

Hors d'Oeuvre

- 'SALT & PEPPER' SCONES** SAVOURY FLAKY WITH SOFT BUTTER 18
- ARTISAN DUCK FOIE GRAS
 - POMEGRANATE POULTRY
 - ARTISAN SMOKED SALMON
- 'Tarry Souchong' slightly smoky tea jam, hazelnuts*
'Darjeeling Impérial' black tea jam, tandoori-seasoned pipas
'Matcha-Yuzu' silky cream, fresh citrus zest, ruby almond



- ENTRÉES** AS A STARTER OR A GOURMET TWIST TO YOUR DISH 9
- CANDIED POTATO FLOWER
 - SALAD - WE LOVE GREEN
 - SPINACHES YUZU-SESAME
- fresh coriander, tandoori-seasoned pipas*
flowery sucrine lettuce with fresh herbs, peanuts
turmeric crackers, black sesame

LUNCH TEA 'FALL IN LOVE'®

SESAME CREAM INFUSED WITH 'FALL IN LOVE' TEA
 SALT & PEPPER SCONE, TURMERIC GLAZED WALNUTS

SEARED POULTRY WITH 'AUTOMNE BLEU' TEA
 BLACK LENTILS WITH GINGER, MUSHROOMS, BLUE CRISPS

QUINCE TATIN WITH 'AUTOMNE ROSE' ROOIBOS
 ROSY CHANTILLY, CRISPY BUCKWHEAT SABLÉ

- ENTRÉE + PLAT OR PLAT + DESSERT 28 € per person
 - ENTRÉE + PLAT + DESSERT 36 € per person

+ COUPE DE CHAMPAGNE OR COCKTAIL MARIAGE'S - supplement +10



Iconic Dishes

SNOB SALAD 'MARCO POLO' 28
 artisan duck foie gras, yuzu-sprinkled smoked salmon, pink shrimps, artichoke, shimejis, haricots verts with Sésame au Thé Vert, ginger-infused bulghur wheat, flowery mesclun, turmeric toasts

SALMON 'MATCHA-YUZU' 28
 slightly smoky tea jam-lacquered, 'Matcha Midori' foam, seared spinaches with yuzu and sesame

BENTO 'CROQUE-MONSIEUR MARIAGE' - your choice: smoked salmon OR seared poultry 26
 served with a floral mesclun scented with 'Thé sur le Nil', Sésame au Thé Vert, crispy chips

BENTO 'OMELETTE UMAMI' with Japanese green tea leaves and ginger, 26
 served with a savoury Scone, lemony aromatic herbs, soy-glazed sesame shiitake, ruby almonds

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 'FANTÔME DE L'OPÉRA'®

- 45 € -

4 TEA-INFUSED PÂTISSERIES
 FANTÔME WITH 'BLACK OPÉRA' TEA
 COUPOLE WITH 'OPÉRA BLUE' TEA
 L'OPÉRA ROUGE
 RUBY WITH 'THÉ À L'OPÉRA'

1 SCONE PARISIEN
 WITH 'OPÉRA RHAPSODY' PINK WHITE TEA

1 TEA: 'FANTÔME DE L'OPÉRA'
 green tea with mysterious citrus notes and ginger

to celebrate the release
 in cinemas
 of the new movie

le
Fantôme
 de l'Opéra

official partnership



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 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
♥T0211	VERY AUTUMN®	theine free Fruit Tea - gourmand flavours of marrons glacés	11
♥T1502	FALL IN LOVE®	blue tea - with pâtisserie notes and subtle rose	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 GREEN TEAS FROM JAPAN

♥T4234	MATCHA FUJI SAN®	Matcha made with a meticulous blend of Saemidori, Yabukita and Samidori	21
♥T4235	CHAÏ - MATCHAÏ®	Matcha & imperial spices	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
♥T8203	CHAÏWALLAH®	blue tea - imperial spices	12
♥T8186	CHAÏ - EARL GREY®	black tea - imperial spices and bergamot	12

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

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	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

• ORANGE SUBLIME	SQUEEZED	
	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

THÉ FRANÇAIS®

PARIS - 1854

À l'occasion de la sortie du film événement

Le Fantôme de l'Opéra

au cinéma le 28 octobre

AFTERNOON TEA

« *Fantôme de l'Opéra*® »

- 45 € -

4 PÂTISSERIES AU THÉ

FANTÔME DE L'OPÉRA 'BLACK OPÉRA' • COUPOLE DE L'OPÉRA 'OPÉRA BLUE'
RUBY 'THÉ À L'OPÉRA' • L'OPÉRA ROUGE

1 SCONE PARISIEN

THÉ BLANC ROSÉ 'OPÉRA RHAPSODY', CASSIS

1 THÉ

THÉ VERT 'FANTÔME DE L'OPÉRA'
AUX NOTES MYTÉRIEUSES D'AGRUMES & DE GINGEMBRE



MARIAGE FRÈRES

THÉ FRANÇAIS®

PARIS - 1854

To celebrate the release in cinemas of the new film

Le Fantôme de l'Opéra

From 28th October

AFTERNOON TEA

« *Fantôme de l'Opéra*® »

- 45 € -

4 TEA-INFUSED PÂTISSERIES

FANTÔME DE L'OPÉRA 'BLACK OPÉRA' • COUPOLE DE L'OPÉRA 'OPÉRA BLUE'
RUBY 'THÉ À L'OPÉRA' • L'OPÉRA ROUGE

1 PARISIAN SCONE

'OPÉRA RHAPSODY' PINK WHITE TEA, CASSIS BERRIES

1 TEA

'FANTÔME DE L'OPÉRA' GREEN TEA
WITH MYTERIOUS NOTES OF CITRUS AND GINGER

