

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

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 cream 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
Bergamot, orange, honey, leather
Malty, honey, biscuits*

HERBAL TEA

Unter den Linden (Germany)

Sunflower, apple, citrus, elderflower

*Our team invites you to
discover the world of chocolate.
Delicate pastries and scones harmonize exquisitely
with the finest teas.*

*Inspired by the classic British Afternoon Tea, our
selection embodies local ingredients and sustainable
products.*

AFTERNOON TEA
CHF 95 per person