Afternoon Tea

15:30 - 17:30

MARLOW AFTERNOON TEA

Two freshly baked scones served with a selection of jams and clotted cream

Traditional sandwiches Smoked salmon, cucumber, lemon and lime zests Cucumber, radish and spinach shoots

One pastry to choose from this homemade range:
Roulé au raisin
Three chocolate cookie
Chocolate or blueberry muffin
Lemon curd cake slice
Carrot cake

with a hot beverage	30
with a glass of Perrier-Jouët Grand Brut	50
with a glass of Perrier-Jouët Blanc de Blancs	54
with a glass of Perrier-Jouët Blason Rosé	58

PASTRIES

Pineapple cheesecake	13
Soft vanilla biscuit, cooked pineapple, crusty lime	
Banoffee pie	13
Cocoa shortbread, banana & caramel, light vanilla mousse	
Victoria sponge cake	13
White chocolate, raspberry marmelade, soft biscuit, mousse	
Strawberry tartelette	13
Fraises fraîches, crème légère, sablé	
Cherry Blossom	13
Earl Grey-infused white chocolate mousse, cherry marmelade,	
cherry heart, hazelnut & chocolate shell	
Lemon curd cake	9
Poppy seed génoise, lemon marmelade & cream	
Carrot cake	6
VIENNOISERIES	
Croissant	4
Cinnamon croissant	5
Pain au chocolat	4
Feuilleté brownie	5
Roulé aux raisins with hazelnut praliné	6
Three chocolate cookie	6

TEAS

A selection of teas and infusions from the Monaco Tea Shop

English Breakfast Black tea blend from Sri Lanka, Assam and Kenya

Earl Grey

Chinese black tea with bergamot and cornflower aromas

Lapsang Souchong Chinese black tea smoked with spruce tree leaves

Thé de Monaco Black tea blend mixed with orange blossom and almonds Inspired by the Monaco fougasse biscuit

Mint green tea
Chinese gunpowder with peppermint

Sencha *Japanese green tea with vegetal notes*

Hibiscus

Equptian dried hibiscus flowers

Jasmine
Chinese green tea with natural jasmine aromas

Verbena Whole fragrant verbena leaves

Rooibos South African rooibos with vanilla flavors

Net prices in €, taxes included.

Our restaurant does not accept cheques.

Please let us know if you have any food allergies or intolerances.