

# JARDIN d'HIVER

## TEA TIME

*From Friday to Sunday - From 3 pm to 6 pm - Available upon reservation*

88 € per person

108 € per person  
included one glass of Champagne  
**Philipponnat "Royale Réserve" Brut**

133 € per person  
included one glass of Champagne  
**Louis Roederer Blanc de Blancs 2017**

*"Discover our tea time, delicately inspired by the seasons  
and let yourself be carried away by this gourmet moment full of emotions."*

Matthieu Carlin

**One hot beverage of your choice**

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**Pre-dessert**

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**Comté gougère** 🌿

**Lobster roll, lime and pomegranate**

**Lemon cake, smoked salmon, chives cream**

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**Clementine, chesnut honey and Timut pepper**

**Chocolate and coffee sponge cake with green cardamom**

**Mango and passion fruit Baba with black tea**

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**Chestnut puff pastry brioche** 🌿

**Homemade Scones** 🌿

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**Gingerbread** 🌿 🌿

**Crispy shortbread, spéculos praline** 🌿

🌿 *Gluten free*   🌿 *Vegetarian*   🌿 *Vegan*

*Lobster : European, sustainable fishing. Smoked salmon : Norwegian. Allergen list is available upon request.  
All prices are in net euros, taxes and service included. The house does not accept payments with checks.*

# THE HOT BEVERAGES

## BLACK TEAS

Breakfast Tea - *Woody, spicy and malty*  
Ceylan New Vithanakande - *Woody and honeyed, apple flavor*  
Darjeeling Puttabong - *Woody and full-bodied*  
Thé des Lords - *Perfumed, natural bergamot flavor*  
Thé du Louvre Côté Cour - *Citrus and blackberries*  
Thé Fumé «Smoking» - *Smoky and woody flavor*

## COFFEES

Espresso, Noisette  
Cappuccino, Latte, Flat White, French press

Traditionnal hot chocolate by Matthieu Carlin  

## REFRESHMENTS

Homemade Iced Tea - 15 cl  
*Green or black*

## EXCEPTIONAL TEAS *from Maison Terre de Chine*

Yun Feng Mao Jian April 2025 - *Green tea, grassy, vegetal and silky*  
*This tea is harvested in Hunan province, land of origin, at an altitude of approximately 800 meters.*

Bai Mu Dan - April 2025 - *White tea, delicate with subtle aromas, fresh and floral*  
*This tea is harvested in Fujian province.*

Tie Guan Yin - 1<sup>st</sup> garde October 2024 - *Blue Oolong tea, white flower*  
*Fermented at 15%, it comes from Fujian province and is cultivated at an altitude of approximately 600 to 800 meters*

Qi Lan - May 2025 - *Blue Oolong tea, mineral with dried fruits aromas*  
*Fermented at 60%, this rock tea comes from the Fujian Province and 80-year-old «Qi Lan» tree. The plantation is in the Wuyi Shan protected area, along with the other teas with the «Thé des Rochers» appellation. The tea is grown wild in small plots, picked and shaped by hand in the traditional way.*

Pu Er Sheng Cha - March 2019 - *Black tea, silky and fruits aromas*  
*An exceptional tea harvested from 50 to 80-year-old tree in 2019, originating Lin Cang.*

## THE COCKTAILS

Scotch Alexander - *Blended Scotch Whisky, chocolate liqueur, cream - 12 cl*  
Champs Elysées - *Cognac, green Chartreuse, lemon, sugar - 12 cl*  
Bee's Knee - *Gin, honey, lemon - 10 cl*  
Toreador - *Tequila Reposado, apricot liqueur, lime - 10 cl*  
Negroni Blanc - *Gin, white vermouth, herbal liqueur - 10 cl*

## THE MOCKTAILS

Bee's Knees 0% - *alcohol-free gin, honey, lemon - 10 cl*  
M.A. - *Passion fruit, elderflower, sparkling water - 18 cl*  
Alexander 0% - *alcohol-free Amaretto, chocolate cream - 12 cl*

## GREEN TEAS

Genmaicha Yama - *Vegetal and grilled brown rice*  
Sencha Ariake - *Iodized and vegetal*  
Grand Jasmin Chun Feng - *Sweet and floral*  
Menthe Glaciale - *Vegetal and refreshing*  
Thé du Hammam - *Sweet and fruity, orange blossom, rose and red fruits*

## HERBAL TEAS

Verveine - *Lemony and thirst-quenching*  
Chamomile - *Sweet and floral*  
Rooibos mélange du Cap - *Fullness and gourmet*  
Jardin des bois - *Fruity and aromatic (elderberry, raspberries and mixed berries)*  
Ginger, honey, lemon - *Homemade*

30€

25€