

Hors d'Oeuvre

SCONES - SALT & PEPPER EXQUISITELY BUTTERY AND FLAKY

18

- ARTISAN DUCK FOIE GRAS *slightly smoky 'Tarry Souchong' tea jam, hazelnuts*
- ARTISAN SMOKED SALMON *'Matcha-yuzu' silky cream, pomegranate almonds*
- AVOCADO MATCHA-LIME *soy-glazed shiitake with toasted sesame, chickpeas, pistachios*
- POMEGRANATE POULTRY *'Darjeeling Impérial' tea jam, tandoori-spiced pipas*
- TAHINI PUMPKIN CHAI *imperial spices with a zesty orange twist, chickpeas with ginger*

ENTRÉE

AS A STARTER **OR** A GOURMET TWIST TO YOUR DISH

8

- SALT & PEPPER SCONE *fresh from the oven, 'Matcha-Yuzu' silky cream*
- MATCHA-YUZU VELOUTÉ *roasted vegetables, radish & shimeji with ginger, golden sesame*
- SPINACHES YUZU-SESAME *seared with thyme butter, turmeric crackers*
- CANDIED POTATO FLOWER *turmeric and fresh herbs whipped cream, tandoori-spiced pipas*
- SALAD 'WE LOVE GREEN' *flowery succrine lettuce and fresh herbs, blackcurrant, peanuts*

FRENCH LUNCH 'MATCHA IN LOVE'®

VELVETY 'MATCHA-YUZU' VEGETABLE VELOUTÉ

CRISPY BAGUETTE, GOLDEN SESAME

VOL-AU-VENT 'MATCHA-LIME' WITH POULTRY

SHIMEJIS & SHIITAKE, UMAMI ESPUMA, BLACK SESAME

CRÈME BRÛLÉE 'MATCHA-SÉSAME'

BENEATH A CARAMELISED NOUGATINE

- ENTRÉE + PLAT **OR** PLAT + DESSERT £21 per person
- ENTRÉE + PLAT + DESSERT £29 per person



non-contractual
illustration

Iconic Dishes

SNOB SALAD 'MARCO POLO'

28

artisan duck foie gras, smoked salmon tartare with yuzu, lemony pink shrimps, seared artichokes, Sésame au Thé Vert-seasoned haricots verts, flowery mesclun, turmeric toasts

BENTO 'CROQUE-MONSIEUR MARIAGE' *of your choice* - sprinkled with 'Sésame au Thé Vert', 26
served with a 'Thé sur le Nil'-seasoned flowery mesclun salad, french blue crisps

- CAPRICE DU GOUVERNEUR: - with artisan smoked salmon
- NOSTALGIE DE PONDICHÉRY: - with pomegranate-lacquered poultry

BENTO 'OMELETTE UMAMI' *with Japanese green tea leaves and ginger,* 26
served with a salt & pepper Scone, zesty fresh herbs, soy-glazed shiitake, pomegranate almonds



AFTERNOON TEA 'MIDNIGHT MAGIC'®

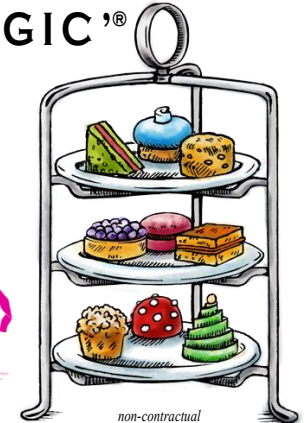
SWEET DREAM® - £36 for 1 person

- 4 TEA-INFUSED PATISSERIES
- 1 PARISIAN SCONE, TEA-INFUSED CHANTILLY
- 1 TEA: 'MIDNIGHT MAGIC' **OR** 'PLEINE LUNE'

! A TRICK OR A TREAT ! - £58 for 1 person

- 3 TEA-INFUSED AMUSE-BOUCHES
- 1 PARISIAN SCONE, TEA-INFUSED CHANTILLY
- 4 TEA-INFUSED PATISSERIES
- 1 TEA: 'MIDNIGHT MAGIC' **OR** 'PLEINE LUNE'

+ GLASS OF CHAMPAGNE **OR** COCKTAIL MARIAGE'S - additional charge £10



non-contractual
illustration



Brunchs Parisiens

LE CLASSIQUE

36

- One tea of your choice* + a freshly squeezed orange juice
- Brioche and turmeric toasts, Tea Jams & soft butter
- Scrambled eggs seasoned with 'Sel Matcha', 'Thé sur le Nil' lemony marinated shrimps, with black sesame, salmon tartare with a yuzu drizzle, pomegranate and flowery herb salad
- One Pâtisserie **OR** two Petits Gâteaux

BEAU BRUNCH®

42

- One tea of your choice* + a freshly squeezed orange juice
- Golden turmeric oat muesli with honey, pumpkin pipas, fresh raspberry and Tea Jam
- Umami omelette seasoned with Japanese green tea leaves, soy-glazed shiitake with toasted sesame seeds, flowery herb salad with ginger, pomegranate almonds
- One Pâtisserie **OR** two Petits Gâteaux

FRENCH DREAM®

46

- One tea of your choice* + a freshly squeezed orange juice
- Golden turmeric oat muesli with honey, pumpkin pipas, fresh raspberry and Tea Jam
- One buttery flaky salt & pepper Scone - of your choice
- One Entrée - of your choice
- One Pâtisserie **OR** two Petits Gâteaux



THÉS D'AUTOMNE

♥ T6203	AUTOMNE BLEU®	blue tea - with a fragrance of autumn fruit	12
♥ T6204	AUTOMNE BLANC®	white tea - with a fragrance of autumn fruit	15
♥ T6205	AUTOMNE ROSE®	red rooibos - with a fragrance of autumn fruit	12
♥ T9945	MIDNIGHT MAGIC®	black tea <u>or</u> red rooibos - with a fruity candy taste.....	12
♥ T9939	FLOWER MOON®	blue tea - pearly almond & sweet spices	12

PINK WHITE TEAS

♥ T8884	MARCO POLO RHAPSODY®	pink white tea - legendary bewitching fragrance, fruity and flowery notes	12
♥ T8883	JASMINE RHAPSODY®	-/- - seductive fragrance of precious jasmine.....	12
♥ T8882	FULL MOON RHAPSODY®	-/- - white almonds with an enchanting fragrance of delicate spices	12
♥ T8878	OPÉRA RHAPSODY®	-/- - velvety fruity fragrance with accents of vanilla.....	12
♥ T8876	RAINBOW RHAPSODY®	-/- - flamboyant fruity fragrance with citrus hints	12
♥ T8873	PARIS RHAPSODY®	-/- - luminous tea with a fragrance of citrus and red fruits	12
♥ T8880	PROVENCE RHAPSODY®	-/- - sunny fragrance of red fruit, lavender from Provence	12
♥ T8874	LONDON RHAPSODY®	-/- - chic fragrance of spearmint and lavender flowers	12
♥ T8881	HABIBI RHAPSODY®	-/- - lovely fragrance of lychee and orange blossom	12
♥ T8875	TOKYO RHAPSODY®	-/- - wonderful fragrance of japanese fruits infused in maple syrup.....	12
♥ T8877	NOËL RHAPSODY®	-/- - festive fragrance of christmas brioche enriched with candied fruits	12
♥ T8879	EARL GREY RHAPSODY®	-/- - silky tea with an elegant fragrance of pure bergamot.....	12

JAPANESE RARE TEAS

♥ T4143	GYOKURO SUPRÊME ASAHINA	sublime « Shadow Tea » with marvellous notes.....	21
♥ T4162	NISHI CHA	confidential harvest with a fresh and delicious fragrance	20
♥ T4269	SENCHA WAZUKA	subtly umami, deliciously fragrant	19
♥ T4205	THÉ DE LA 88 ^{ÈME} NUIT®	rare and precious, plucked 88 nights after the beginning of spring	15
♥ T4225	AMAMI CHA	treasure of Okinawa island with splendid notes	15

FRAGRANT GREEN YERBA MATÉ

♥ T515	POLO CLUB®	velvety notes of flowers and fruits with vanilla.....	12
♥ T516	LIBERTANGO®	captivating aroma of fruit and citrus, crowned with berries.....	12
♥ T517	LATIN LOVER®	tenderly passionate, with a blend of imperial spices	12
♥ T518	LATINO MUCHO®	intensely fresh, with notes of sunny, zesty bergamot	12
♥ T519	ROSE MILONGA®	delicious notes of almond rose	12



Tea-infused Pâtisseries

IRREPLACEABLE ICONS

• CRÈME BRÛLÉE MATCHA	beneath a crispy caramelised sesame nougatine	18
• ÉTOILE MYSTÉRIEUSE	smooth creamcake, raspberry coulis with 'Very Beautiful' fruit tea	20
• CARRÉ D'OR '24 CARATS'	chocolate infused in 'Black Magic' tea, caramel, redcurrant coulis	22

TEA ICE CREAM SANDWICHES

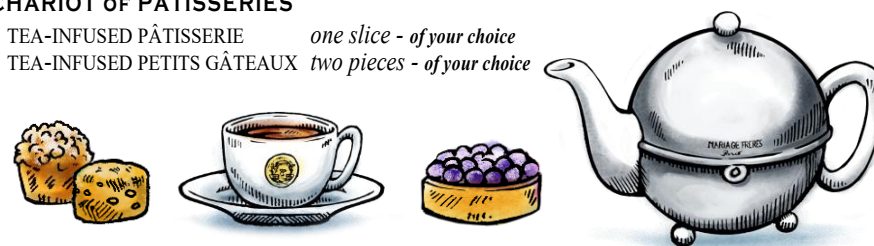
• PARIS SUMMER, raspberry-hibiscus caramel	• MARCO POLO BLUE, 'fleur de sel' caramel	16
• WEDDING IMPÉRIAL, 'fleur de sel' caramel	• SUMMER ROSÉ, raspberry-hibiscus caramel	
• MATCHA & LILY MUGUET, raspberry-hibiscus caramel		

CHAÏ ICE CREAM

• CHAÏ - EARL GREY, chocolate-bergamot	• CHAÏ - CHANDERNAGOR, chocolate-vanilla	16
• CHAÏ - MATCHAÏ, yuzu-lime caramel		

CHARIOT OF PÂTISSERIES

• TEA-INFUSED PÂTISSERIE	one slice - of your choice	16
• TEA-INFUSED PETITS GÂTEAUX	two pieces - of your choice	14



TEA TIME - for 1 person

• PETIT PARISIEN	one Tea* + two petits gâteaux <u>or</u> one pâtisserie	23 / 25
• BOURGEOIS BOHÈME®	one Tea* + tasting plate of four seasonal indulgences	29

Beverages

TEA

hot or iced, of your choice from the Tea Menu

MATCHA BAR®

WITH AUTHENTIC JAPANESE MATCHA		
• MATCHA ESPRESSO	umami, beneficent and energising shot	6
• MATCHA LATTE	lime zested Chantilly, fresh marshmallow	16
• MATCHAÏ LATTE GOLD	'24 carats' gold-sparkled candy floss	16
• MATCHA WITH CHASEN	served hot, with a 'Matcha-Raspberry' Financier	19
	+ with our precious and exceptional shadow tea 'Matcha Uji' supplement + 3	

WATER

• MINERAL WATER	still <u>or</u> sparkling	7
	+ Japanese yuzu juice <u>or</u> with velvety tea syrup	supplement + 3

FRUIT JUICES

SQUEEZED		
• ORANGE SUBLIME	served with an iced orange flower	10
	+ in a citrus cocktail, with grapefruit, yellow and green lemon	supplement + 4

CHAMPAGNE – WINE

IN MODERATION, SERVED ALONGSIDE A DISH		
• MARIAGE'S	Champagne with fragrant tea syrup	18
• CHAMPAGNE BRUT	by the glass	18
• RED WINE, WHITE WINE...	of your choice from the wine list	by the bottle 55

KINDLY LET US KNOW IF YOU HAVE ANY SPECIFIC DIETARY CONSIDERATIONS.

TEAS : 600 ML - WATER : 330 ML - FRUIT JUICE : 250 ML.

CHAMPAGNE : BY THE GLASS 125 ML, BY THE BOTTLE 750 ML - WINE : BY THE GLASS 125 ML, BY THE BOTTLE 750 ML.