



Le Jules Verne

“Le Jules Verne” on the second floor of the Eiffel Tower reopens its doors

The fully renovated Le Jules Verne restaurant on the second floor of the Eiffel Tower has revealed its new look. At the helm, chef Frédéric Anton is aiming to make the restaurant one of the French capital's most prestigious gastronomic destinations, worthy of the monument in which it is located.

The new menu at Le Jules Verne – a tribute to the “Iron Lady”

Chef Frédéric Anton, Meilleur Ouvrier de France, is driven by a passion for food, an obsession with detail, and a keen sense of aesthetic and taste. For the Jules Verne, he has imagined a menu marrying rustic and gourmet products from around France such as crab, truffles, langoustine, free-range poultry and chocolate.

His cooking uses subtle combinations to bring out the best in each ingredient, emphasising aromas and flavours. For example, the langoustine is prepared as a ravioli with a parmesan cream and a fine truffle flavoured Gelée. For dessert, diners will have the opportunity to discover *Le Chocolat*, served on a soft biscuit with bitter chocolate cream, coffee sorbet and roasted lapar coffee beans.

The chef has imagined the food on the plate to replicate the Eiffel Tower’s lace-like architecture. The compositions are a wink to the incredible steel structure's rivets, curves and machinery. Frédéric Anton has designed his dishes as culinary works of art, combining flavours, colours and materials based on seasonal produce.

“The opportunity to express oneself in France's most iconic monument is a unique experience in a chef's life! I am inspired by the Eiffel Tower's complexity – it is a magical place, which is both raw and precious. My food must reflect that. It must be the culinary expression of the tower's perfect combination of strength and femininity, of the beautiful and the delicious,” says chef Frédéric Anton.

Le Jules Verne – new experiences in the Parisian sky

The Eiffel Tower’s gourmet restaurant has revamped its culinary offers and concept, now offering the prospect of a magical interlude in the Parisian sky now available during the day!

For lunch, diners can enjoy a three-course menu (€105 per person, excluding drinks). For dinner, they can choose between a tasting menu of five or seven dishes (€190 and €230 per person respectively, excluding drinks).

Le Jules Verne – a unique encounter between the culinary and decorative arts

For its reopening, le Jules Verne underwent major renovations. Alongside Frédéric Anton, Aline Asmar d'Amman and her interior design agency Culture in Architecture wanted to take the restaurant into a new era, where the culinary and decorative arts complement one another and forge strong connections with Paris.

Situated 125 metres over Paris, Le Jules Verne is made up of three dining rooms offering an unobstructed view of the Champ-de-Mars, Quai Branly and Trocadéro. With shades of silver-grey, blue-grey and green-grey echoing the sky, the Seine and the cobblestone streets, highlighted by black, gold and mirrors, the space has a steady flow offering guests a more intimate setting.

In addition to the dining rooms, “Le Comptoir” offers a view of the tower's inner workings and the mechanics of the yellow pulleys, and “L’alcôve”, overlooks the red pulleys.

“The interior of Le Jules Verne restaurant reconnects the monument with Paris, creating graphic, visual and poetic connections with the city and clouds, with the aim of instilling this gourmet restaurant, whose name resonates across the world, with the timeless elegance of contemporary French decorative arts” explains Aline Asmar d’Amman.

Catering in the Eiffel Tower – seeking excellence

The Eiffel Tower Operating Company (SETE) and Sodexo Sports & Leisure lead this ambitious project aimed at transforming all aspects of the visitor experience and thus securing the global standing of this monument which embodies French expertise with the objective of making the Eiffel Tower a cultural, human and gastronomic destination for the more than 6 million visitors who scale its heights every year.

“As France's most iconic monument, the Eiffel Tower reflects a distinctively French vision of excellence, combining unique elegance and expertise. Diners must be given a culinary experience that is every bit as exciting as visiting the tower. Le Jules Verne is one of the finest examples of this”, says Patrick Branco Ruivo, CEO of the Eiffel Tower Operating Company.

“The Eiffel Tower is an incredible French icon for the millions of visitors who flock to it, from across the world or from neighbouring districts. It is part of what draws people to our country and its talents. As a key player in the tourism industry, we want to help reinvent the Eiffel Tower experience to make it a gourmet destination in its own right, a showcase for French excellence”, adds Nathalie Bellon-Szabo, CEO of Sodexo Sports & Leisure Worldwide.

“With Frédéric Anton leading Le Jules Verne (2nd floor) and Thierry Marx in La Brasserie (1st floor), Sodexo Sports & Leisure has revamped the Eiffel Tower's restaurant options. We are proud of the renewed trust of the Eiffel Tower Operating Company (SETE) and the City of Paris that allows us to write the next ten years of this new chapter in the tower's history,” explains Franck Chanevas, CEO of Sodexo Sports & Leisure France and Spain.

About the Société d'Exploitation de la Tour Eiffel (SETE) (Eiffel Tower Operating Company)

On November 1, 2017, the City of Paris entrusted the operation and management of the Eiffel Tower to SETE for the next 15 years, as part of a delegation of public service for a period of 13 years. SETE is a local public company, of which 99% of the capital is held by the City of Paris and 1% by the Métropole du Grand Paris. Its Board of Directors is chaired by Bernard Gaudillère, Paris Counsellor. SETE, which has around 340 employees and achieved a turnover of 99.8 million euros in 2018, is directed by Patrick Branco Ruivo.

About Sodexo Sports et Loisirs

Sodexo Sports & Leisure is a strategic segment of the Sodexo Group, which is extensively involved in managing prestige, cultural and sporting sites and major events in France and around the world. This segment represents revenue of €1.7 billion worldwide, nearly 40,000 employees, and over a hundred business lines for the group. In France, Sodexo Sports & Leisure acts as the owner of prestigious sites and brands (Le Lido de Paris, the Maison Lenôtre, Le Pré Catelan, Bateaux Parisiens, Yachts de Paris, etc.) and as a strategic partner for special venues (Eiffel Tower restaurants, Maisons de Prestige, Seine Musicale, Petit Palais, etc.) and major events (French Open, Tour de France, Rugby World Cup, etc.). For further information, visit www.sodexo.com.

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