

# Afternoon Tea

Treat yourself to a tasteful moment with our selection of fine teas, paired with sweet and savoury delicacies created by our Chefs.

## SANDWICH

Seeded pan brioche, beef tartare and black cabbage cream

Toast with escarole, pumpkin and Formai de Mut

### PASTRY

Pineapple and coriander babà

Almond meringue and eggnog

Hazelnut square raspberry and cocoa bean

Puff pastry with caramelised spiced pears, barley chantilly and coffee powder

from 2.30 to 6.30 p.m. 65 € per person



# CHOOSE YOUR FAVOURITE TEA FROM OUR SELECTION

#### **BLACK TEA**

Royal Breakfast
Earl Grey Imperial
Lapsang Souchong
Darjeeling Margaret's Hope SFTGFOP1
Assam Konghea SFTGFOP1

#### **GREEN TEA**

Snow Bud Gu Zhang Mao Jian Jasmine Dragon Phoenix

#### RED TEA

Rooibos Capetown

## SEMI - OXIDISED

Tung Ting Creamy Oolong

#### PRESTIGE COLLECTION

LouisXIII 2,5cl	210 €
The Macallan Reflexion 2,5cl	175 €
Brugal Reserva Maestro 5cl	50€
Krug, Grande Cuvée 172 ed	75 €

#### CHAMPAGNE PAIRING

Laurent Perrier Rosè	35 €
Bollinger, Special Cuvéè	30 €
Ruinart, Blanc de Blancs	40 €

A wide selection of bottled Franciacorta and Champagne is available on the menu