

SPARKLING CREATION 22

Sparkling Rosé French Bloom

MEAD EXTRA BRUT 12

Litchi Flowers, Bulles de Ruches
Born from the fermentation of honey (4.5% vol)

FRESH FRUIT JUICES 15

Orange
Grapefruit
Apple

CHOCOLATES & COFFEES

Espresso, Ristretto
Filtered Coffee, Double Espresso
Cappuccino, Café Latte

LATTES

Chai wild latte (vegan)

Black tea, roasted spices, date syrup and
fresh ginger

Black latte (vegan)

Black sesame, activated charcoal, date and agave syrup, fresh
ginger

Green latte (vegan)

Matcha, moringa, rice syrup, fresh ginger and coconut oil

WHITE TEA ALAIN DUCASSE

Rose-Raspberry by Kusmi Tea Paris – France

Subtle notes of rose and raspberry enhance this recipe, a true
symbol of refinement and French craftsmanship.

TEAS AND INFUSIONS BY LYDIA GAUTIER

For over twenty years, Lydia Gautier has travelled the world's tea-growing regions in search of the rarest leaves. Let us share with you these exceptional creations.

WHITE TEA

White Peony from Lai Chau – Vietnam

Inspired by the Chinese name Bai Mu Dan, meaning “White Peony,” this tea is one of the most renowned among white teas. Combining mature leaves and buds, it reveals soft woody, fruity and honeyed notes. Harvested in the mountainous region of Lai Chau in northern Vietnam.

GREEN TEA

Sencha – Japan

A great classic from the Kagoshima prefecture on Kyūshū Island, offering vegetal and tangy notes for a refreshing taste.

Jasmine Twist – China

A fine vintage from Fujian province, China, naturally scented three times with jasmine buds and fresh magnolia at the place of production. Notes of white flowers, jasmine, magnolia and tuberose.

T Revive – Japan

Japanese green tea blended with lemongrass and ginger for their detoxifying and energizing effects.

Sencha & Yuzu – Japan

A tribute to the “terroirs of Japan”: a delicate and zesty alliance of sencha green tea and yuzu peel, both carefully selected in Japan.

OOLONG TEA

Oriental Beauty from Lai Chau – Vietnam

Inspired by the English name Oriental Beauty given to this style of oolong tea, it belongs to the highly semi-oxidized teas (around 70%) and is unroasted, offering smooth honeyed and fruity notes. Harvested in the mountainous region of Lai Chau in northern Vietnam.

BLACK TEA

Earl Grey – Nepal

A timeless classic reinterpreted with natural bergamot notes on a woody base of Nepalese tea, reminiscent of the finest second flush Darjeelings in the purest English tradition.

Darjeeling – India

From the Risheehat Tea Estate, located northwest of the city of Darjeeling in the Himalayan foothills. This spring harvest reveals the typical lively, vegetal and almond notes characteristic of the region.

Assam – India

From the Koilamari Tea Estate, in the Lakhimpur district in the northeast of the state of Assam. A must-have with powerful, woody and malty notes, delightful with or without milk.

Breakfast T – Sri Lanka

From the Lumbini Tea Estate, this tea is characterized by its rolled leaves and deep, dark liquor. Its woody aromas reveal almost malty and subtly spicy nuances.

ROOIBOS (caffeine-free)

Infusion Vanille – Afrique du Sud

A gourmet blend of rooibos naturally scented with vanilla from South Africa's Cape region, combined with cocoa husks. Perfect for both children and adults.

HERBAL INFUSIONS (caffeine-free)

Organic Spearmint

A timeless classic, *Mentha spicata*, offering fresh and thirst-quenching flavors, perfect at any time of day.

Organic Chamomile

Delicate floral heads with soft, honeyed notes from *Matricaria recutita*, ideal during or after meals.

Organic Lemon Verbena

Whole leaves of *Lippia citriodora*, much appreciated for their naturally zesty twist, perfect throughout the day.

Organic Linden Blossom

Linden flowers prized for their honeyed and delicately vegetal character.

T Relax

A gentle blend of linden, verbena and chamomile for a serene and soothing moment.

TEA TIME AT LE DALÍ 83

Selection of sandwiches

Homemade scones and raw cream
from the Borniambuc farm

Creations by our Pastry Chef Cedric Grolet

Choice of coffee, tea, latte or hot chocolate
from La Manufacture Alain Ducasse

CHAMPAGNE TEA TIME 115

Our Tea Time selection accompanied by a glass of :

Veuve Clicquot Brut Carte Jaune
ou Veuve Clicquot Ponsardin Demi-Sec
ou Deutz Brut Rosé

SUNDAY TEA TIME 95

(available only on Sundays)

Selection of sandwiches

Homemade scones and raw cream
from the Borniambuc farm

Selection of pastries including a Paris-Brest
by our Pastry Chef Cedric Grolet

Choice of coffee, tea, latte or hot chocolate
from La Manufacture Alain Ducasse

Amaury Bouhours, Cedric Grolet and their teams

PRICES ARE NET IN EUROS, INCLUDING VAT AND A 5% STAFF CONTRIBUTION.

ALL OUR MEATS ARE OF FRENCH ORIGIN.

INFORMATION REGARDING ALLERGENS IS AVAILABLE UPON REQUEST..