



15 March 2024



MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD

Allergènes carte Bar été 2018



Gluten

Cereals containing gluten: wheat, rye, barley, oat, spelt, kamut or their hybridized strains and cereal-based products

- Veal blanquette flavoured with black truffle, venere rice
- Tagine-style pear yoghurt cream and dried fruit nougatine
- Le Cheeseburger haché tradition du moment frites classiques ou parmesanes, jeunes pousses de salade
- Seasonal fish poke bowl chestnuts, chestnut squash mash, mushrooms lamb's lettuce and bulgur
- Ember-grilled octopus avocado mash, bellota chorizo virgin sauce
- Thyme-roasted "Organic" poultry supreme potato mousseline with cider mustard
- Roasted scallops leek confit, saffron butter sauce
- Mimosa d'oeuf Bio choux rouge, mayonnaise aux agrumes
- Fès almond moist cake roasted apples and runny caramel with Tahitian vanilla
- Florence Lesage's selection pastry of the moment
- Manjari chocolate supreme crispy meringue and Piedmont hazelnut centre
- Seasonal mushrooms cream soup chestnut shavings and linseeds
- Velouté de poireaux copeaux de vieux Comté et saumon fumé



Eggs

Eggs and egg-based products

- Cut of "Or Rouge" beef winter vegetable tempura and genuine béarnaise sauce
- Tagine-style pear yoghurt cream and dried fruit nougatine
- Seasonal fish poke bowl chestnuts, chestnut squash mash, mushrooms lamb's lettuce and bulgur
- Ember-grilled octopus avocado mash, bellota chorizo virgin sauce
- Le Tartare de boeuf préparé par nos soins coeur de laitue, crème ciboulette, frites classiques ou parmesanes
- Mimosa d'oeuf Bio choux rouge, mayonnaise aux agrumes
- Fès almond moist cake roasted apples and runny caramel with Tahitian vanilla
- Florence Lesage's selection pastry of the moment
- Manjari chocolate supreme crispy meringue and Piedmont hazelnut centre
- Velouté de poireaux copeaux de vieux Comté et saumon fumé



Fish

Fish and fish-based products

- Oven-baked cod boulangère potatoes with shellfish
- Seasonal fish poke bowl chestnuts, chestnut squash mash, mushrooms lamb's lettuce and bulgur
- Ember-grilled octopus avocado mash, bellota chorizo virgin sauce
- Steamed salmon with coconut oil endives topped with grilled abundance de Savoie cheese
- Roasted scallops leek confit, saffron butter sauce
- Velouté de poireaux copeaux de vieux Comté et saumon fumé



Peanuts

Peanuts and peanut-based products

- Tagine-style pear yoghurt cream and dried fruit nougatine
- Fès almond moist cake roasted apples and runny caramel with Tahitian vanilla
- Florence Lesage's selection pastry of the moment
- Manjari chocolate supreme crispy meringue and Piedmont hazelnut centre



Soy

Soy and soy-based products

- Tagine-style pear yoghurt cream and dried fruit nougatine
- Fès almond moist cake roasted apples and runny caramel with Tahitian vanilla
- Florence Lesage's selection pastry of the moment
- Manjari chocolate supreme crispy meringue and Piedmont hazelnut centre



Milk

Milk and milk-based products, including lactose

- Veal blanquette flavoured with black truffle, venere rice
- Cut of "Or Rouge" beef winter vegetable tempura and genuine béarnaise sauce
- Tagine-style pear yoghurt cream and dried fruit nougatine
- Oven-baked cod boulangère potatoes with shellfish
- Le Cheeseburger haché tradition du moment frites classiques ou parmesanes, jeunes pousses de salade
- Duck foie gras with purple figs pear balsamic with muscat grape berries
- Seasonal fish poke bowl chestnuts, chestnut squash mash, mushrooms lamb's lettuce and bulgur
- Steamed salmon with coconut oil endives topped with grilled abundance de Savoie cheese
- Thyme-roasted "Organic" poultry supreme potato mousseline with cider mustard
- Le Tartare de boeuf préparé par nos soins coeur de laitue, crème ciboulette, frites classiques ou parmesanes
- Roasted scallops leek confit, saffron butter sauce
- Mimosa d'oeuf Bio choux rouge, mayonnaise aux agrumes
- Fès almond moist cake roasted apples and runny caramel with Tahitian vanilla
- Florence Lesage's selection pastry of the moment
- Manjari chocolate supreme crispy meringue and Piedmont hazelnut centre
- Assorted pork products tenderloin, brisket, white pudding flavoured with truffle and cooked with carrots
- Seasonal mushrooms cream soup chestnut shavings and linseeds
- Velouté de poireaux copeaux de vieux Comté et saumon fumé
- Chestnut squash and sand-grown carrot cream soup sailor's dry sausage and pumpkin seeds

La Terrasse du Westin - 3, rue de Castiglione, 75001 Paris, France



Nuts

Nuts : almonds, hazelnuts, pistachios, walnuts, cashew nuts, pecan nuts, macadamia nuts, Brazil nuts, Queensland nuts and nut-based products

Tagine-style pear yoghurt cream and dried fruit nougatine

Oven-baked cod boulangère potatoes with shellfish

Duck foie gras with purple figs pear balsamic with muscat grape berries

Thyme-roasted "Organic" poultry supreme potato mousseline with cider mustard

Roasted scallops leek confit, saffron butter sauce

Fès almond moist cake roasted apples and runny caramel with Tahitian vanilla

Florence Lesage's selection pastry of the moment

Manjari chocolate supreme crispy meringue and Piedmont hazelnut centre

Seasonal mushrooms cream soup chestnut shavings and linseeds



Celery

Celery and celery-based products

Veal blanquette flavoured with black truffle, venere rice

Seasonal fish poke bowl chestnuts, chestnut squash mash, mushrooms lamb's lettuce and bulgur

Thyme-roasted "Organic" poultry supreme potato mousseline with cider mustard

Le Tartare de boeuf préparé par nos soins coeur de laitue, crème ciboulette, frites classiques ou parmesanes

Assorted pork products tenderloin, brisket, white pudding flavoured with truffle and cooked with carrots

Seasonal mushrooms cream soup chestnut shavings and linseeds

Chestnut squash and sand-grown carrot cream soup sailor's dry sausage and pumpkin seeds



Mustard

Mustard and mustard-based products

Cut of "Or Rouge" beef winter vegetable tempura and genuine béarnaise sauce

Le Cheeseburger haché tradition du moment frites classiques ou parmesanes, jeunes pousses de salade

Thyme-roasted "Organic" poultry supreme potato mousseline with cider mustard

Le Tartare de boeuf préparé par nos soins coeur de laitue, crème ciboulette, frites classiques ou parmesanes

Mimosa d'oeuf Bio choux rouge, mayonnaise aux agrumes



Sesame

Sesame seeds and products with sesame seeds

Tagine-style pear yoghurt cream and dried fruit nougatine

Le Cheeseburger haché tradition du moment frites classiques ou parmesanes, jeunes pousses de salade

Duck foie gras with purple figs pear balsamic with muscat grape berries

Fès almond moist cake roasted apples and runny caramel with Tahitian vanilla

Florence Lesage's selection pastry of the moment

Manjari chocolate supreme crispy meringue and Piedmont hazelnut centre



Sulphite

Sulphurous anhydride and sulphites in concentration exceeding 10mg/kg or 10mg/L (expressed in total SO₂)

Cut of "Or Rouge" beef winter vegetable tempura and genuine béarnaise sauce

Duck foie gras with purple figs pear balsamic with muscat grape berries

Le Tartare de boeuf préparé par nos soins coeur de laitue, crème ciboulette, frites classiques ou parmesanes

Lime-marinated scallops, clochard apple confit with cardamom

Roasted scallops leek confit, saffron butter sauce

Mimosa d'oeuf Bio choux rouge, mayonnaise aux agrumes

Assorted pork products tenderloin, brisket, white pudding flavoured with truffle and cooked with carrots



Molluscs

Molluscs and mollusc-based products

Seasonal fish poke bowl chestnuts, chestnut squash mash, mushrooms lamb's lettuce and bulgur

Ember-grilled octopus avocado mash, bellota chorizo virgin sauce

Lime-marinated scallops, clochard apple confit with cardamom

Roasted scallops leek confit, saffron butter sauce