

Hors d'Oeuvre

'SALT & PEPPER' SCONES

- ARTISAN DUCK FOIE GRAS
- POMEGRANATE POULTRY
- ARTISAN SMOKED SALMON

SAVOURY FLAKY WITH SOFT BUTTER

'Tarry Souchong' slightly smoky tea jam, hazelnuts
'Darjeeling Impérial' black tea jam, tandoori-seasoned pipas
'Matcha-Yuzu' silky cream, fresh citrus zest, ruby almond

18



ENTRÉE

- CANDIED POTATO FLOWER
- SALAD - WE LOVE GREEN
- SPINACHES YUZU-SESAME

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

fresh coriander, tandoori-seasoned pipas
flowery sucrine lettuce with fresh herbs, goji berries, peanuts
turmeric crackers, black sesame

9

LUNCH TEA 'PARIS IN LOVE'®

SAVOURY FLAKY TARTE FINE 'GINGER SUMMER'

SUNDRIED TOMATOES, TEA-SEASONED MUSTARD, PEANUTS

RIVIÉRA SALAD 'GARDEN PARTY'

POMEGRANATE POULTRY, GREEN LENTILS, RUBY ALMONDS

SUMMER CREAMCAKE 'PARIS IN LOVE'

SUMMER BERRIES, SWEET CINNAMON SHORTBREAD

- TWO COURSES 28 € per person
- THREE COURSES 36 € per person

+ GLASS OF CHAMPAGNE **OR** COCKTAIL MARIAGE'S - supplement +10



Iconic Dishes

SNOB SALAD 'MARCO POLO'

artisan duck foie gras, yuzu-sprinkled smoked salmon, pink shrimps, artichoke, shimejis, haricots verts with Sésame au Thé Vert, ginger-infused bulgur wheat, flowery mesclun, turmeric toasts

28

SALMON 'MATCHA-YUZU'

slightly smoky tea jam-lacquered, 'Matcha Midori' foam, seared spinaches with yuzu and sesame

28

BENTO 'CROQUE-MONSIEUR MARIAGE' - your choice: smoked salmon **OR** seared poultry

served with a floral mesclun scented with 'Thé sur le Nil', Sésame au Thé Vert, crispy chips

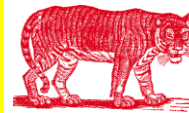
26

BENTO 'OMELETTE UMAMI'

with Japanese green tea leaves and ginger, served with a savoury Scone, lemony aromatic herbs, soy-glazed sesame shiitake, ruby almonds

26

Should you have any allergies or dietary requirements, please inform us.
 Whilst every effort is made to avoid cross-contamination, traces of allergens may be present.



AFTERNOON TEA 'GINGER SUMMER'®

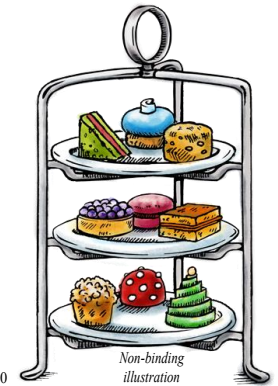
SWEET DREAM® - 45 € per person

- 4 TEA-INFUSED PATISSERIES
- 1 PARISIAN SCONE, TEA-INFUSED CHANTILLY
- 1 ICED TEA: 'GINGER SUMMER'

BEAUTIFUL TEA® - 78 € per person

- 3 TEA-INFUSED SAVOURY AMUSE-BOUCHES
- 1 PARISIAN SCONE, TEA-INFUSED CHANTILLY
- 4 TEA-INFUSED PATISSERIES
- 1 ICED TEA: 'GINGER SUMMER'

+ GLASS OF CHAMPAGNE **OR** COCKTAIL MARIAGE'S - supplement +10



Non-binding
illustration



Parisian Brunchs

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

All of our Cuisine & Pâtisserie are daily made in-house, in Le Marais.
 * Teas up to €12 are included in the Brunch + Tea Time + Afternoon Tea.



Our teas are prepared with the greatest care. To better preserve the aroma of our teas we use only purified water and carefully monitor its temperature. Moreover, every tea has its particular steeping time and leaves are removed from the infusion before it is served. In order to respect these golden rules, we count upon your understanding as for any delay in the preparation of your tea.

ICED TEAS – FRENCH SUMMER TEA® COLLECTION

♥T9965	GINGER SUMMER®	energy black tea - ginger, turmeric, with a lemon twist	11
♥T9968	SUMMER ROSE®	pink white tea - notes of red berries, raisin, bergamot, pomegranate	11
♥T9979	TOKYO MOJITO®	green tea - with yuzu, mint and lime flavours	11
♥T9967	PARIS SUMMER®	green tea - notes of green bergamot, yuzu, rose petals and mint	11
♥T9968	SORBET BLEU®	blue tea - taste of lemon sherbet and red berry liquor	11
♥T9969	FLOWER SUMMER®	blue tea - floral notes of orchid, Sakura, orange blossom and hibiscus	11
♥T9970	TOKYO SUMMER®	green tea - Japanese yuzu, notes of lemon and watermelon	11
♥T9971	CACTUS BLEU® - PINK CACTUS®	blue tea <u>or</u> red rooibos - real morsels of cactus with fruity notes	11
♥T995	HAVANA®	green tea - fruity notes of pomegranate, goji berries and hibiscus	11
♥T993	BABYLONIA®	green tea - notes of fruits, citrus and cornflowers	11
♥T9973	HAWAII-KAWAII®	green tea <u>or</u> red rooibos - red hibiscus, fruity notes of pineapple	11
♥T984	ISKANDAR®	green tea - velvety violet flavour, crowned by a hint of menthol	11
♥T9977	RIO SUMMER®	green tea <u>or</u> red rooibos - fruity mint, yerba mate & açai	11
♥T9976	SUMMER YUZU®	green tea - yuzu zest from Japan	11
♥T997	VIOLETTA®	black tea - notes of white flowers and violet	11
♥T9108	THÉ DES MAHARAJAS®	black tea - fruity and vanilla notes, enlivened by a touch of citrus fruit	11
♥T9975	PANAMA®	green tea - mint and red fruits notes, blue flowers and hibiscus	11
♥T989	SUMMER SNOW®	green tea - sweet scents of wild berries and a sharp touch of lemon	11
♥T908	CASABLANCA®	green tea & thé noir - scent of sweet mint and bergamot	11
♥T8005	EARL GREY FRENCH BLUE®	black tea - notes of bergamot with cornflowers	11
♥T955	THÉ SUR LE NIL®	green tea - fruity and lemony fragrance	11
♥T981	THÉ AU SAHARA®	green tea - notes of fruits and flowers, sweet mint and rose petals	11

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

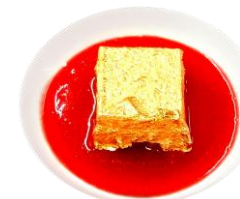
NEW SCENTED TEAS

♥T9110	COUP DE FOUDRE®	black tea - alluring fruity flowery note	12
♥T843	MANDARINE AMOUREUSE®	green tea - luscious hint of rose mandarin	12
♥T929	GARDEN PARTY®	pink blue tea - jubilant fruity flowery hints	12
♥T4235	CHAÏ – MATCHAÏ®	green tea - umami Matcha Midori & imperial spices	12
♥T8203	CHAÏWALLAH®	blue tea - imperial spices	12
♥T8186	CHAÏ – EARL GREY®	black tea - imperial spices and bergamot	12

Tea-infused Pâtisseries

IRREPRECEABLE ICONES

• CRÈME BRÛLÉE MATCHA	beneath a crisp sesame nougatine, pomegranate almond	18
• ÉTOILE MYSTÉRIEUSE	smooth creamcake, raspberry coulis with 'Very Beautiful' tea	24
• CARRÉ D'OR '24 CARATS'	chocolate 'Black Magic' tea, soft caramel, redcurrant coulis	28



TEA ICE CREAM & TEA ICE CREAM SANDWICHES

• GINGER SUMMER, turmeric-citrus caramel	• WEDDING IMPÉRIAL, 'fleur de sel' caramel	16
• PARIS SUMMER, raspberry-hibiscus caramel	• SUMMER ROSÉ, raspberry-hibiscus caramel	
• MATCHA & LILY MUGUET, raspberry-hibiscus caramel		

CHAÏ ICE CREAM

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

CHARIOT OF PÂTISSERIES

• PÂTISSERIE	one of your choice	16
• PETITS GÂTEAUX	two 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 4 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	7
• MATCHA-YUZU LATTE	'Matcha-Yuzu' fresh marshmallow, lemony Chantilly	16
• MATCHA-EARL GREY LATTE	'Earl Grey Impérial' fresh marshmallow, lime Chantilly	18
• 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 a frosted orange flower	12
	+ in a citrus cocktail, with grapefruit, yellow and green lemon	supplement + 4

CHAMPAGNE

IN MODERATION, SERVED ALONGSIDE A DISH		
• MARIAGE'S **	Champagne with fragrant tea syrup	18
• CHAMPAGNE BRUT **		by the glass 18 by the bottle 68

One consumption per Person. Net prices in Euros, service included.

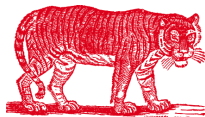
Teas : 600 ml - Water : 500 ml - Fruit Juice : 250 ml - Champagne : by the glass 125 ml, by the bottle 750 ml.

MARIAGE FRÈRES.

FRENCH SUMMER TEA®

THÉ GLACÉ ❄️ ICED TEA

INFUSION À FROID - COLD BREW



AFTERNOON TEA

« *Ginger Summer®* »

3 AMUSE-BOUCHES AU THÉ

CLUB SANDWICH À LA VOLAILLE 'GINGER SUMMER' • FLEUR DE SAUMON FUMÉ 'MATCHA-YUZU'
• CHOUQUETTE AU SÉSAME & AUX PETITS-POIS FRAIS 'TOKYO MOJITO'

5 PÂTISSERIES AU THÉ

MILLECAKE 'GINGER SUMMER' • TROPÉZIENNE 'HABIBI RHAPSODY'
SABLÉ 'MANDARINE IN LOVE' • NOUGAT PARISIEN 'VERT PROVENCE'
• GUIMAUVE PÂTISSIÈRE 'EARL GREY IMPÉRIAL'

1 SCONE PARISIEN & CHANTILLY

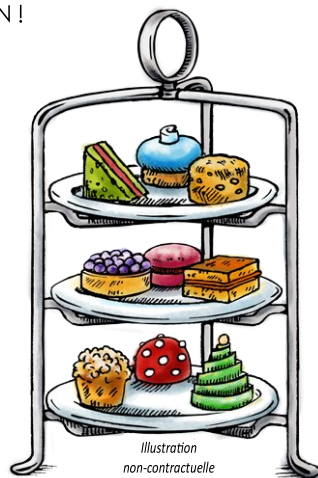
'MATCHA MIDORI'-GINGEMBRE CONFIT

1 THÉ GLACÉ

THÉ NOIR ÉNERGISANT 'GINGER SUMMER'
GINGEMBRE, CURCUMA, CITRON !



PRIX PAR PERSONNE - 78 €

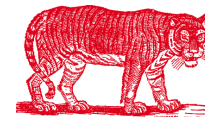


MARIAGE FRÈRES.

FRENCH SUMMER TEA®

THÉ GLACÉ ❄️ ICED TEA

INFUSION À FROID - COLD BREW



AFTERNOON TEA

« *Ginger Summer®* »

3 TEA-FRAGRANCED AMUSE-BOUCHES

CHICKEN CLUB SANDWICH 'GINGER SUMMER' • SMOKED SALMON FLOWER 'MATCHA-YUZU'
• CHOUQUETTE WITH SESAME & FRESH PETITS-POIS 'TOKYO MOJITO'

5 TEA-FRAGRANCED PÂTISSERIES

MILLECAKE 'GINGER SUMMER' • TROPÉZIENNE 'HABIBI RHAPSODY'
SABLÉ 'MANDARINE IN LOVE' • NOUGAT PARISIEN 'VERT PROVENCE'
• GUIMAUVE PÂTISSIÈRE 'EARL GREY IMPÉRIAL'

1 PARISIAN SCONE & CHANTILLY

'MATCHA MIDORI'-CANDIED GINGER

1 ICED TEA

ENERGY BLACK TEA 'GINGER SUMMER'
GINGER, TURMERIC, LEMON!



PRICE PER PERSON - 78 €

