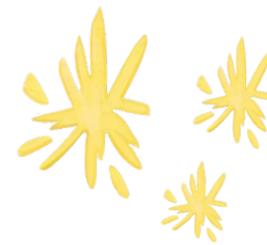




# Royal Tea Time



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*