



REGARDS FROM THE PATISSERIE

My name is Imen Chabbi,

I'm a passionate master pâtissier and
the head of our patisserie.

We invite you to go on a very special
journey with us, together with our
highly qualified team of pâtissiers,
bakers and chefs.

We want to offer you more than just
an afternoon – immerse yourself in
a world full of captivating flavours,
aromas and lasting impressions.

Every country that I have visited
has its own way of celebrating the
afternoon – whether with delicate
pastries, a refreshing tea blend or
a sweet delicacy. The creations we
prepare for you with plenty of love
and passion reflect all of these im-
pressions.

We hope you enjoy them!

Regards, Imen and the entire team

AFTERNOON
Tea
since 2024

KEY MOMENTS

Explore the **magical world**
of winter aromas with us





Recommended aperitif

Champagne
Perrier-Jouët Grand Brut

0.10 l 18 €

Tea master's recommendation

E'lyeetea
Striking black tea from Ceylon

Strong, but well-rounded flavour, beautiful, amazing reddish-brown colour once poured



To set the mood

Savoury petite scones
Gruyère | Pecorino | Truffle

Petit fours

Vanilla truffle
Vanilla | White chocolate | Vanilla crescents

Bûche de Noël
Flambé semolina pudding Kumquats | Cinnamon

Baked apple
Tonka beans | Apple | Almond

Winter flower
Cranberries | Caramel | Wintry spices

Sandwiches

Classic cucumber sandwich
Tramezzini | Cucumber | Garden herbs

Pastrami sandwich
Rye bread | Pastrami
Tomato chutney | Mustard cream

Truffled egg salad
Brioche | Egg salad | Truffle

Salmon viennoiserie
Puff pastry | Smoked salmon
Creamed horseradish sauce

Scones

Freshly baked scones
with and without raisins
Clotted cream | Homemade jam
from our patisserie

Price per head €79