



ROYAL CHAMPAGNE

HOTEL & SPA

Easter Tea Time

INSPIRED BY YOUR FAVORITE BOARD GAMES

Mini blinis with smoked salmon, yuzu cream and trout roe

Cucumber tartlet tzatziki style

Poultry club sandwich

Crispy French Obsiblu prawn

Ardennes buckwheat and milk chocolate puff pastry

Strawberry and green anise shortcake

Intuition 80%' chocolate mousse

Tahitian vanilla raw cream

Shortbread with roasted almonds and strawberry jam

Chocolate and Brazilian coffee marble cake

Cocoa and Mexican vanilla puff pastry brioche

Menu elaborated by Chef Christophe Raoux, Chef Claire Santos Lopes
and their passionate brigade.

Tea Time at the rate of 70 euros per adult with a hot beverage
90 euros with a hot beverage and a glass of Champagne
35 euros per child