Christmas Afternoon Tea 2026

SALLE BELLE ÉPOQUE

HOT & COLD SAVOURIES

Baby gem wedge, chicken and Caesar dressing

Salmon gravlax, citrus and spritz

Smoked salmon and blinis

Gourmet pâté en croûte

Wild mushroom risotto

Squash velouté, golden croutons

« Perles de Monaco » oysters

Brie de Meaux with dried fruits and nuts

Pressed foie gras with pulled chicken

KIDS' CORNER

Crispy chicken

Mashed potatoes

Penne napoletana

SWEETS

Vanilla and chocolate marble cake

Chestnut cream choux, clementine marmalade

Madeleines filled with pistachio and raspberry confit

Orange blossom tropézienne

Pecan cookies

Cappuccino chocolate lingot

Christmas cakes and gingerbread

Traditional panettone

Yule logs, Hôtel Hermitage 2026 collection

GLUTEN-FREE SWEETS

Our assorted macarons

Fresh fruit skewer

Lemon moelleux

Chocolate and hazelnut mendiant

Menu created by our Executive Chef Laurent Piolti and our Pastry Chef Nicolas Baygourry