

Winter Tea Time

Immerse yourself in winter's magic with a Tea Time inspired by traditional Christmas flavours. Between comforting treats and unexpected discoveries, our Pastry Chef Claire Santos Lopes revisits the classics of the season.

FINGER SANDWICHES

Wasabi chicken

Carrot purée, curry and ginger

Tarama and cucumber

SWEET BITES

Mulled wine-style entremets

Blueberry tartlet with
Madagascar vanilla raw cream

Conference pear and citron tartlet

Milk chocolate and Génépi entremets

Chocolate and chestnut puff pastry

SWEET INTERLUDE

Winter pine and citrus notes

TEA CAKES

Childhood shortbread biscuit,
clementine, kumquat and
honey from our hives

Spiced biscuit with
intense chocolate sauce

Croissant-style cinnamon roll

Piedmont hazelnut brioche

65€ per adult including hot beverages
85€ including hot beverages and a glass of Champagne
35€ per child