

Sisi Teesalon

TEA SELECTION

Grand Cru

0.4 L € 22

Bio-Mengku Bing Cha Sheng

Sungma Dj 16 Flowery F.T.G.F.O.P.1

House of Waris

0.4 L € 22

Organic Breakfast

Organic Turmeric Honeybush

Ginger Lemon

Organic Chai

Organic Hibiscus Citrus

Aakash

Organic Jasmine

Mystic Mint

Bad Ischl Kur Apotheke

0.4 L € 16

Mountain Herb Tea

Fruit Tea

Palais des Thés

0.4 L € 12

Green

Sencha Ariake

Long Jing

Genmaicha Yama

Matcha

Bio Matcha Impérial

White

Bai mu Dan

Oolong

The Guan Yin Imperial

Black flavoured

Earl Grey Queen Blend

Herbal, Fruit, Special

Organic Peppermint

Organic Verbine

Organic Chamomile

Rooibos Bourbon

Scandinavian Detox

Green flavoured

The du Hammam

Organic Jasmin Imperial

Thé des Sables

Black

Organic Golden Darjeeling

Bio – Big Ben Yunnan & Assam

St. James Ceylan

Grand Fujian Imperial

Coffee

Espresso	€ 5	Hot Chocolate from Confiserie Berger	€ 8.5
Espresso Macchiato	€ 6	Iced Americano	€ 7
Americano	€ 7	Iced Latte	€ 7.5
Cappuccino	€ 7.5	Iced Matcha	€ 12

Sweets

Executive Pastry Chef, Jeremie Baessler, exhibits his passion and expertise through a culinary journey where history and gastronomy intertwine. Each hand-made pastry is curated to delight, as it draws inspiration from Salzkammergut breathtaking landscape, Austria's heritage, and locally sourced flavors.

Pastry Counter

Daily selection
per piece € 8

Chocolate Counter

Tasting Experience
€ 9 | € 14

Madeleines & Financiers

Tasting Experience
€ 9 | € 14

 PARTNERS IN PROVENANCE

 VEGETARIAN

 VEGAN

 GLUTEN FREE

 LACTOSE FREE

All prices including local VAT.
Please contact the service in case of any allergies.