

## **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

Lemon - Yuzu  
Iranian black lime and meringue

Chocolate gift  
Praliné, sesame and sea salt

Christmas sphere  
Pear, yoghurt and pecan nuts

**“Every dish tells a story, just like every piece of jewellery, crafted with care to create lasting memories.”**

*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*

*This festive season, we are delighted to partner with Bulgari to offer a truly distinctive experience. From 28<sup>th</sup> November to 6<sup>th</sup> January, indulge in our exclusive Bulgari Afternoon Tea.*

*Relish the finest teas, delicate sandwiches, freshly baked scones and exquisite pastries in an intimate setting, where the timeless tradition of afternoon tea meets premium Swiss ingredients and Bulgari's unique sophistication.*

*CHF 116 per person  
including one glass of  
Laurent-Perrier 'Héritage' 1dl*

# BVLGARI

## CHAMPAGNE SELECTION

Laurent-Perrier 'Héritage'

1dl | CHF 24