

Hors d'Œuvre

- 'SALT & PEPPER' SCONES** SAVOURY FLAKY WITH SOFT BUTTER 18
- ARTISAN DUCK FOIE GRAS *'Tarry Souchong' slightly smoky tea jam, hazelnuts*
 - AVOCADO MATCHA-LIME *soy-glazed shiitake with toasted sesame, peanuts*
 - POMEGRANATE POULTRY *'Darjeeling Impérial' black tea jam, tandoori-seasoned pipas*
 - ARTISAN SMOKED SALMON *'Matcha-Yuzu' silky cream, fresh citrus zest, ruby almond*
 - YUZU-SÉSAME NOIR TAHINI *'Chai-Chandernagor' sesame cream, pomegranate chickpeas*
- ENTRÉE** AS A STARTER **OR** A GOURMET TWIST TO YOUR DISH 9
- CANDIED POTATO FLOWER *turmeric and coriander silky cream, tandoori-seasoned pipas*
 - SALAD - WE LOVE GREEN *flowery sucrine lettuce with fresh herbs, goji berries, peanuts*
 - YUZU-SESAME SPINACHES *delicately seared with thyme butter, golden crackers*

LUNCH TEA 'SAKURA, SAKURA !'®

FLEUR DE SAKURA AND FOIE GRAS
'MATCHA-SAKURA' SABLÉ, CHERRY JELÉE, RUBY ALMOND

POULTRY BAO WITH CHERRY CONFIT
FLOWERY SALAD WITH GINGER, CRISPS, RUBY ALMOND

PÂTISSERIE 'SAKURA BLOSSOM'
MORELLO CHERRY, ALMOND DRAGÉES

- ENTRÉE + PLAT **OR** PLAT + DESSERT 34 € per person
- ENTRÉE + PLAT + DESSERT 39 € per person

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



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
- SAUMON 'MATCHA-YUZU'** 28
slightly smoky tea jam-lacquered, 'Matcha Midori' umami foam, seared spinaches with yuzu and sesame
- BENTO 'CROQUE-MONSIEUR MARIAGE' - your choice:** 26
- CAPRICE DU GOUVERNEUR - with artisan smoked salmon
 - NOSTALGIE DE PONDICHÉRY - with pomegranate-glazed and seared poultry
- served with a floral mesclun scented with 'Thé sur le Nil', crispy chips, and Sésame au Thé Vert*
- BENTO 'OMELETTE UMAMI'** 26
with Japanese green tea leaves and ginger, served with a 'Salt & Pepper' Scone, zesty fresh herbs, soy-glazed sesame shiitake, ruby almond

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 'EASTER TEA PARTY'

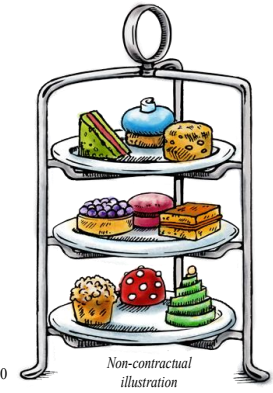
SWEET DREAM® - 38 € per person

- 4 TEA-INFUSED PÂTISSERIES
- 1 PARISIAN SCONE, TEA-INFUSED CHANTILLY
- 1 TEA: 'THÉ DE PÂQUES' **OR** 'PARIS WHITE DAY'

BEAUTIFUL TEA® - 58 € per person

- 3 TEA-INFUSED AMUSE-BOUCHES
- 1 PARISIAN SCONE, TEA-INFUSED CHANTILLY
- 4 TEA-INFUSED PÂTISSERIES
- 1 TEA: 'THÉ DE PÂQUES' **OR** 'PARIS WHITE DAY'

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



Non-contractual
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.

THÉS DES SIGNES

♥ T9951	LEGENDARY DRAGON®	green tea - fruity green tea with goji berries	11
♥ T9952	CHARMING SNAKE®	green tea - notes of subtle mint, liquorice, rose petals, goji berries	11
♥ T9953	JOYFUL HORSE®	Darjeeling - notes of green lemon, blonde orange, kumquat, ginger, goji berries	11
♥ T9954	DREAMING SHEEP®	green tea - notes of winter white melon, jasmine flowers, goji berries	11
♥ T9955	PLAYFUL MONKEY®	white tea - notes of citrus blended with safflower, goji berries	11
♥ T9956	FLAMBOYANT ROOSTER®	blue tea - notes of citrus, blue flowers, goji berries	13
♥ T9957	FRIENDLY DOG®	white tea - precious notes of citrus, goji berries	13
♥ T99580	CARING PIG®	green tea AND red rooibos - with natural floral fragrances, rose, goji berries	11
♥ T9959	LOVING RAT®	blue tea - accentuated with lively notes of citrus, goji berries	12
♥ T9949	PROTECTIVE OX®	black tea - sublimated by the luscious notes of sun kissed fruits, goji berries	12
♥ T9960	ROYAL TIGER®	black tea - with a fragrance of cedar and pine needle balm, bergamot, goji berries ...	12
♥ T9948	CHEERFUL RABBIT®	blue tea - hints of mint and white currant, honeydew melon & star fruit, goji berries.	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

NEW SCENTED TEAS

♥ T8726	UME CHA® 2026	black tea - enchanting, with notes of blooming plum trees	12
♥ T9110	COUP DE FOU DRE®	-/- - 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
♥ T9000	PARIS WHITE DAY®	blue tea - a fruity & flowery taste of happiness	12
♥ T517	LATIN LOVER®	green yerba mate - tenderly passionate, with a blend of imperial spices	12
♥ T4235	CHAÏ - MATCHAÏ®	green tea - umami Matcha Midori & imperial spices	12
♥ T8203	CHAÏWALLAH®	blue tea - imperial spices	12
♥ T615	CHAÏWALLAH ROUGE®	red rooibos - imperial spices	12
♥ T8186	CHAÏ - EARL GREY®	black tea - imperial spices and bergamot	12

GRANDS THÉS VERTS DU JAPON

♥ 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
♥ T4225	AMAMI CHA	treasure of Okinawa island with splendid notes	15

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	20
• CARRÉ D'OR '24 CARATS'	chocolate 'Black Magic' tea, soft caramel, redcurrant coulis	22



TEA ICE CREAM SANDWICHES

• MARCO POLO BLUE, 'fleur de sel' 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 OR 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	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 OR sparkling	7
	+ Japanese yuzu juice OR 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

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

THÉ FRANÇAIS

PARIS - 1854

« *Easter Tea Party* »

AFTERNOON TEA AU GOÛT DU BONHEUR

3 AMUSE-BOUCHES AU THÉ

JARDIN FLEURI D'OEUX JOYEUX • VOLAILLE & CHUTNEY DE RHUBARBE 'ROSE TUDOR'
• FLEUR DE SHIITAKÉ 'MATCHA-THÉ DE PÂQUES'

4 PÂTISSERIES AU THÉ

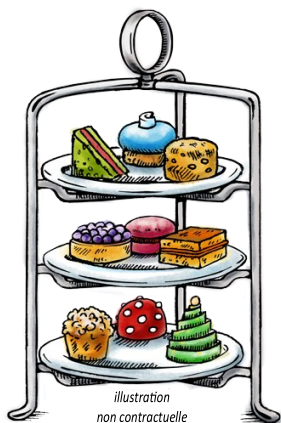
LAPIN JOYEUX DE PÂQUES • OPÉRA 'MATCHA-YUZU'
ROSE IN LOVE 'ROSE DE SIAM' • NOUGAT PARISIEN 'VERT PROVENCE'

1 SCONE PARISIEN

CHANTILLY ROSÉE 'MARCO POLO RHAPSODY'

1 THÉ AU CHOIX

THÉ VERT 'THÉ DE PÂQUES'
OU THÉ VERT 'PARIS WHITE DAY'



PRIX PAR PERSONNE - 58 €

MARIAGE FRÈRES

THÉ FRANÇAIS

PARIS - 1854

« *Easter Tea Party* »

AFTERNOON TEA WITH A TASTE OF HAPPINESS

3 TEA-FRAGRANCED AMUSE-BOUCHES

JOYFUL EASTER EGGS GARDEN • POULTRY & RHUBARB CHUTNEY 'ROSE TUDOR'
• FLEUR DE SHIITAKÉ 'MATCHA-THÉ DE PÂQUES'

4 TEA-FRAGRANCED PÂTISSERIES

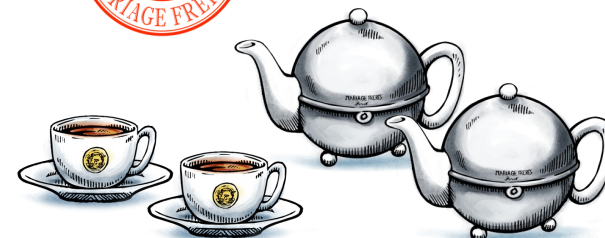
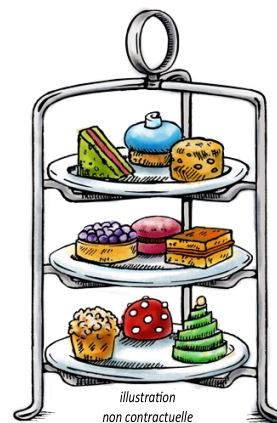
JOYFUL EASTER BUNNY • OPÉRA 'MATCHA-YUZU'
ROSE IN LOVE 'ROSE DE SIAM' • NOUGAT PARISIEN 'VERT PROVENCE'

1 PARISIAN SCONE

PINK CHANTILLY 'MARCO POLO RHAPSODY'

1 TEA OF YOUR CHOICE

'THÉ DE PÂQUES' GREEN TEA
OR 'PARIS WHITE DAY' GREEN TEA



PRIX PAR PERSONNE - 58 €