

CANAPÉS

Tartlet
Green asparagus, wild garlic and quail egg

Gazpacho shot
Celery, avocado and jalapeño

Arancini
Pea, lemon and mint

SANDWICH SELECTION

Deviled egg salad
Curcuma

Cured Alpine salmon
Dill and cucumber

Chicken coronation
Vadouvan curry and golden raisins

Ham
Parsley and Pommery mustard

DESSERTS

Freshly baked scones
Gruyère cream and organic jam

Brioche
Vanilla cream and Maldon caramel

Paris-Brest to share
Pecan nut cream and praliné

Spring bloom
Raspberry and tarragon

“Black Forrest”
Amarrena and chocolate

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

Executive Pastry Chef Clément Laurent



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

NV Bollinger Special Cuvée

1dl | CHF 25

NV Bollinger Special Rosé

1dl | CHF 30