



CHAMPAGNE SELECTION

- Nicolas Maillart 'Brut Platine Premier Cru' 1dl | CHF 21
Nicolas Maillart 'Brut Rosé Grand Cru' 1dl | CHF 24

CANAPÉS

- Alpine cheese Berliner
Tomato tartlet, Kalamata olives, basil
Green asparagus, smoked whitefish, sauce hollandaise

SANDWICH SELECTION

- Truffled egg salad
Smoked salmon, cucumber, horseradish cream cheese
Beef pastrami, pickled cucumber, Pommery mustard
Chicken Coronation, golden raisin, Vadouvan spices



DESSERTS

- Freshly baked scones
Gruyère crème double and organic jam
Cacao brioche
Hazelnut praline and cocoa nibs
Chocolate éclair
72% Costa Rica crème pâtissière and Mozart truffle
Light chocolate mousse
64% Madagascar chocolate, Mucilage, sea salt
Chocolate crémeux
Citrus and chocolate biscuit, Earl Grey tea

“A piece of chocolate has the power to transform the ordinary into the extraordinary.”

Indulge your senses on a journey to explore the world of chocolate through the sweet bites crafted by our Executive Pastry Chef, Clement Laurent, and his team.



TEA SELECTION

WHITE TEA

Lapansi Antlers (Malawi)
Silver Wedding (China)

*Light, delicate
Mild floral notes*

GREEN TEA

Daikoku (Japan)
Yuzu Midori (Japan)

*Subtle sweet, umami
Grassy, citrus, grapefruit*

BLACK TEA

Queen's Grace (India)
Purple Shine (China)
Oolong (Nepal)
Earl Grey (China)
English Breakfast (India)

*Floral, almond, camphor
Light and sweet with a fruity aroma
Stone fruits with a nutty finish
Berrgamot, orange, honey, leather
Malty, honey, biscuits*

HERBAL TEA

Unter den Linden (Germany)

Sunflower, apple, citrus, elderflower

Our team invites you to a discovery journey in the world of chocolate. The delicate pastries and scones harmonize exquisitely with the tea.

Inspired by the British classical Afternoon Tea, our selection embodies locally sourced ingredients from the famous Swiss Alpine cheeses to sustainable fish.

AFTERNOON TEA
CHF 95 per person