

Easter Tea Time



SATURDAY, APRIL 4
FROM 4PM TO 5:30PM

To celebrate Easter weekend, Pastry Chef Claire Santos Lopes revisits the great classics of French pastry through a refined Tea Time where childhood memories meet contemporary creativity.

Egg Mimosa, green asparagus
Tarama, cucumber and lime
Aldudes ham and guindilla peppers

Macadamia Paris-Brest, citrus notes
Rhubarb Charlotte, juniper berries
Opéra with Nevadito coffee from Colombia
Saint-Honoré with 66% chocolate and cereals
Lemon meringue tart, herbal notes

Marbled cake
Kouign-Amann
Churros with signature chocolate

Signature chocolate mousse, fleur de sel

70€ per adult including hot beverages
90€ including hot beverages and a glass of Champagne
Children's menu available at 35€

Menu crafted by Chef Christophe Raoux, Meilleur Ouvrier de France 2015
and Chef Claire Santos Lopes.

