

TEAS

..... T E A S

DARJEELING TESTA VALLEY OF THE INDIES

Darjeeling teas are regarded as "the champagne of teas". They produce a delicate cup of tea which can be drunk with a drop of milk.



CEYLON

A full tea, fruity and slightly bitter.



CHINE LAPSANG SOUCHONG

China tea with large leaves smoked over fresh spruce fires.



ENGLISH BREAKFAST

A blend of Ceylon, Darjeeling and Assam.
Tea, milk: the perfect first cup for those who rise early.



CHINA GUNPOWDER

The Chinese Gunpowder green tea is hand rolled in the shape of "gunpowder".
One of the most consumed tea in North Africa.

..... PERFUMED TEAS

VANILLA

A blend of China and Ceylon tea flavored with a natural aroma of Madagascar vanilla.



RED FRUIT

A blend of China and Ceylon tea with strawberry, raspberry, cherry and redcurrant natural aroma.



EARL GREY

Earl Grey is regarded as the oldest flavored tea from China, with an aromatic oil of bergamot.



GREEN TEA WITH MINT

China Green Gunpowder with "Nanah" mint leaf.
This is the desert tea.

Teas 3,50€



TEA TIME

Tea and pastry of the day.....8€

The tea room closes at 6 pm (last orders at 5.30 pm)

SALADS & TARTS



BELLINI 15,00 €

Mixed salad, smoked salmon, shrimp, tarama, potatoe, served with dill cream and lemon.



FRAGONARD 16,00 €

Mixed salad, arugula, artichoke, duck breast, minced roasted chicken breast, dried tomatoes, cherry tomatoes, olive, pine, pesto and parmesan.



TIEPOLO 15,00 €

Mixed salad, tuna, tomatoes, black olives, boiled egg, anchovies, white onion red pepper, radish, celery.



DELLA ROBBIA 14,50 €

Mixed salad, goat cheese, tapenade, Parma ham, walnuts, cherry tomatoes, dried tomatoes.



CANALETTO 14,00 €

Mixed salad, Parma ham, mozzarella, tomato, black olives, pesto.



MANTEGNA 15,50 €

Arugula, minced roasted chicken breast, shrimp, snow peas, soybean, sesame seeds, cashew, coriander and mint, served in a brik with mango and grapefruit.



BOTTICELLI 14,50 €

Mixed salad, artichoke, green asparagus, red and yellow peppers, courgette, tomato, black olives, speck, feta cheese, served in a brik.



LANCRET TART 12,50 €

Salmon and spinach tart, served with mixed salad and parmesan.



SCHALL TART 12,50 €

Ham and cheese tart, served with mixed salad and parmesan.

Salads and menus are served from 12.00 am to 3 pm

TODAY'S SPECIAL AND MENUS

TODAY'S SPECIAL 16,00 €

■
CARPACCIO 12,00 €
Thin slices of raw beef, olive oil, arugula,
parmesan.

SEVRES MENU

Bellini Salad
■
Ice cream or pastry
■
Coffee or Tea

20,50 €

MEISSEN MENU

Lancret or Schall Tart
■
Ice cream or pastry
■
Coffee or Tea

16,50 €

KID'S MENU

Ham and Cheese Sandwich
or
Schall Tart
■
Ice cream
■
Soda or Fruit Juice

10,50 €

GOURMET COFFEE

Espresso served with a
trilogy of sweets

8,00 €

DESSERTS

Pastry from our special selection 5,50 €
Fromage blanc (french specialty yoghurt) with raspberry coulis or honey. 6,00 €
Chocolate fondant, vanilla cream. 7,50 €
Tarte tatin (apple-caramel upside-down pie) with whipped cream. 7,50 €

ICE CREAMS AND SORBETS

Frozen nougat, raspberry coulis 8,50 €
Beatrice ice cream (blackcurrant sorbet, vanilla ice cream, raspberry coulis,
whipped cream) 9,50 €
Dame blanche ice cream (vanilla ice cream, chocolate sauce, whipped cream) .. 9,50 €
Liegeois chocolate (chocolate ice cream, vanilla ice cream, chocolate sauce,
whipped cream) 9,00 €
Liegeois coffee (coffee ice cream, vanilla ice cream, espresso, whipped cream) . 9,00 €
Ice cream 2 scoops (vanilla, chocolate, coffee, lemon, strawberry, blackcurrant) . 6,00 €
Extras : chocolate sauce, raspberry coulis, whipped cream. 1,50 €

