

## 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  
Tumeric

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

Cinnamon roll  
Brioche

Paris-Brest to share  
Hazelnut cream and praliné

Spring bloom  
Raspberry and tarragon

„Black Forrest“  
Amarena cherry 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

Nicolas Maillart 'Brut Platine Premier Cru' 1dl | CHF 24

Nicolas Maillart 'Brut Rosé Grand Cru' 1dl | CHF 26