



From Monday to Sunday
From 12 pm to 11:30 pm

Kitchen open from noon to 3 PM
and from 5 PM to 10:30 PM

Welcome to La Bulle d'Eylau

The Canopy Paris Eiffel Tower could have stopped at the sixth floor.

Yet a seventh was envisioned for one reason alone:

to offer an exceptional view, reserved for a privileged few.

High above the rooftops of Paris, the city stretches as far as the eye can see.

As night falls, the lights begin to sparkle, the Eiffel Tower comes to life,

and from La Bulle d'Eylau, the view unfolds

from a truly unique perspective.

Here, Paris can be admired like nowhere else.



L'Heure Bleue by Bombay Sapphire

For the winter season, La Bulle d'Eylau welcomes Bombay Sapphire
in a unique setting overlooking the Eiffel Tower.

In the heart of this heated panoramic cocoon, let yourself be carried away
by an immersive experience blending signature cocktails,
an intimate atmosphere and comforting indulgences.

An invitation to rediscover Parisian winter at its most enchanting.

STARTERS

POACHED EGG IN RED WINE SAUCE - 12 
Chestnut crumbs and a bone marrow bread tuile

PARSLEY SNAIL RAVIOLI - 16 
Stuffed morels, vin jaune and almond milk foam

MAINS

VEAL BLANQUETTE - 24
Saffron pilaf rice with crispy rice chips

SEA BREAM FILLET - 27
Äoli and seasonal vegetables

REIMAGINED BEEF BOURGUIGNON - 29,5 
Reimagined with gin and red wine, baby carrots, truffled potato mousseline and paprika pork crackling crisps

DESSERTS

RED WINE POACHED PEAR - 13.50 
Crumble, blueberry & violet ice cream

DESSERT OF THE DAY - 14

KIDS MENU - 17 Up to age 12

MAINS

Ground steak, french fries
or
Catch of the day, seasonal vegetables

DESSERT

French toast, salted caramel & scoop of ice cream

 Vegetarian dishes  Dishes containing pork  Signature dishes

Allergen information available upon request.
Prices are in euros (€), VAT included (10% on food, 20% on alcoholic beverages). Cheques are not accepted.
*The consumption of raw or undercooked foods may increase the risk of foodborne illness, particularly for vulnerable individuals, including children, pregnant women, older adults, and people with weakened immune systems.

LA BULLE D'EYLAU DELIGHTS

TRADITIONAL FRENCH ONION SOUP - 17 
SOUP OF THE MONTH OR SEASONAL BROTH - 19

BAKED CAMEMBERT - 19 
Honey, rosemary and toast

WINTER POKE BOWL - 24 
Beetroot-cured gravlax salmon, avocado, poached pear, mushrooms, seasoned sushi rice, tapioca crisps, yogurt sauce, mint and lime

FRENCH-STYLE CAESAR SALAD - 26 
Chicken, romaine lettuce, cherry tomatoes, garlic croutons, bacon, hard-boiled egg, Comté shavings and homemade Caesar dressing

PASTA OF THE DAY - 22

SAVOY-STYLE FOCACCIA - 22 
Potatoes, cured ham, bacon and Reblochon cheese sauce

EYLAU PIZZA - 22 
Tomato sauce, bell peppers, red onion, mushrooms, candied eggplants and olives

EYLAU CHEESE PIZZA - 26
Crème fraîche, smoked salmon, potatoes, onions, lemon and oregano

FRENCH BURGER - 29 
7-hour slow-cooked leg of lamb, rosemary aioli, Comté cheese, mustard pickles, rocket leaves and crispy fried onions. Served with french fries

EYLAU BURGER - 29
Beef patty flambéed with cognac, cheddar, red onion compote, gherkin pickles and cocktail sauce. Served with french fries
Add-ons: cheddar, bacon, sunny side up egg, baby gem lettuce - 3.50

MIX & MATCH - 37 
Charcuterie and cheese board

SIDE DISHES - 9

ALIGOT
FRENCH FRIES
SAUTÉED PARSLEY MUSHROOMS
GREEN SALAD WITH CITRUS FRUITS
SAUTÉED GREEN BEANS

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BOMBAY COCKTAILS - 19



BOMBAY SAPPHIRE GIN & TONIC

Bombay Sapphire gin, tonic water and lime

FRENCH & TONIC

Bombay Sapphire gin, St-Germain Elderflower liqueur, tonic water and lime

SAPPHIRE PEACH & LEMON SPRITZ

Bombay Sapphire gin, Orangina, French Cancan Brut sparkling wine and peach syrup

SIGNATURE COCKTAILS - 19

CLEM & GOOSE

Grey Goose Lemon Vodka, Maraschino liqueur, clementine juice, cane sugar syrup and lemon juice

MEXICAN MULE

Patrón Silver tequila, lime juice, ginger beer and chili pepper

GOLDEN PEAR

Angel's Envy Bourbon, Grey Goose Pear Vodka, maple syrup and lemon juice

CHAMPAGNES

	12.5cl	75cl
Pommery Apanage Brut	24	145
Pommery Blanc de Blancs	30	185
Ruinart brut		280
Dom Pérignon		599

SPARKLING WINES

Italie, DOC, Bottega Poeti Prosecco Brut	14	70
French Cancan, Brut Nature Blanc – BIO – Gérard Bertrand	14	70
French Cancan, Brut Nature Rosé – BIO – Gérard Bertrand	14	70

WHITE WINES

Naturalys Chardonnay, IGP Pays d'Oc – BIO – Gérard Bertrand	14	70
AOC Gloire de Chablis, J. Moreau & Fils	16	80
Cigalus Blanc, IGP Pays d'Oc – DEMETER – Gérard Bertrand	18	95

ROSÉ WINES

Cote des Roses, Art Edition, AOP Languedoc – Gérard Bertrand	14	70
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ORANGE WINES

Orange Gold, Vin de France – BIO – Gérard Bertrand	12	70
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RED WINES

Naturalys Merlot, IGP Pays d'Oc – BIO – Gérard Bertrand	14	70
Château des Landes, Cuvée prestige Lussac Saint Emilion	16	80
VDF Bouchard & Fils Pinot Noir	18	90

NON-ALCOHOLIC DRINKS

0% COCKTAIL - 17

EARLY GREY

Apple juice, Earl Grey tea and cinnamon infusion, fresh lime juice

BEER - 9

La Parisienne Alcohol-Free

DE-ALCOHOLIZED WINES - 9

	12.5 cl	75 cl
Chavin Alcohol-Free White Sauvignon	12	60
Chavin Alcohol-Free Rosé	12	60
Chavin Alcohol-Free Red Cabernet Merlot	12	60

BEERS - 9

BRASSERIE LA PARISIENNE

La Blonde
La Titi Parisienne I.P.A
La Blanche

SOFTS - 8

Coca-Cola	33cl
Coca-Cola Zero	33cl
Perrier	33cl
Orangina	33cl
Red Bull	25cl
Red Bull sugar-free	25cl
Schweppes Tonic	25cl
Ginger Beer	20cl

MINERAL WATERS

	50cl	1L
Evian	6	9
Badoit	6	9

MULLED WINE - 15

Chef's Recipe

HOT CHOCOLATE - 10

By Valrhona

COFFEE

LOMI "J'AI DEUX AMOURS"

Espresso	6
Double espresso	7
long coffee	7
Cappuccino	8
Latte	8

TEA - 9

Ceylon Black Tea – Brilliant Breakfast
Ceylon Black Tea – Original Earl Grey
Chinese Green Tea – Extra Special Sencha
Chinese Green Tea with Jasmine
Peppermint Leaf Infusion
Apple, Cinnamon & Orange Infusion

SPIRITS

(Mixing +3€)

GIN

	5cl
Bombay Sapphire	14
Beefeater Dry Gin	14
Hendricks	16

WHISKY

	5cl
Dewar's 12 years	12
Makers Mark	14
Angel's Envy	16
Laphroaig 10 years	18

TEQUILA

	5cl
Patrón Silver	14
Mezcal	14

VODKA

	5cl
Absolut Blue	14
Grey Goose Original	16
Grey Goose Peer	16
Belvédère	18

RUM

	5cl
Bacardi Carta Blanca	14
Bacardi Oro	16
Diplomatico	18

ARMAGNAC

	5cl
Clés des Ducs VSOP	16

COGNAC

	5cl
Martel VSOP	22
Hennessy XO	32

Prices are net and quoted in euros. VAT is included at 10% on food and non-alcoholic beverages, and at 20% on alcoholic beverages. Service included.

Accepted Payment Methods

- Cash accepted in accordance with Article D112-3 of the French Monetary and Financial Code.
- Accepted credit cards: American Express, JCB, Mastercard, Visa.
- Cheques are not accepted in accordance with Article L112-8 of the French Monetary and Financial Code.

Public Health Information

In accordance with Article L3342-1 of the French Public Health Code, the sale or free provision of alcoholic beverages, whether for on-site consumption or takeaway, to minors under the age of 16 is prohibited.

Guests may request complimentary filtered water at any time.

If you follow a specific diet or have allergies and would like more information about the ingredients used, a list of allergens is available upon request.

Origin of our meat

Birth / Rearing / Slaughter
Smoked pork belly: FR / FR / FR
Veal: FR / FR / FR
Beef: DE / DE / AR
Lamb: UK / UK / UK