

At Tea Time...

Black teas

Big Ben breakfast tea <i>Mild and invigorating, round and spicy</i>	6,00
Darjeeling Margaret's hope <i>Fruity tea with a great character</i>	6,50
Chine Grand Yunnan Imperial <i>Flower and mild, this tea is named the "Moka of teas"</i>	6,50
Thé des Lords <i>Strong bergamot scent, enlivened by safflower petals</i>	7,00

Green tea

Japon Fleur de Geisha <i>Subtly scented with cherry blossom</i>	7,00
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Scented tea

Thé des Sources <i>Green chinese tea flavoured with bergamot, mint leaves, rose and cornflower petals</i>	7,00
Thé des Sables <i>Green tea blend made of Damas rose with mango, peach and citrus fruits</i>	7,00
Thé du Hamam <i>Fruity blend of green tea, green dates, red fruits and orange flower water</i>	7,00
Thé des Songes <i>Delicious Wu-Long (semi fermented tea), scented with flowers and exotic fruits</i>	7,00
Thé des Amants <i>Voluptuous blend of black tea, apple, almond, cinnamon and vanilla</i>	7,00

Rooibos (caffeine-free)

Rooibos with Verbena <i>Its lemony and aromatic fragrance creates a real feeling of relaxation</i>	6,50
Rooibos with Lime-Blossom and Mint <i>Appreciated for its digestive and purifying properties</i>	6,50

Price in Euros / Taxes and service included

LE PALAIS
DES THÉS



At Tea Time...

Enjoy our delicacies :

Fine biscuits from « Biscuiterie de Montmartre »

Pascal Vezinet carries on the special Art of producing Fine French Biscuits, in one of the lively, narrow streets, a stone's throw from the famous Place du Tertre : shortbreads, fine biscuits, almond biscuits, ...
Gourmet selection of 4 biscuits 5,00

Pastry from « UN DIMANCHE À PARIS »

Famous Parisian chocolate maker & pastry chef, Pierre Cluizel amazes with aesthetics, flavour combinations and light recipes of pastries.
The Pastry 10,00

Cake of the day 5,00

Chocolate fondant 8,00

Tart of the day 8,00

Price in Euros / Taxes and service included