

HÔTEL *de* CRILLON

A ROSEWOOD HOTEL

X

**GODET**


PARFUMEUR

AFTERNOON TEA

*UN JOUR À PARIS*

*from May 8th to August 30th*

*from Thursday to Sunday*





# HARMONY OF SENSES

## FROM FRAGRANCE TO PASTRY

Hôtel de Crillon entrusted Maison Godet with the creation of its new olfactory signature. From this encounter was born *Un jour à Paris*, a fragrance conceived as a sensory reading of the place, an emotion that unfolds throughout the day.

To awaken the senses to this fragrance, Chef Matthieu Carlin and his team have conceived an olfactory and gourmet afternoon tea, where the perfume leaves the bottle to become a medium for tasting. An immersive experience in which smell and taste harmonize, echo one another, and are elevated together.

*« This afternoon tea celebrates the meeting of taste and smell: each creation is conceived as a delicate harmony of textures, fragrances, and emotions. »*

*Chef Matthieu Carlin*

*« Un jour à Paris is an olfactory whirlwind that awakens in the freshness of linden blossoms, citrus fruits, and aromatic notes from the Jardin des Tuileries, carrying us step by step toward the wood-paneled salons of Hôtel de Crillon. »*

*Sonia Godet*

Through an assortment of six creations—three sweet and three savory—the fragrance is expressed as flavor. Inspired by the top, heart, and base notes, these bites translate the olfactory composition into a gustatory experience, revealing the subtle harmony between nose and palate.

A selection of floral teas by Palais des Thés accompanies this tasting experience, echoing the notes of the fragrance and inviting a delicately understated escape.



*Top note*

LINDEN



*Heart note*



NEROLI



*Base note*

TONKA BEANS



## AFTERNOON TEA “UN JOUR À PARIS” - €88 PER PERSON

€108 per person

*included one glass of Champagne  
Philipponnat “Réserve Perpétuelle” Brut*

€138 per person

*included one glass of Champagne Taittinger  
“Comtes de Champagne” 2014 Brut Blanc de Blanc*

One beverage of your choice

Pre-dessert

### SWEET

Lemon & linden blossom

*Diamond shortbread, light linden blossom mousse, tangy lemon center*

Raspberry & orange blossom

*Almond biscuit, smooth cream, fresh raspberries*

Milk chocolate & tonka bean

*Cocoa sponge, milk chocolate crémeux, melting tonka bean*

### SAVORY

Lobster & lemon

*Lobster roll, lemon zest, pomegranate*

Salmon & bergamot

*Crispy tartlet, salmon gravlax with bergamot*

Summer vegetables & basil

*Homemade focaccia, confit vegetables, basil pesto*

### SMALL BISCUITS

Green cardamom palmier

Polenta and basil madeleine

### TREATS

Plain scone

Flaky brioche, apricot and jasmine compote

INHALE AND SAVOR

*The allergen information list is available from our staff. Alcohol abuse is bad for your health, please consume with moderation. All prices are in net euros, taxes and service included. The house does not accept payments with checks.*



PALAIS DES THÉS  
PARIS

## LE THÉ DES ÉTOILES

Green tea with warm notes of chestnut and tonka bean

## BLUE OF LONDON

Black tea with fresh, delicate notes of bergamot

♡ *Team's favorite*

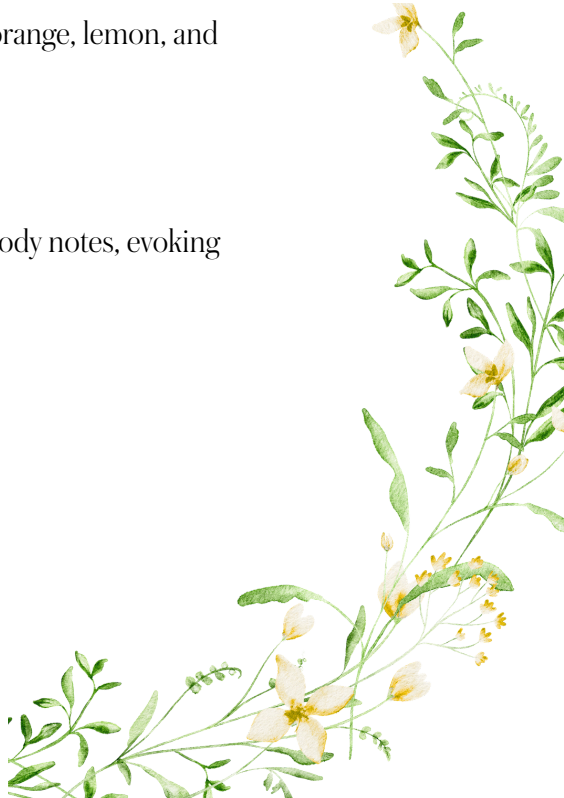
## À CŒUR DE JOIE

Caffeine-free infusion with notes of orange, lemon, and orange blossom

## BAI MU DAN

White tea with floral, vegetal, and woody notes, evoking hazelnut and chestnut

OUR DRINKS



# OUR DRINKS

## COFFEES

Espresso / Noisette

Cappuccino / Latte / Flat White / French press

Traditional hot chocolate by Matthieu Carlin

## REFRESHMENTS

Homemade Iced Tea - 15 cl

*Green or black*





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