

AFTERNOON DELIGHTS | 45,- P.P.

Indulge in a refined selection of sandwiches, artisan pastries, and sweets crafted by our pastry chefs, paired with our finest loose-leaf teas curated to complement the diverse flavours of our High Tea with a Dutch twist.

BITES WITH EARL GREY TEA, LEMON AND LAVENDER

Canapé with smoked eel and horseradish

Devilled egg (caviar supplement +€4.50)

Vol-au-vent with mushroom ragout and shaved truffle

SANDWICHES WITH GREEN TEA AND LEMONGRASS

Rye bread with Old Amsterdam and garden cress

Brioche with Dutch shrimp and cocktail sauce

Smoked salmon and cream cheese sandwich

PASTRIES & SWEETS WITH WHITE TEA AND SILVER TIPS

Scones

Tompouce

Choux au craquelin with vanilla crème

Mini apple pie

Canelé

Lemon poppyseed cake

Enhance your high tea experience by adding champagne, cocktails, and wines that perfectly complement the flavors of the dishes.

CHAMPAGNE

GLASS / BOTTLE

Ruinart Brut	23 / 129
Ruinart Blanc de Blancs	210
Ruinart Rosé	210

COCKTAILS

Rooibos Manhattan	16
Green Tea Sour	16
Earl Grey Jenever Mar-Tea-Ni	16

WINES

L'Expression de Médoc, Cabernet Sauvignon, 2018	9 / 49
Lionel Gosseume, Touraine, Sauvignon Blanc, 2021	9 / 49