

BOISSONS CHAUDES

English Breakfast 5.75

Afternoon Blend 5.75

Earl Grey 5.75

Assam 5.75

Jasmin Buds 5.75

Yunnan Green Tea 5.75

Lapsang Souchong 5.25

Darjeeling 5.25

Espresso small 4.75 / large 5.75

Macchiato small 4.75 / large 5.75

Cappuccino small 5.75 / large 6.95

Café Crème small 5.75 / large 6.95

Noisette 5.75

Mocha 5.95

Americano 5.95

Colbert Hot Chocolate 5.95

Café Grand Crème 6.95

Flat White 6.95

Matcha Latte 6.95

Extra Shot 1.20

with Whipped Cream 1.85

INFUSIONS

Canarino 3.00

Fresh Mint 5.50

Camomile 5.75

Lemon Pressé 4.25

(served hot or cold)

Rose Buds 5.95

Lemon Verbena 5.95

Berry & Hibiscus 5.95

Ginger Soothe 5.95

(fennel, rose, cardamom, liquorice)

ICED TEAS

Mango Noir & Passion

Fruit 6.25

Raspberry & Darjeeling

6.25

Classic Lemon

5.00

All available decaffeinated or with almond, oat, soya and lactose free milk

Please inform your server if you have any food allergies or special dietary needs

No flash, or intrusive photography please - Prices include VAT

Please note no cigar smoking on terrace - A discretionary 15% service charge will be added to your bill - All gratuities are managed independently

BAR SNACKS

Nocellara Olives (326) (vg) 4.95	Savoury Madelaines (279) (v) 4.95	Salted Almonds (292) (v) 4.95	Frites (403) (vg) 5.95
Gougères (200) 5.95	Radis au Beurre (166) (v) 7.75	Petit Saucisson Sec, Cornichons (209) 9.95	

FRIANDISES

Colbert Truffles (214) (v) 2.00 each	Selection of Madeleines (342) (v) 5.00	Macarons fait Maison (223) (v) 3.00 each
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DESSERTS

Classic Crème Brûlée (661) 9.75
Crêpes au Citron (464) 9.95
Mousse au Chocolat (559) 9.95
Salted Caramel Éclair (570) 10.50
Mille-feuille aux Fraises (500) 12.75
Vanilla Cheesecake (598) <i>with berry compote</i> 11.25
Crêpes au Chocolat (496) 11.95
Tarte Tatin à la Mode (to share) (1222) 23.75

GLACES

Sorbet Fait Maison (208) <i>seasonal fruit sorbet</i> 7.50
Ice Cream Profiteroles (1197) <i>with chocolate sauce</i> 10.25
Coupe Chocolat Liégeois (994) <i>vanilla and chocolate ice creams, whipped cream and bitter chocolate sauce</i> 10.95
Coupe Amandine (1468) <i>pistachio, hazelnut and almond nougatine ice creams, whipped cream and butterscotch sauce</i> 11.45
Banana Split (1181) <i>caramelised banana, vanilla ice cream, whipped cream, raspberry purée and flaked almonds</i> 11.75



*Friandises, Pâtisseries, Desserts et Glaces are
vegetarian, for vegan options please ask your server.*