CHAMPAGNE, DOM PÉRIGNON,
ÉPERNAY 2013 \$76.0

CHAMPAGNE, VEUVE A. DEVAUX,
BRUT GRANDE RÉSERVE , COTE-
DES-BAR MV \$34.0

CRÉMANT D'ALSACE, EIFFEL
TOWER, BRUT RÉSERVE MV \$24.0

CRÉMANT D'ALSACE, EIFFEL
TOWER, BRUT ROSÉ MV \$26.0

Soup / Salad

MIXED GREENS, TOASTED
SUNFLOWER SEEDS, SHERRY
VINAIGRETTE \$19.0

ROASTED BABY BEETS,
PISTACHIO QUINOA GRANOLA,
WHITE BALSAMIC VINAIGRETTE \$19.0

FRESH SPRING GREENS,
TOASTED HAZELNUT, BRIE DE
MEAUX \$19.0

LOBSTER BISQUE À LA
FRANÇAISE \$22.0

Champagne And Sparkling Wine

CHAMPAGNE, DOM PERIGNON \$76.0

CHAMPAGNE, VEUVE A. DEVAUX,
BRUT GRANDE RÉSERVE \$34.0

CRÉMANT D'ALSACE, EIFFEL
TOWER, BRUT RÉSERVE \$24.0

CRÉMANT D'ALSACE, EIFFEL
TOWER CUVÉE, BRUT ROSÉ \$26.0

Caviar Dishes

CLASSIC DEVEILED EGGS,
DIJONNAISE \$59.0

HALF DOZEN OYSTERS, A LA
ROYALE, CUCUMBER FLEURETTE \$79.0

STEAK TARTARE, TRUFFLE AIOLI,
SHAVED PARMESAN, BAGUETTE
GRILLÉ \$64.0

CAVIAR NAPOLEON, SMOKED
SALMON, CRÈME FRAICHE \$120.0

Second Course (Optional)

CASCO BAY SEA SCALLOP, FRICASSEE
OF VEGETABLES, FAVA BEANS

WARM NEW YORK STATE SEARED FOIE
GRAS, BRAISED RHUBARB, FINANCIER,
JUS ACIDULÉ

Eiffel Tower Menu



**SLOW BRAISED SMOKED PORK BELLY,
LYONNAISE STYLE**

**GRAND SEAFOOD PLATTER, LOBSTER,
OYSTERS, SHRIMP, CRAB LEG, CRAB
SALAD \$120**

Dessert Wine

**CHÂTEAU LA FLEUR D'OR,
SAUTERNES \$24.0**

CLOS UROULAT, JURANÇON \$20.0

**DOMAINE DE DURBAN, MUSCAT
BEAUMES DE VENISE \$22.0**

INNISKILLIN, VIDAL, ICEWINE \$38.0

HARDY, PINEAU DES CHARENTES \$22.0

Fish / Seafood

***SLOW ROASTED FILET OF
SALMON, PINOT NOIR SAUCE \$49.0**

**MEDITERRANEAN SEA BASS
FILET, FENNEL, PEARL PASTA,
MUSSEL FUMET \$54.0**

**ALASKAN WILD BLACK COD EN
PAPILLOTE, ARTICHOKE, ROOT
VEGETABLES, LEMON BERCY \$46.0**

**OLIVE OIL POACHED ALASKAN
HALIBUT, HERB COUSCOUS,
TOMATO WATER \$56.0**

**DOVER SOLE, CHAMPAGNE
BEURRE BLANC \$89.0**

White Wine And Rosé By The Glass

**CHARDONNAY, CHABLIS,
DOMAINE BACHELIER, RÉSERVE
DU SANGLIER, YONNE, \$24.0
BURGUNDY 2022**

**CHENIN BLANC, VOUVRAY,
DOMAINE GAUTHIER, DEMI-SEC, \$18.0
LOIRE 2021**

**SAUVIGNON BLANC, SANCERRE,
DOMAINE JAMET, LOIRE 2021 \$20.0**

**SEMILLON, CHATEAU MAZETIER,
MOELLEUX, BORDEAUX 2022 \$19.0**

**ROSÉ, CHÂTEAU LA NERTHE,
CÔTES DU RHÔNE 2021 \$18.0**

Red Wine

**CABERNET SAUVIGNON,
ALTRURIA \$26.0**

**CABERNET SAUVIGNON, ROBERT
HALL \$20.0**

**PINOT NOIR, DOMAINE
BOUZEREAU \$28.0**

**PINOT NOIR, SONOMA COMA,
UNFILTERED \$26.0**

RED BLEND, CHÂTEAU MAURAC \$28.0

**ZINFANDEL, TOBIN JAMES,
BALLISTIC \$18.0**

Red Wines

**CABERNET SAUVIGNON, ROBERT
HALL, PASO ROBLES 2020 \$84.0**

**ZINFANDEL, TOBIN JAMES,
BALLISTIC, PASO ROBLES 2017 \$88.0**

**MERLOT, PEJU, NAPA VALLEY
2019 \$120.0**

**PINOT NOIR, GEORGE, SONOMA
COMA, RUSSIAN RIVER VALLEY \$120.0
2022**

**CABERNET SAUVIGNON,
TWENTY ROWS, RESERVE, NAPA \$120.0
VALLEY 2020**

**RED BLEND, HAUT MEDOC,
CHATEAU MAURAC, CRU \$130.0
BOURGEOIS, BORDEAUX 2018**

Brunch Cocktails

TABLESIDE MIMOSA \$24.0

Eiffel Tower Menu



LA BELLE DE VENICE ULTI-MOSA	\$24.0
VICTORIA OF ST. GERMAIN ULTI-MOSA	\$24.0
LES CHAMPS-ÉLYSÉE ULTI-MOSA	\$24.0
RASPBERRY ELIXIR ULTI-MOSA	\$24.0
EIFFEL TOWER BLOODY MARIE	\$22.0

Food Displays

CRUDITÉS, CREAMY HERB DRESSING	\$39.0
SEASONAL OYSTERS, LEMONS AND ACCOMPANIMENTS	\$56.0
SHRIMP COCKTAIL, FRENCH AND AMERICAN COCKTAIL SAUCE	\$68.0
GRAND SEAFOOD DISPLAY, LOBSTER, OYSTERS, SHRIMP, CRAB LEG, AND CRAB SALAD	\$120.0
FRENCH AND AMERICAN CHEESE BOARD, BREAD, DRIED FRUITS, NUTS	\$18.0
ASSORTED CHARCUTERIE, TRADITIONAL GARNISHES	\$19.0

Optional Ceremony Enhancements

EIFFEL TOWER MILK OR DARK CHOCOLATE	\$10.0
AUTOGRAPHED EIFFEL TOWER COOKBOOK	\$45.0
EIFFEL TOWER CHARGER PLATE	\$54.0
VIP LAS VEGAS STRIP LIMO TOUR	\$295.0
ROMANTIC MAGIC PROPOSAL	\$325.0
WHITE CHOCOLATE BANANA ELYSÉE	

White Wine

CHARDONNAY, CHABLIS, DOMAINE BACHELIER	\$24.0
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CHARDONNAY, FRANK FAMILY VINEYARDS	\$28.0
CHENIN BLANC, VOUVRAY, DOMAINE GAUTHIER	\$18.0
RIESLING, EMILE BEYER	\$18.0
SAUVIGNON BLANC, SANCERRE, DOMAINE MOREUX, TRADITION	\$20.0
SEMILLON, CHÂTEAU MAZETIER, MOELLEUX	\$19.0
ROSÉ , CHÂTEAU LA NERTHE	\$18.0

Enhancements

WARM BRIOCHE CROWN, WHOLESOME FARMS BUTTER, RASPBERRY JAM, FIG COMPOTE	\$10.0
*TRIO OF AMERICAN CAVIAR, GOLDEN WHITEFISH, AMERICAN STURGEON, SALMON ROE, 28 GRAMS EACH	\$98.0
*SIBERIAN OSETRA CAVIAR, 28 GRAMS	\$120.0
*ROYAL OSETRA CAVIAR, 28 GRAMS	\$140.0
*GOLDEN OSETRA CAVIAR, 28 GRAMS	\$260.0
*TRILOGY OF IMPORTED OSETRA CAVIAR, GOLDEN, RUSSIAN, SIBERIAN, 28 GRAMS EACH	\$480.0
~ALL CAVIARS SERVED WITH BLINIS, BRIOCHE TOAST, AND CONDIMENTS	

Red Wine By The Glass

CABERNET SAUVIGNON, CAYMUS, NAPA VALLEY 2020	\$64.0
CABERNET SAUVIGNON, ALTRURIA, SONOMA COUNTY 2021	\$26.0
MERLOT, SWANSON, NAPA VALLEY 2021	\$22.0

Eiffel Tower Menu



PINOT NOIR, DOMAINE
BOUZEREAU, BOURGOGNE COTE-
D'OR, BURGUNDY 2018 \$28.0

PINOT NOIR, SONOMA COMA,
RUSSIAN RIVER VALLEY 2022 \$26.0

CHÂTEAU MAURAC, CRU
BOURGEOIS, HAUT-MÉDOC,
BORDEAUX 2018 \$28.0

ZINFANDEL, TOBIN JAMES, PASO
ROBLES 2017 \$18.0

Caviar

*TRIO OF AMERICAN CAVIAR \$98.0

*SIBERIAN OSETRA CAVIAR \$120.0

*ROYAL OSETRA CAVIAR \$140.0

*IMPERIAL GOLDEN OSETRA
CAVIAR \$260.0

*TRILOGY OF IMPORTED
OSETRA CAVIAR \$480.0

*HACKLEBACK STURGEON \$69.0

*ALASKAN SALMON \$24.0

*GOLDEN WHITEFISH \$24.0

*TRILOGY OF AMERICAN CAVIAR \$98.0

Passed Hors D' Oeuvres

WILD MUSHROOM FEUILLANTINE \$64.0

PETITE TARTINE, RATATOUILLE \$64.0

FENNEL AND CARAWAY CHEESE
STICKS \$64.0

GOUGÈRES, CHEESE, CARAWAY \$64.0

LOBSTER SALAD BLT ON
BRIOCHE \$79.0

SHRIMP COCKTAIL, COCKTAIL
SAUCE \$79.0

MARINATED CHICKEN, DIJON
MUSTARD \$79.0

KALAMATA OLIVE, LA QUERCIA
PROSCIUTTO \$64.0

PEPPERCORN FILET, BÉARNAISE \$79.0

Intimate Special Occasions

EIFFEL TOWER CUSTOM DINNER MENU

FIRST COURSE SELECT ONE

MAIN COURSE SELECT ONE

SLOW ROASTED FILET OF SALMON

EIFFEL TOWER SOUFFLÉ

A ROMANTIC TABLE OVERLOOKING THE
LAS VEGAS STRIP AND FAMOUS
BELLAGIO FOUNTAINS

CHAMPAGNE TOAST UPON ARRIVAL

WINE PAIRING SOMMELIER SELECTION

HALF DOZEN LONG STEM RED ROSES
OR EIFFEL TOWER RESTAURANT
COOKBOOK

Meats / Fowl

*PEKIN DUCK BREAST,
MINNESOTA WILD RICE PILAF,
VALENCIA ORANGE \$48.0

CHICKEN SAVOYARD, AGED
COMTE, ALSACE KNEFLA,
ENGLISH PEAS, JUS DE POULET \$46.0

*VEAL MEDALLIONS, MOREL
MUSHROOMS, FIDDLEHEAD
FERNS, RAMPS \$69.0

*HERB CRUSTED RACK OF LAMB,
ROASTED TURNIPS, CARAWAY,
GARLIC FLAN \$78.0

*INDIVIDUAL EIFFEL TOWER BEEF
WELLINGTON, SAUTÉED SNAP
PEAS \$76.0

*BROILED 16 OZ. RIBEYE,
ROASTED BONE MARROW \$89.0

*PRIME AGED NEW YORK STEAK \$69.0

*ROSSINI STYLE FILET MIGNON,
FOIE GRAS, TRUFFLE SAUCE \$89.0

Eiffel Tower Menu



THE KING BROILED BEEF
TENDERLOIN FILET MIGNON \$79.0

THE QUEEN BROILED BEEF
TENDERLOIN FILET MIGNON \$69.0

Entrées



*COLD FOIE GRAS
TORCHON, DUCK
PROSCIUTTO, FIG
COMPOTE \$34.0

*STEAK TARTARE,
ALWAYS RAW,
TRUFFLE AIOLI,
BAGUETTE GRILLÉE \$28.0

*WARM NEW YORK STATE FOIE
GRAS, BRAISED RHUBARB,
FINANCIER, JUS ACIDULÉ \$42.0

OLD WORLD CLASSIC
ESCARGOTS À LA
BOURGUIGNONNE, BUTTER
GARLIC AND PARSLEY, WARM
PRETZEL BAGUETTE \$22.0

*TUNA TARTARE, GINGER,
SESAME, CUCUMBER,
POPPYSEED FEUILLETÉ \$24.0

*CASCO BAY SEA SCALLOPS,
FRICASSEE OF VEGETABLES,
FAVA BEANS \$34.0

WARM MAINE LOBSTER,
CUCUMBER AND GREEN PAPAYA
SALAD, FRENCH COCKTAIL
SAUCE \$39.0

*GRAND SEAFOOD PLATTER,
LOBSTER, SHRIMP, CRAB,
OYSTERS (PER PERSON) \$120.0

WARM HANDCRAFTED RUSTIC
BREAD, WHOLESOME FARMS
BLACK SEA SALT BUTTER \$8.0

SOUP DU JOUR

SMOKED SALMON, CRISPY
POTATOES, HORSERADISH
CREAM \$68.0

Appetizer

*SLOW BRAISED SMOKED PORK
BELLY LYONNAISE STYLE \$22.0

MIXED GREEN SALAD, AVOCADO,
SUNFLOWER SEEDS, SHERRY WALNUT
VINAIGRETTE

YOGURT PARFAIT, SEASONAL FRUIT,
PISTACHIO QUINOA GRANOLA

CREAMY FRENCH ONION SOUP,
SEASONED BRIOCHE CROUTONS

*HALF DOZEN OYSTERS, CHAMPAGNE
MIGNONETTE ADDITIONAL \$12

SHRIMP COCKTAIL, FRENCH AND
AMERICAN COCKTAIL SAUCES

ŒUF MIMOSA, DEVEILED FARM EGGS,
SALMON CAVIAR, DILL

COLD FOIE GRAS TORCHON, DUCK
PROSCIUTTO, FIG COMPOTE

CHILLED LOBSTER SEAFOOD SALAD À
LA MARSEILLAISE

WARM NEW YORK STATE FOIE GRAS
CREAM OF CHESTNUT

White Wines

PINOT GRIS, TERLATO, FRIULI
2022 \$74.0

ROSÉ, CHÂTEAU LA NERTHE, LES
CASSAGNES, CÔTES DU RHÔNE
2021 \$76.0

CHARDONNAY, CHAMISAL
VINEYARDS, STAINLESS , UN-
OAKED, CENTRAL COAST 2020 \$78.0

RIESLING, EMILE BEYER, CUVÉE
TRADITION, ALSACE 2020 \$79.0

SAUVIGNON BLANC, PEJU, NAPA
VALLEY 2022 \$84.0

VOUVRAY, DOMAINE GAUTIER,
DEMI-SEC, LOIRE (SEMI-SWEET)
2021 \$84.0

Eiffel Tower Menu



CHARDONNAY, POUILLY-FUISSE,
J.J VINCENT, MARIE-ANTOINETTE, \$96.0
BURGUNDY 2020

CHARDONNAY, KRUTZ,
MAGNOLIA, SANTA LUCIA \$96.0
HIGHLANDS 2019

SAUVIGNON BLANC, SANCERRE,
DOMAINE MOREUX, TRADITION, \$98.0
LOIRE 2021

PINOT GRIS, HUGEL, CLASSIC, \$98.0
ALSACE SEMI-SWEET, 2019

CHARDONNAY, FRANK FAMILY
VINEYARDS, CARNEROS 2022 \$130.0

Ingredients Used



CHOCOLATE

BEEF

PORK MEAT

SEAFOOD

CARAMEL

SHRIMPS

SCALLOPS

ONION

DUCK

POTATOES

CORN

These Types Of Dishes Are Being Served



MEAT

LOBSTER

LAMB

BREAD

APPETIZER

DESSERTS

LAMB CHOPS

OYSTERS

TOSTADAS

SOUP

SALAD

CHICKEN

Entree

FRENCH TOAST À LA CRÈME BRULÉE,
VANILLA CREAM, MAPLE ORANGE
SYRUP

*AVOCADO TOAST, TWO POACHED
FARM EGGS, MULTI-GRAIN BREAD,
MIXED GREEN SALAD

*SMOKED SALMON, CRISPY POTATOES,
HORSERADISH CREAM

MEDITERRANEAN CRAB AND SHRIMP
SALAD

*LOBSTER EGGS BENEDICT, CREAMED
SPINACH, YUKON GOLD POTATOES,
HOLLANDAISE SAUCE

CHICKEN SUPRÊME À LA DIJONNAISE,
CAVE AGED GRUYÈRE, JAMBON DE
PARIS, MUSTARD JUS

FRENCH BLT TOWER, CRISPY BACON,
AVOCADO, LETTUCE, TOMATO

*BURGER À LA FRANÇAISE,
CARAMELIZED ONIONS, FINGERLING
POTATO CHIPS

*FLAT IRON STEAK AND FARM EGGS,
WILD MUSHROOMS, POTATOES

*FILET MIGNON, CABERNET BUTTER,
POTATO GRATIN, FRENCH GREEN
BEANS ADDITIONAL \$16

*PRIME AGED NEW YORK STEAK,
CABERNET BUTTER, POTATO GRATIN,
FRENCH GREEN BEANS ADDITIONAL
\$24

MEDITERRANEAN LOUP DE MER

VEGETARIAN WELLINGTON

Eiffel Tower Menu



Dessert



ASSORTMENT OF EIFFEL
TOWER SORBETS, 3
FLAVORS

EIFFEL TOWER CRÈME
BRULEE

CHOCOLATE CRUNCH BAR,
OVOMALTINE MALTED ICE CREAM

ASSORTED FRENCH MACARONS, 4
FLAVORS

WARM BAKED ALSACE APPLE
STRUDEL, CARAMEL SAUCE

CHOCOLATE SOUFFLÉ, CHOCOLATE
GANACHE ADDITIONAL \$8

ASSORTED PROFITEROLES – VANILLA,
CHOCOLATE OR CAFÉ

VALRHONA CHOCOLATE POT DE CRÈME

PETITE SEASONAL FRUIT TORTE

MINI CUPCAKES

EIFFEL TOWER CLASSIC CRÈME
BRULEE

CHOCOLATE HAZELNUT CAKE, A LA
PARISIENNE

CHOCOLATE CRUNCH BAR

ALSACE APPLE STRUDEL, CARAMEL
SAUCE

EIFFEL TOWER DESSERT TRIO \$8.0

EIFFEL TOWER SOUFFLÉS \$22.0

CLASSIC CRÈME BRULÉE \$16.0

CHAMPAGNE PASSION FRUIT MERINGUE

ASSORTMENT OF FRENCH
MACARONS \$16.0

ASSORTMENT OF EIFFEL TOWER
SORBETS \$16.0

TRIO OF FRESH SORBETS

CREME BRULEE

CHOCOLATE HAZELNUT CAKE À LA
PARISIENNE

SALTED CARAMEL

Eiffel Tower

3655 Las Vegas Blvd S Las
Vegas, NV 89109-4345, United
States

Made with [Menu](#)

Opening Hours:

Monday 11:30 - 14:30; 16:30 - 22:00

Tuesday 11:30 - 14:30; 16:30 - 22:00

Wednesday 11:30 - 14:30; 16:30 -
22:00

Thursday 11:30 - 14:30; 16:30 -
22:00

Friday 11:30 - 14:30; 16:30 - 22:00

Saturday 10:00 - 14:30; 16:30 - 22:30

Sunday 10:00 - 14:30; 16:30 - 22:30

