

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

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

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Cake of the day 5,00

Chocolate fondant 8,00

Tart of the day 8,00

Price in Euros / Taxes and service included