



Royal Tea Time

EVERY SATURDAY FROM
NOVEMBER 11, 2023 TO JANUARY 7, 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 and Caribbean chocolate 66% millefeuille

Pecan nut and cinnamon puff pastry

Chestnut and 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 and Piedmont hazelnut praliné madeleine
caramelised nibs

Sicilian pistachio scone
fresh vanilla clotted cream and jam

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

« The Royal Champagne unveils a well-being and antioxydant afternoon tea. Our Pastry Chef Claire Santos Lopes, in collaboration with Victoire Finaz, chocolate expert, 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 and chocolate millefeuille

Mini cookies

Gourmet hot cocoa with whipped cream and crispy pearls

35 euros per child

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