



WINTER TEA TIME

THE IRIS X SAINT-AULAYE

FINGER SANDWICHES

Smoked duck breast, goat cheese, Espelette pepper & kumquat

Saffron cured salmon, pickled celeriac and apple wasabi gel

Pumpernickel, Boursin, butternut & sumac

SWEET SCONES

Freshly baked classic and cranberry scones served with clotted cream and quince preserve

PASTRIES

Victoria Sponge cake

The Alhambra, pistachio and orange blossom

The Crunchy Praline, hazelnuts, mascarpone cream

€45 per person
€60 with Moët Champagne

BLACK TEAS

Earl Grey - Black tea infused with bergamot oil for a fresh and unique flavor.

Honey Black - Exclusive Taiwanese black tea with a unique blend of floral, honey-like, and malty flavors.

GREEN TEAS

Genmaicha - A Japanese tea blended with puffed rice, a unique roasted flavor, mild taste, and subtly sweet undertones in its aroma.

Sencha - A Japanese green sencha featuring a grassy and nutty flavor.

WHITE TEA

Bai Mu dan - Elegant tea from Fujian, offering a delicate flavor with floral notes.

HERBAL INFUSIONS

Chamomile - Infusion of dried chamomile flowers.

Peppermint - Infusion of dried mint leaves.

Rosehip Symphony - Infusion of dried rosehip leaves, apple pieces, hibiscus blossom, orange zest, raspberry leaves, freeze-dried currant and strawberries.