AFTERNOON TEA

VELOUTÉ

zaanse mustard - smoked eel

SPELT BREAD

cream cheese - smoked paprika

SALAD

root vegetables - roasted nuts - apple soleil vert

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SANDWICHES

tomato salsa - basil - mozzarella serano ham - rucola - truffle smoked salmon - wasabi - red onion - capers brioche roll - short rib - pickled cucumber - sriracha mayonnaise earl grey

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SWEETS

banana choux - banana mousse - macadamia praline chocolate cinnamon mousse - white ganache - speculaas pecan pie tartlets - milk chocolate - giner & lemon gel mandarin cheesecake - cream cheese - mandarin - granola

oolong caramel au beurre salé

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SCONES

madagascar vanilla scones whole wheat cranberry scones clotted cream - raspberry lychee jam 4 fruits rouge



Do you have any allergies? Please let our team know.

THE PERFECT PAIRING

SOLEIL VERT

Soleil Vert is a green sencha tea from Japan. The word 'sencha' means 'strength tea' and is used without grinding the tea leaves. An oil of blood orange has been added to this tea in combination with orange peel. A fresh infusion with pleasant spicy fruity notes.

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EARL GREY

Earl Grey is a bold black tea with a bright and refreshing citrus twist. The citrusy and floral tones come from the bergamot. The lingering essence of the bergamot and the citrus twist can cut through the richness of various ingredients, that will create a harmonious balance.

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OOLONG CARAMEL AU BEURRE SALÉ

Oolong Caramel au Beurre Salé is a refined tea that combines the subtle flavour of oolong with rich, sweet caramel and a salty, buttery aftertaste. The salted caramel originates from Brittany, a region in the northwest of France. Oolong tea is semi-fermented with a flavour profile simlar to green and black tea, giving it a complex and versatile character. The addition of caramel and salt creates a unique balance of sweet and savoury, making this tea a popular choice for those who enjoy exceptional and sophisticated flavour combinations.

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4 FRUITS ROUGES

4 Fruits Rouges Tea is a fruity, caffeine-free infusion that combines the flavours of four red fruits: strawberries, raspberries, blackberries, and cherries. This tea has a refreshing, sweet, and slightly tart taste, and is often enjoyed both hot and cold. It is popular in many cultures, especially in Europe, and is commonly associated with French and English tea houses. The tea is an ideal choice for those who enjoy fruity flavours and offers a natural alternative to traditional tea. It also contains antioxidants and is a refreshing option for any time of day.