

Hors d'Oeuvre

SCONES - SALT & PEPPER

- ARTISAN DUCK FOIE GRAS
- ARTISAN SMOKED SALMON
- AVOCADO MATCHA-LIME
- POMEGRANATE POULTRY
- TAHINI PUMPKIN CHAI

ENTRÉE

- SALT & PEPPER SCONE
- SPINACHES YUZU-SESAME
- CANDIED POTATO FLOWER
- SALAD 'WE LOVE GREEN'

EXQUISITELY BUTTERY AND FLAKY

*slightly smoky 'Tarry Souchong' tea jam, hazelnuts
'Matcha-yuzu' silky cream, pomegranate almonds
soy-glazed shiitake with toasted sesame, chickpeas, pistachios
'Darjeeling Impérial' tea jam, tandoori-spiced pipas
imperial spices with a zesty orange twist, chickpeas with ginger*

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

*fresh from the oven, 'Matcha-Yuzu' silky cream
seared with thyme butter, turmeric crackers
turmeric and fresh herbs whipped cream, tandoori-spiced pipas
flowery sucrine lettuce and fresh herbs, blackcurrant, peanuts*

18

8



FRENCH LUNCH 'BOHÈME CHIC !'®

RAVIOLE 'FLEUR DE MATCHA' WITH MUSHROOMS
CREAMY BISQUE, POMEGRANATE ALMONDS

CROUSTADE OF POULTRY WITH CRANBERRIES
CHESTNUT VELOUTÉ, POMEGRANATE ALMONDS

BÛCHE 'NOËL IMPÉRIAL' OR 'NOËL MAJESTÉ'
CHOCOLATE MOUSSE, POMEGRANATE CONFIT
OR 'MATCHA - YUZU' CREAMY MOUSSE, LEMON-YUZU CONFIT

- ENTRÉE + PLAT **OR** PLAT + DESSERT €29 per person
- ENTRÉE + PLAT + DESSERT €38 per person



Iconic Dishes

SNOB SALAD 'MARCO POLO'

*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*

28

SALMON 'MATCHA-YUZU'

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

28

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*

26



AFTERNOON TEA 'NOËL LUCKY'®



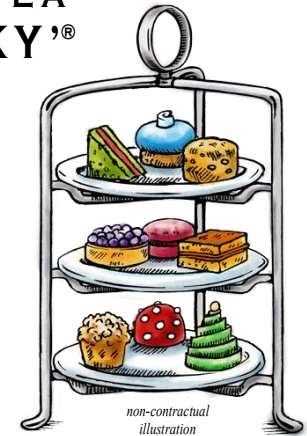
SWEET DREAM® - €36 for 1 person

- 4 TEA-INFUSED PATISSERIES
- 1 PARISIAN SCONE, TEA-INFUSED CHANTILLY
- 1 TEA: FROM 'NOËL' COLLECTION

NOËL PORTE-BONHEUR® - €58 for 1 person

- 3 TEA-INFUSED AMUSE-BOUCHES
- 1 PARISIAN SCONE, TEA-INFUSED CHANTILLY
- 4 TEA-INFUSED PATISSERIES
- 1 TEA: FROM 'NOËL' COLLECTION

+ 1 GLASS OF CHAMPAGNE **OR** 1 COCKTAIL MARIAGE'S - additional charge €10



Brunchs Parisiens

LE CLASSIQUE

- 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

36

BEAU BRUNCH®

- 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

42

FRENCH DREAM®

- 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

46



FESTIVE TEAS

♥T9228	NOËL IMPÉRIAL®	blue tea - with delicious notes of fruit, noble spices and bergamot	12
♥T9229	NOËL MAJESTÉ®	red rooibos - with notes of rich fruit and extraordinary spices	12
♥T9226	NOËL ROYAL®	black tea - with notes of caramel, chocolate, red fruits	12
♥T9227	NOËL PRINCIER®	green tea - with notes of vanilla, bergamot and red fruits	12
♥T8877	NOËL RHAPSODY®	pink white tea - festive fragrance of christmas brioche enriched with candied fruits...	12
♥T9223	CHRISTMAS IN LOVE®	-/- - Christmas almonds, gentle spices and hibiscus flower	11
♥T92101	NOËL AMOUR®	white tea <u>or</u> green <u>or</u> blue <u>or</u> black <u>or</u> red rooibos - fruits and gentle spices	12
♥T9193	NOËL IN LOVE®	blue tea - notes of the 13 desserts of Provence at Christmas	12
♥T9225	BÛCHE DE NOËL®	black tea - notes of citrus, chocolate, caramel and red fruits	11
♥T9220	CHRISTMAS SONG®	-/- - notes of almonds and bergamot	11
♥T9221	CHRISTMAS PARTY®	-/- - festive notes of wonderfully aromatic treats	11
♥T9217	CHRISTMAS CAKE TEA®	-/- - mellow notes of festive spices	11
♥T9216	CHRISTMAS PUDDING TEA®	-/- - notes of praline, vanilla and caramel	11
♥T9218	CHRISTMAS ORANGE®	-/- - notes of festive spiced-candied orange	11
♥T9214	CHRISTMAS EARL GREY®	-/- - notes of zesty bergamot, fruits and spices	11
♥T9219	CHRISTMAS STRAWBERRY®	-/- - notes of sweet strawberry and a hint of vanilla	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

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



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®

• MATCHA ESPRESSO	WITH AUTHENTIC JAPANESE MATCHA 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 + with our precious and exceptional shadow tea 'Matcha Uji' supplement + 3	19

WATER

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

FRUIT JUICES

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

CHAMPAGNE – WINE

• MARIAGE'S **	IN MODERATION, SERVED ALONGSIDE A DISH Champagne with fragrant tea syrup	18
• CHAMPAGNE BRUT **	by the glass 18 by the bottle	55
• ORGANIC RED WINE, CORSICA, 2022	• WHITE WINE, SAVOIE, 2022 **	by the glass 15 by the bottle 48

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

Teas : 600 ml - Water : 500 ml - Fruit Juice : 250 ml - Champagne : by the glass 100 ml, by the bottle 750 ml - Wine : by the glass 125 ml, by the bottle 750 ml

MARIAGE FRÈRES

THÉ FRANÇAIS®

PARIS - 1854

« Noël Lucky »

AFTERNOON TEA DE FÊTES

3 AMUSE-BOUCHES AU THÉ

FOIE GRAS DE CANARD & SHORTBREAD • CRÈME DE BISQUE & MATCHA CRACKER
• CROUSTADE DE VOLAILLE & CHUTNEY FRUITÉ

4 PÂTISSERIES AU THÉ

MON BEAU SAPIN AU CASSIS MERINGUÉ • CHRISTMAS PINK GOLD CAKE
• OPÉRA 'MATCHA - YUZU' • ÉTOILE DE NOËL 'CHRISTMAS ORANGE'

1 SCONE PARISIEN

SERVI TOASTÉ, CHANTILLY 'NOËL RHAPSODY'

1 THÉ AU CHOIX

THÉ BLANC ou THÉ VERT ou THÉ BLEU ou ROOIBOS ROUGE
DE LA COLLECTION 'NOËL'

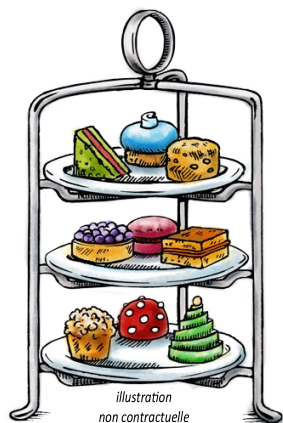


illustration
non contractuelle



PRIX PAR PERSONNE - 58 €

MARIAGE FRÈRES

THÉ FRANÇAIS®

PARIS - 1854

« Noël Lucky »

AFTERNOON TEA FOR FESTIVE SEASON

3 TEA-INFUSED AMUSE-BOUCHES

DUCK FOIE GRAS & SHORTBREAD • CREAMY BISQUE & MATCHA CRACKER
• POULTRY CROUSTADE & FRUITY CHUTNEY

4 TEA-INFUSED PÂTISSERIES

MON BEAU SAPIN WITH CASSIS & FRENCH MERINGUE • CHRISTMAS PINK GOLD CAKE
• OPÉRA 'MATCHA - YUZU' • ÉTOILE DE NOËL 'CHRISTMAS ORANGE'

1 PARISIAN SCONE

FRESHLY TOASTED, 'NOËL RHAPSODY' PINK WHITE TEA-FRAGRANCED CHANTILLY

1 TEA OF CHOICE

WHITE TEA OR GREEN TEA OR BLUE TEA OR RED ROOIBOS
FROM 'NOËL' COLLECTION

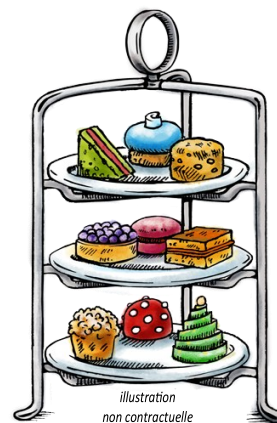


illustration
non contractuelle



PRICE PER PERSON - €58