

ROSEWOOD  
VILLA MAGNA  
*MADRID*



NICOLAS ROUZAUD  
MAISON DE HAUTE PATISSERIE



@rosewoodvillamagna  
@nicolasrouzaud

## ABOUT NICOLAS ROUZAUD

With the precision and attention to detail of a *maître bijoutier*, Nicolas transforms exceptional raw materials into dazzling gems.

Nature and the changing seasons are incredibly important to him. He celebrates the best fruit in season every month by unveiling a new creation.

Nicolas Rouzaud has a deep passion for crafting irresistible patisseries that balance sweet fresh fruit and buttery pastry, captivating all five senses. Nature and the changing seasons are at the heart of his craft, making sure to only pick the best seasonal and local products.

Nicolas' signature pastries, include exclusive creations inspired by the culture of each destination, along with beloved patisseries such as the raspberry tart or the Paris Brest.

## SINGLE PATISSERIE

*Raspberry tartelette*  
*Tonka tartelette*  
*Pistachio Paris-Brest*  
*Signature vanilla & pecan*  
*Apple tartelette*  
*Pear & Vanilla Entremet*  
*Fig & Pine nuts tartelette*  
*Parisian flan*  
*Lemon cheesecake*

10

## GÂTEAUX DE VOYAGE

*Lemon madeleine*  
*Hazelnut financier*  
*Cookie*

10

Please let one of our associates know if you have any special dietary requirement, food allergy or intolerance

All prices are in € and include VAT



## AFTERNOON TEA

*Your choice of tea or coffee*

### SAVOURY SELECTION

*Egg mayonnaise & avocado croissant*  
*Salmon bun*  
*Croque-monsieur*

### PRE-DESSERT

*Pomme verte, lime,*  
*basil granita with wild strawberry*

### SELECTION OF PASTRIES

*Fig tartelette*  
*Pear & vanilla entremet*  
*Chocolate & tonka entremet*

### PLATED DESSERT

*Vanilla millefeuille,*  
*hazelnut & caramel sauce*

50

*Afternoon Tea with*  
*glass of Champagne Louis Roederer*

65