



## Les douceurs de notre Chef Pâtissier Yohan Coiffard

Sweet time by our Pastry Chef Yohan Coiffard

	CHF/pers
<b>Sweet Time thé et pâtisserie*</b> <i>Tea and pastry package</i>	21.-
<b>Sweet Time thé grand crus et pâtisserie*</b> <i>Tea grand crus and pastry package</i>	25.-
<b>Sweet time Champagne*</b> <i>Tea and pastry package with champagne Deutz</i>	39.-
<b>Tarte aux fruits maison</b> - <i>Slice of homemade pie</i>	la part : 9.-
<b>Nos Pâtisseries du jour</b> - <i>Individual pastry</i>	la pièce : 6.-

\*1 part de tarte maison ou 2 pâtisseries individuelles – 1 slice of homemade pie or 2 individual pastries

### Thés grand crus

<b>SPECIAL FORMOSA (Thé vert)</b>	15.-
In its native Taiwan, this light-green tea is known as Pi Lo Chun, and recognised for its curled jade leaves. The sweet, heady aroma and honeyed taste of our rich Special Formosa are just part of its appeal. This complex tea is commendable for both its floral hints and prolonged finish.	
<b>MAJESTIC HIMALAYA (Thé noir)</b>	15.-
From the remote Himalayan highlands, this is a smooth gourmet tea with a crisp finish, noted for its fine aroma of flowers, wild grass and fragrant muscatel. Majestic Himalaya's subtle character and lingering, silky taste earn its place in the Gourmet Collection.	
<b>MUSKANI (Thé noir oolong)</b>	15.-
Cultivated at heights above 2000 metres, our rare Muskani owes its divine fragrance to the balmy summer climate of the remote Himalayan highlands. The finest black and oolong leaves conjure an aromatic infusion with a smooth flavour and sweet finish.	



## La sélection de thés – Newby London

### Thé blanc et vert - White & Green tea

	CHF
Aiguille d'argent Thé blanc – <i>white tea</i>	12.-
Hunan Green Thé vert chinois - <i>Chinese green tea</i>	10.-
Longjing Thé vert chinois - <i>Chinese green tea</i>	12.-
Gyokuro Thé vert Japonais – <i>Japanese green tea</i>	12.-
Perles de Jasmin Thé vert au Jasmin - <i>green jasmine tea</i>	10.-
Genmaicha riz soufflé	12.-
Oriental Sencha pétales de fleurs et fruits exotiques – <i>flower petals and exotic fruits</i>	10.-
Garden Berries Thé vert, mélange de baies estivales – <i>Green tea, summer berries</i>	10.-

### Thé noir - Black tea

English breakfast Grandes feuilles aromatiques - <i>aromatic leaves</i>	9.-
<i>Prime Darjeeling</i>	12.-
Earl Grey Thé à la bergamote - <i>Earl Grey flavored bergamot</i>	10.-
Masala Chai Assemblage d'Assam et d'épices indiennes - <i>Assam and Indian spices blend</i>	10.-
Lapsang Souchong thé noir fumé - <i>smoke black tea</i>	12.-
Premium PU ERH Fermenté – <i>ferment</i>	12.-

### Infusion – herbal infusion

Menthe Poivré – <i>Peppermint</i>	9.-
Camomille – <i>Camomille</i>	9.-
Rooibos Orange - <i>Orange rooibos</i>	9.-
Verveine- <i>verveina</i>	9.-
Beau Rivage blend	9.-