

**AFTERNOON TEA**

**An assortment of delicate sandwiches**

Cucumber & mint  
Turkey with sweet Savora mustard & basil  
Smoked salmon & dill

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**A selection of pastries and cakes  
created by Pastry Chef Joana Thöny Montbabut**

**Scones with Cream & Jam**

Traditional English scones with lemon infused mascarpone cream & strawberry jam

**Rose & Litchi**

Rose & litchi mousse, in a delicate shell

**Chocolate & Mixed Nuts**

Dark chocolate mousse with a nut & biscuit base

**Lemon & Prune**

Citrus meringue with prune & preserved lemon filling

**Milk Chocolate & Peanuts**

Celebratory cookie

**Exotic Fruit**

Coconut, banana & lime velouté, on a passion fruit jelly

**Honey**

Honey mousse with a delicate centre

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A choice of teas, coffee or hot chocolate

**40 € per person**

**AFTERNOON TEA with CHAMPAGNE**

A glass of Champagne Jean Josselin "Cuvée des Jean" **55 € per person**

A glass of Champagne Billecart Salmon Rosé **60 € per person**