

La Terrasse des Roses

FROM 12 TO 2.30 PM AND FROM 6 TO 10.30 PM

Starters

SEMI COOKED TUNA RIVIERA
with Kimchi sesame
€24

🌿 ROYAL SEA BREAM TARTAR 🌿
with lime and pink ginger, cucumber emulsion
€25

CREAMY BURRATINA
heirloom tomatoes and basil
€22

🌿 CHARENTAIS MELON BLOSSOM
WITH LEMONGRASS * 🌿
Iberico ham
€21

Essentials

TOASTED HAM AND COMTÉ CHEESE SANDWICH *
(with or without egg), classic or parmesan French fries
€25

HOUSE-SEASONED STEAK TARTARE 🌿
lettuce heart, classic or parmesan French fries
€31

CHICKEN OR SMOKED SALMON CAESAR SALAD *
€28

TRADITIONAL CHICKEN CLUB SANDWICH *
classic or parmesan French fries
€27

SMOKED SALMON CLUB SANDWICH
classic or parmesan French Fries
€29

CHEF'S SPECIAL CHEESEBURGER
baby salad leaves, classic or parmesan French fries
€32

TRADITIONAL PARISIAN ONION SOUP
€21

SELECTION OF FRENCH CHEESES
€23

SELECTION OF MEAT COLD CUTS *
€23

Main Courses

LINGUINE PASTA WITH SHELLFISH *
and Abotia chorizo
€31

🌿 SNACKED SEA BASS 🌿
sweet and sour eggplant confit and caviar
€32

RED MULLET BOUILLABAISSE
with saffron aioli
€34

HEART OF BEEF FILLET FROM NORMANDY
Bordelaise sauce, crispy potatoes
€38

FARMHOUSE CHICKEN BREAST FROM LUTEAU
asparagus medley
€32

🌿 FENNEL-FLAVOURED POLENTA 🌿
with fresh tomatoes and Leccine olives
€27

INSPIRATION OF THE DAY
€28

Desserts

TEXTURED CHOCOLATE, VANILLA BUTTERMILK 🌿
€16

🌿 STRAWBERRY SOUP 🌿
Cote des Roses granita
€16

HIBISCUS FLOWER PAVLOVA 🌿
red berries and arugula
€16

APRICOT ROSEMARY SOFT CAKE 🌿
Madagascar vanilla cream
€16

ICE CREAM AND SORBETS, PRALINE MADELEINE
€14

🌿 SLICED SEASONAL FRUIT PLATE 🌿
€14

SWEET INSPIRATION
€16

THE WESTIN x cote des roses
PARIS-VENDÔME

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

🌿 Eat well : Our sourcing promise
we actively seek our suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

We are at your disposal for any requests concerning food intolerances or allergies.
Net prices in euros, taxes and service included. The establishment does not accept cheques (article L.112-8 of the French Monetary and Financial Code).
Alcohol abuse is dangerous for your health, consume with moderation. The sale of alcohol is prohibited to persons under 18 years of age.

Wine Cocktails

16cl €23

RED EDEN ROSE

Organic Rosé wine Cote des Roses «Art Edition», AOP Languedoc, Grapefruit, Lychee

ROSA CARRIS

Organic Red wine «Le Chouchou, vin de France», Vanilla, Strawberry, Lime

SUGAR MOON

Organic Sparkling white wine «French Cancan», Brut Nature, Saint-Germain, Cucumber

DANCING QUEEN

Organic Sparkling rosé wine «French Cancan», Brut Nature, Passion Fruit, Cranberry, White Peach

WILDFIRE

Organic Sparkling orange wine «French Cancan», Brut Nature, Cointreau, Fresh Ginger

THESE COCKTAILS ARE MADE WITH GÉRARD BERTRAND WINES

Cocktails

16cl €23

PONT-NEUF

Rum, Saint-Germain, Cucumber, Lime, Guava

SULLY

Gin, Honey, Lime, Wild Strawberry, Ginger Ale

ALEXANDRE III

Bourbon, Almond, Apricot, Verjuice, Perrier, Peychaud Bitter

MIRABEAU

Tequila, Italicus, Grapefruit, Salt, Tonic Water

LA TOURNELLE

Vodka, Vanilla, Ginger, Lime, Orange Blossom

Non Alcoholic Cocktails

18cl €14

GOLD CILTIUS

Rose, Lychee, Guava

SILVER ALTIUS

Coconut, Passion Fruit, Pineapple, Violet, Lime

BRONZE FORTIUS

Pineapple, Strawberry, Yellow Peach

Sparkling Wines GÉRARD BERTRAND

«French Cancan», Organic Brut Nature, White, Rosé or Orange

12cl 75cl

€15 €72

White Wines

LANGUEDOC GÉRARD BERTRAND

Domaine de l'Aigle «Chardonnay», AOP Limoux, Demeter

Cigalus Blanc, IGP Pays d'Oc, Demeter

Château l'Hospitalet, Grand Vin Blanc, AOP La Clape, Demeter

Château la Sauvageonne la Villa Blanc, AOP Languedoc, Demeter

BORDEAUX

Dourthe n°1 «Sauvignon Blanc», AOC Bordeaux

LOIRE

Domaine Régis Minet «Sauvignon Blanc», AOC Pouilly Fumé

Domaine Dauny les Caillottes «Sauvignon Blanc»,

AOC Sancerre BIO

BOURGOGNE

Domaine du Colombier «Chardonnay», AOC Chablis

Domaine Bouzereau Emonin «Chardonnay», AOC Meursault

€15 €74

€110

€24 €128

€280

€10 €43

€64

€15 €76

€16 €81

€148

Red Wines

LANGUEDOC GÉRARD BERTRAND

Le Chouchou «Grenache, Syrah», Organic, Vin de France

Domaine de l'Aigle «Pinot Noir»,

IGP Haute Vallée de l'Aude, Demeter

Château l'Hospitalet Grand Vin Rouge, AOP La Clape, Demeter

Château la Sauvageonne la Villa, AOP Terrasses du Larzac

Clos d'Ora, AOP Minervois-La Livinière, Demeter, 2021

LOIRE

Château de Varrains «Cabernet-Franc», AOC Saumur-Champigny

BOURGOGNE

Domaine Maillard «Pinot Noir», AOC Chorey-Les-Beaune

Domaine Dufouleur, les Vaumuriens «Pinot noir», AOC Pommard

BORDEAUX

Prélude, second vin du château Marsau «Merlot»,

AOC Francs Côtes de Bordeaux, Organic

Château Brondelle «Cabernet-Sauvignon, Merlot», AOC Graves

Château Lescure «Merlot, Cabernet-Sauvignon»,

AOC Saint-Emilion Grand Cru, Organic

€10 €46

€15 €74

€24 €132

€280

€365

€56

€19 €98

€146

€52

€14 €65

€128

Rosé Wines

Cote des Roses «Art Edition», Organic, AOP Languedoc, Gérard Bertrand

Clos du Temple, AOP Languedoc-Cabrières, Demeter - Gérard Bertrand, 2022

Whispering Angel, Château d'Esclans, AOC Côtes de Provence

€12 €46

€65 €330

€67

Orange Wines GÉRARD BERTRAND

Orange Gold, Organic, Vin de France

Villa Soleilla, Vin de France, Demeter, 2021

€11 €56

€330

Champagnes

12cl 75cl

Moët & Chandon Brut Impérial

€22 €110

Moët & Chandon Rosé Impérial

€25 €128

Veuve Clicquot Brut Carte Jaune

€121

Veuve Clicquot Rosé

€138

Ruinart Blanc de Blancs

€228

Billecart-Salmon Brut Nature

€170

Billecart-Salmon Brut Rosé

€220

Dom Pérignon, Vintage 2013

€420

Apéritifs

Ricard | Pastis 51 4cl

€13

Lillet Blanc | Lillet Rosé 7cl

€14

Dubonnet | Porto Rouge | Campari 7cl

€14

AOC Muscat de Beumes de Venise, Dom. Durban 12cl

€14

Beers

25cl 50cl 33cl

1664 Lager draught

€10 €16

1664 Blanc (white)

€12

Le Titi Parisien I.P.A.

€12

1664 alcohol-free

€10

Soft Drinks and Fruit Juices

Évian 75cl | Badoit 75cl | Chateldon 75cl

€10

Évian 50cl | Badoit 50cl | Perrier 33cl

€8

Parismonade Limonade 33cl

€10

Pepsi | Pepsi Max 33cl

€10

Ginger Ale | Ginger Beer | Tonic 20cl

€10

Fresh fruit juices

€11

Orange | Grapefruit | Lemon 20cl

Fruit juices

€10

Cranberry | Ginger | Pineapple | Passion fruit | Lychee | Guava 25cl

Alain Milliat fruit juices

€13

Cox Apple | Raspberry | Mango | Strawberry 33cl

Flavoured Ice Teas

Rose | Violet | Peach | Passion Fruit 25cl

€12

Hot Beverages

Espresso | Decaffeinated Coffee | American Coffee

€8

Double Espresso | Cappuccino | Latte | Hot Chocolate

€9

Tea | Herbal Tea

€10

* Demeter : biodynamic wines

THE WESTIN x cote des roses
PARIS-VENDÔME

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

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