MADAME BRASSERIE

DINNER ▪ DECEMBER 24 2026

MENU FOR REFERENCE ONLY*

APPETIZER
Langoustine bisque with sea urchin coral, quince paste and spring onion greens

STARTER
Scallop Moelleux with Black Truffle Jus Butter and New Zealand Spinach
or
Mulled wine-flavoured semi-cooked duck foie gras with an apple and sultana chutney

MAIN DISH
Corvina ravigote roulade with lobster-style sauce and sea-salted winter vegetables
or
Arnaud Tauzin free-range poularde chicken with walnut and truffle mousseline

DESSERT
Mont-Blanc with candied chestnut cream, blackcurrant gel and chantilly whipped cream
or
Éclair Yule log with chocolate sabayon mousse and flowing caramel sauce

MIGNARDISES

DRINKS INCLUDED**

*The 2026 menu is currently being developed and will be shared with you once it has been finalized.
**The drinks menu will be shared shortly, with details of the quantities served.

HOURS

2 services: 6:30pm & 9pm

PRICES*

Paris view : €321,80
Cœur Brasserie : €271,80

*Ascent ticket included**

PRO PRICES*

Paris view : €290,80
Cœur Brasserie : €245,80

*Ascent ticket included**

CONTACT

reservation.tourisme@madamebrasserie.com
+33 (0)1 72 76 18 46

Choose an option for the starter, the main dish and the dessert, drinks included.
Non-cancellable, non-modifiable service.



MADAME BRASSERIE

LUNCH ▪ DECEMBER 25 2026

MENU FOR REFERENCE ONLY*

STARTER
Salmon marinated in beet with smoked cream and bronze fennel
or
Foie gras royale with pearlescent duck jus and creamy red kuri squash

MAIN DISH
Lightly seared scallops with caramelized endives in orange sauce
or
Arnaud Tauzin poularde chicken with potato and walnut mousseline

DESSERT
Dark chocolate tart with sea-salted caramel
or
Paris-Brest cake with a molten center and praline cream

DRINKS INCLUDED**

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**The drinks menu will be shared shortly, with details of the quantities served.

HOURS

2 services: 12pm & 1:30pm

PRICES*

Paris view : €231,80
Cœur Brasserie : €171,80

*Ascent ticket included**

PRO PRICES*

Paris view : €209,80
Cœur Brasserie : €155,80

*Ascent ticket included**

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Choose an option for the starter, the main dish and the dessert, drinks included.
Non-cancellable, non-modifiable service.



MADAME BRASSERIE

LUNCH ▪ JANUARY 1ST 2027

MENU FOR REFERENCE ONLY*

STARTER
Salmon marinated in beet with smoked cream and bronze fennel
or
Foie gras royale with pearlescent duck jus and creamy red kuri squash

MAIN DISH
Lightly seared scallops with caramelized endives in orange sauce
or
Arnaud Tauzin poularde chicken with potato and walnut mousseline

DESSERT
Dark chocolate tart with sea-salted caramel
or
Paris-Brest cake with a molten center and praline cream

DRINKS INCLUDED**

*The 2027 menu is currently being developed and will be shared with you once it has been finalized.
**The drinks menu will be shared shortly, with details of the quantities served.

HOURS

2 services: 12pm & 1:30pm

PRICES*

Paris view : €231,80
Cœur Brasserie : €171,80

*Ascent ticket included**

PRO PRICES*

Paris view : €209,80
Cœur Brasserie : €155,80

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