



AFTERNOON TEA

Tea sandwiches & Gourmet bites

Cucumber and mint, tzatziki, served on soft bread
The egg mimosa, refined take on bourgeoisie cuisine featuring duck breast
House-smoked salmon served in a savoury éclair, dill cream, yuzu lemon pearls
Roast beef sandwich with truffle mayonnaise

Scones

By inspiration of the day, mascarpone-vanilla cream
Homemade Jam

Chloé & Sophie's Delicacies & Sweets

Macaron of the moment
Tartlet of the moment
Pavlova of the moment
Opera cake

Tea selection - Camellia Sinensis

Perles du dragon, *Jasmine Green tea*
Sencha Nagashima, *Green tea*
Marie-Antoinette, *Black & green tea*
Jin Hou, *Black tea*
Si Ji Chun, *Wulong tea*
Darjeeling, *Black tea First flush*

Moulin Rouge, *White tea*
L'Éclatante, *Herbal tea*
Taïga Sauvage, *Herbal tea from Quebec*
(3\$ extra)
Mint, *Herbal tea*
La Sublime Chamomile, *Herbal tea*

Enhance your experience with sparkling wine, cider or Champagne

**Extra charge*

50\$ per person

Service charges and taxes are not included



Exécutif Chef: Benjamin Patrier

To thank our talented cooks for their hard work,
we have introduced a cooking charge on our invoices.
Thank you for your understanding.