



# 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*