



AFTERNOON TEA

Tea sandwiches & Gourmet bites

Cucumber and mint served on soft bread
The egg mimosa, interpretation of the bourgeoise cuisine
Smoked salmon tea sandwich, dill cream, lemon
Croissant with artisanal ham, Alexis de Portneuf cheese

Scones

By inspiration of the day, mascarpone-vanilla cream
Homemade Jam

Delicacies & Sweets

Macaron of the moment
Tartlet of the moment
Dune pepper & wild blueberry shortbread cookie
Lemon raspberry cake

Tea selection - Camellia Sinensis

Perles du dragon, *Jasmine Green tea*
Sencha Nagashima, *Green tea*
Marie-Antoinette, *Black & green tea*
Jin Hou, *Black tea*
Si Ji Chun, *Wulong tea*
Darjeeling, *Black tea First flush*

Moulin Rouge, *White tea*
L'Éclatante, *Herbal tea*
Taïga Sauvage, *Herbal tea from Quebec*
(3\$ extra)
Mint, *Herbal tea*
La Sublime Chamomile, *Herbal tea*

Enhance your experience with sparkling wine, cider or Champagne

**Extra charge*

50\$ per person

Service charges and taxes are not included



Executif Chef: Clément Hamy

To thank our talented cooks for their hard work,
we have introduced a cooking charge on our invoices.
Thank you for your understanding.