



Royal Tea Time

EVERY SATURDAY FROM
NOVEMBER 11, 2023 TO JANUARY 6, 2024*
FROM 4pm TO 5:30pm

MENU

Lemon marinated chicken club sandwich
hazelnut oil mayonnaise

Straciatella, romane lettuce and basil-pistachio pesto

Truffle croque-monsieur, walnut bread, aged comté cheese

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Almond tartlet
Brazilian coffee praliné and caramelised coffee nibs
Macadamia nut & Caribbean chocolate 66% millefeuille

Pecan nut & cinnamon puff pastry

Chestnut & tangerine entremets
fresh chestnut

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Chocolate waffle
cocoa nibs and black cardamom sauce

Brazilian nut cake
Champagne pear confit and lime

Lemon & Piedmont hazelnut praliné madeleine
caramelised nibs

Sicilian pistachio scone
fresh vanilla clotted cream and jam

60 euros per adult including a hot beverage
80 euros including a hot beverage and a glass of Champagne

« The Royal Champagne unveils a well-being and detox afternoon tea. Our pastry Chef Claire Santos Lopes, in collaboration with the chocolate expert Victoire Finaz, a selection of savoury bites, pastries and travel cakes highlighting the benefits of cocoa and dried fruits. »

FOR THE YOUNG GOURMETS...

Dried fruits discovery with 3 pralinés
and chocolate waffle

Chocolate and Piedmont hazelnut madeleine

Macadamia nut & chocolate millefeuille

Mini Cookie

Gourmet hot cocoa with whipped cream and crispy pearls

35 euros per child

*including December 24 and 25, 2023 and January 7, 2024
Booking required in advance