

AFTERNOON TEA

CURRY LEEK & ONION QUICHE

leek, onion, cream, egg and puff pastry

ROASTED TUNA

hoi sin sauce, chinese cabbage salad and sesame

TACO

oyster mushrooms, carrot, sweetcorn and a soft taco shell

bella blanca - white tea

SANDWICHES

ribeye sandwich – smoked ribeye, stracciatella and tomato salsa
salmon sandwich – smoked salmon, dill cream cheese and capers
pumpkin sandwich – pumpkin hummus, pumpkin salad and cumin
kalfsukade sandwich – slow-cooked veal chuck and
tarragon mayonnaise

bali - green tea

SWEETS

cherry blossom - cherry mousse
almond tartelette - raspberry, lychee and almond cream
white chocolate matcha - strawberry
sioka chocolate - passion fruit and hazelnut

orange sanguin - black tea

SCONES

peach scone - cranberry jam
vanilla scone - clotted cream

vanilla & quince - sparkling juicy tea



Do you have any allergies? Please let our team know.

THE PERFECT PAIRING

BELLA BLANCA - WHITE TEA

Sourced from carefully selected regions in China, this elegant white tea is defined by soft floral notes and a fresh, pure lightness. Its subtle character pairs harmoniously with refined, delicate dishes, bringing balance to both fresh and creamy elements. The tea highlights fine textures and gentle spice, while offering a refreshing counterpoint to richer flavours, resulting in a beautifully balanced overall experience.

BALI - GREEN TEA

This aromatic green tea from Bali is characterised by a fresh, lightly spiced profile with refined citrus nuances. Its vibrant expression complements both savoury and delicate elements, creating a balance between lighter and fuller flavours. The tea enhances earthy notes and soft spice, while its freshness provides an elegant contrast to richer components, keeping the overall composition in perfect harmony.

ORANGE SANGUIN - BLACK TEA

This bold black tea from India is enriched with lively citrus and a subtle natural sweetness. Its full-bodied character pairs seamlessly with both creamy and fruit-driven desserts, adding depth without overpowering. Bright notes lift the richer elements, while warmer tones complement chocolate and nutty flavours, creating a balanced and refined finish to the dessert selection.

VANILLA & QUINCE - SPARKLING JUICY TEA

From the family-owned Privatkelterei Van Nahmen, established in 1917, comes a collection of exceptional alcohol-free creations often described as the grand cru of fruit juices. Crafted from handpicked fruit, harvested only at peak ripeness, each bottle reflects a true dedication to quality and flavour.

This sparkling juicy tea blends quince juice with delicate white Pai Mu Tan tea, creating an elegant balance of ripe fruit, freshness and fine bubbles.

Notes of apricot, vanilla and quince lead to a rich, refreshing finish.