

CANAPÉS

Tartlet
Pickled beetroot and goat cheese

Golden Egg
Lobster and corail mayonnaise

Arancini
Hokkaido pumpkin and Belper Knolle

SANDWICH SELECTION

Truffled egg salad
Curcuma

Cured Alpine salmon
Dill and radishes

Chicken coronation
Vadouvan curry and golden raisins

Pastrami
Laugen bread, cornichon and Pommery mustard

DESSERTS

Freshly baked scones
Gruyère cream and organic jam

Cinnamon roll
Brioche

Paris-Brest to share
Hazelnut cream and praliné

Chocolate delight
Praliné, sesame and sea salt

Comice Pearl
Pear, yoghurt and pecan nuts

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

Executive Pastry Chef Clément Laurent and his team



TWG HAUTE COUTURE TEA SELECTION

WHITE TEA

White House

Berries, flowers, rose

GREEN TEA

Silver Moon

Strawberry, vanilla

Moroccan Mint

Mint, strong, smooth

BLACK TEA

English Breakfast

Cocoa, strong, full-bodied

French Earl Grey

Bergamot, citrus fruit, blue cornflower

New York Breakfast

Cocoa, vanilla, malty

1837 Black Tea

Berries, flowers, caramel, anise

HERBAL TEA

Red of Africa

Rooibos, vanilla, marigold

EXCLUSIVE TEA BLEND

Singapore Breakfast

Mandarin, orange, ginger

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

Our team invites you to a discovery journey. The curated canapés as well as the delicate pastries and scones harmonize exquisitely with the celebrated TWG Haute Couture tea selection.

CHF 85 per person
including one glass of Champagne

CHAMPAGNE SELECTION

Nicolas Maillart 'Brut Platine Premier Cru' 1dl | CHF 21

Nicolas Maillart 'Brut Rosé Grand Cru' 1dl | CHF 24