



## 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



# KEY MOMENTS

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Let yourself be enchanted by our  
**Afternoon Tea**, as delicate and artful  
as a blooming garden. Gentle blossoms,  
fragrant **aromas**, and lovingly arranged  
**delicacies** create a **springtime atmosphere**  
full of lightness and elegance.





## 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



## A Greeting from the Patisserie

Pâte à Choux  
Roquefort | Raspberry  
White Chocolate

### Petit Four

Spring Twig  
Macaron | Yuzu curd | Raspberry

Cherry Blossom  
Chocolate mousse | Tart | Chili

Sunrise  
Almond | Mango | Matcha

### Sandwiches

Classic Cucumber Sandwich  
Whole grain toast | Veal  
Tuna sauce

Vitello Tonnato Sandwich  
Whole grain toast | Veal  
Tuna sauce

Tête de Moine  
Rye bread | Salted butter | Fig mustard

### Scones

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

**Price per head €79**