



T H E F O Y E R & R E A D I N G R O O M

———— CLARIDGE'S ————

M E N U



CLARIDGE'S • BROOK STREET • LONDON

A KISMET MENU • CLARIDGE'S

BREAKFAST

English	45
Cacklebean eggs any style, bacon, sausage, Stornoway black pudding, grilled tomato, baked beans, roasted mushroom, Claridge's breakfast pastries and toast, freshly squeezed orange or grapefruit juice, tea or coffee	
Japanese	55
seared Scottish salmon, tamagoyaki, miso soup, natto, umeboshi, takuan, pickled cucumber, seasonal fresh fruits, green tea	
Vegetarian	40
ratatouille, feta, poached Cacklebean eggs, coconut and chia pudding, raspberry, vanilla, Claridge's breakfast pastries and toast, freshly squeezed orange or grapefruit juice, tea or coffee	

BREAKFAST FAVOURITES

Shakshouka	28
Merguez, feta, poached Cacklebean eggs	
Crushed avocado	28
poached eggs on sourdough	
Surrenne avocado and spinach	35
poached eggs, rocket	
Severn & Wye smoked salmon	32
with scrambled eggs	
Omelette Arnold Bennett	32
poached Scottish haddock, Mornay sauce	
Omelette	28
with your choice of: bacon, tomato, Gruyère, mushroom, onion, spinach	
Two Cacklebean eggs	20
fried, boiled, scrambled or poached	
Eggs Benedict, Royale or Florentine	32
Dorrington ham, Severn & Wye smoked salmon or spinach	

■ VEGETARIAN

■ VEGAN

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BREAKFAST

BREAKFAST FAVOURITES • CONTINUED

Breakfast croissant	25
bacon, fried egg, spinach, Gruyère, tomato relish	
Charcuterie and cheese selection	35
cornichons, pickled onions, toasted baguette	
Smoked Severn & Wye salmon bagel	30
cream cheese, capers, rocket salad	

SIDES

British streaky bacon	12
turkey bacon	12
pork sausage	12
chicken sausage	12
Stornoway black pudding	12
 baked beans	9
 grilled tomato	9
 sautéed spinach	9
 hash brown	9
bakery basket includes selection of freshly baked pastries	22

INDULGENCES

 Buttermilk pancakes	24
berries, maple syrup	

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BREAKFAST

INDULGENCES • CONTINUED

- Brioche French toast 24
chocolate sauce
- Claridge's waffle 24
fresh berries, Chantilly cream

CEREALS, BOWLS, FRUIT

- Claridge's homemade granola 16
Greek yoghurt, blueberry
- Surrenne cinnamon granola 25
almond, walnut, coconut and hemp (choice of milk, kefir yoghurt or coconut yoghurt), a delicious blend of seeds, nuts and grains
- ☐ Coconut and chia pudding 18
raspberry, vanilla
- Porridge 16
sugar, cinnamon, vanilla
- Bircher muesli 16
mixed berries and nuts
- Açai bowl 18
berries, goji berries, bee pollen, almond

Fruit

- ☐ Mixed seasonal berries 22
- ☐ Mango, pineapple, coconut 22

SURRENNE JUICES & SMOOTHIES

- The Big Apple 14
fennel, apple, cucumber, lime and fresh parsley

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BREAKFAST

SURRENNE JUICES & SMOOTHIES • CONTINUED

- | | |
|--|----|
| ■ Green Light | 14 |
| celery, cucumber, kale, lemon, mint, cayenne pepper and ginger | |
| ■ In The Pink | 14 |
| beetroot, ginger, carrot, lemon and turmeric | |
| ■ The Energiser | 16 |
| banana, oats, maca, hemp seed, date, beetroot and almond milk | |
| ■ The Rest And Restore | 16 |
| pineapple, kefir, ginger, flaxseed, l-glutamine and level 1 alkaline water | |

Surrenne is Maybourne's longevity and wellness brand. Claridge's is delighted to offer a selection of dishes and juices designed in partnership with leading nutritionist and functional medicine practitioner Rose Ferguson.

COFFEE AND TEA

- | | |
|---|-----|
| espresso, ristretto, macchiato | 9 |
| filter coffee, cappuccino, café latte, flat white | 9.5 |
| Claridge's bespoke blends | 9.5 |

Our tea and coffee is sustainably sourced through The Rare Tea Company and Workshop Coffee.

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ALL DAY DINING

SALADS

	Claridge's Caesar salad anchovies, crispy bacon, Parmesan, croutons	34
■	Greek salad feta, olives, oregano, cucumber, tomato	36
■	Puy lentil salad kale, sweet potato, avocado, edamame, spring onion	32
■	Burrata di Puglia salad fennel, radicchio, clementine, basil, balsamic	36
	Add grilled chicken breast or prawns or tofu	14

SANDWICHES

	Smoked salmon with avocado on toasted rye bread	35
	Lobster roll Scottish lobster, Marie Rose sauce, celery, chives, crispy shallots, French fries	45
	Claridge's club chicken, bacon, egg, tomato, lettuce, mayonnaise, French fries	40
	Fried chicken sandwich toasted brioche, pickles, lettuce, mayonnaise, French fries	44
	Wagyu beef sandwich toasted brioche, grain mustard mayonnaise, French fries	75
	Claridge's beef burger baby gem lettuce, balsamic onions, Comté, onion rings, French fries	48
■	Cheese toastie Montgomery Cheddar, Gruyère, mozzarella, Parmesan, sourdough	34

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ALL DAY DINING

SOUPS

Cornish lobster bisque	28
courgette, lobster oil	
 Tomato soup	22
roasted plum tomatoes, basil	
Mushroom soup	24
truffle cream, wild mushrooms, black truffle	

CAVIAR

Traditional condiments and blinis

Oscietra caviar (30g)	170
Beluga caviar (30g)	400

FIRST COURSE

Claridge's seafood cocktail	48
lobster, crab, langoustine, prawns, baby gem, Marie Rose sauce	
Severn and Wye smoked salmon	38
crème fraîche, mustard seeds, pickled shallots	
Seared scallop	45
caramelised cauliflower, hazelnut, apple relish, beurre blanc	
Beef tartare	42
crispy shallot crumb, parmesan, chives, sourdough	
 Heritage beetroot salad	28
whipped goats cheese, blackberry, lovage, sunflower seeds	
 Pumpkin & ricotta agnolotti	30
brown butter, sage, parmesan	

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ALL DAY DINING

MAIN COURSE

Claridge's lobster risotto butter poached lobster, spring onion and coastal herbs	62
Dover sole meunière capers, parsley, lemon, buttered new potatoes	72
Miso glazed salmon turnip, pak choi, leek, shimeji mushroom, ginger citrus broth	58
Scottish halibut violet artichoke, baby vegetables, parsnip puree, barigoule	54
Fish & chips battered line-caught cod, mushy peas, tartare sauce, hand-cut chips	44
Claridge's chicken pie wild mushrooms, lardons, mashed potatoes, seasonal greens	48
Veal schnitzel potato salad, lingonberry sauce, charred lemon	48
Venison loin braised haunch, celeriac, blackberry, chocolate emulsion, port jus	64
 Potato gnocchi spinach, wild mushrooms, parsley, lemon	38
Jerusalem artichoke risotto roasted artichoke, parmesan, celery, walnut	38

TO SHARE

Lobster Wellington truffle French fries, broccoli, sautéed spinach, green salad, sauce Américaine	130
800g 45-day dry aged côte de boeuf dressed new potatoes, Caesar salad, sautéed pea & broccoli, peppercorn sauce	135



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ALL DAY DINING

FROM THE GRILL

Fillet of Scottish salmon (180gr) apple, radish, kale salad, calamansi vinaigrette	52
Dover sole (500gr) capers, parsley, lemon, buttered new potatoes	72
Baby chicken (180gr) tabbouleh, Fattoush salad, spiced yoghurt	56
Grilled Wagyu ribeye charred hispi cabbage, Delica pumpkin, girolles, black garlic, madeira jus	126
Aged beef fillet swede fondant, wild mushrooms, cep puree, bone marrow, beef jus	64

PASTA AND PIZZA

 Spaghetti pomodoro fresh basil	34
 Penne arrabbiata tomato, garlic, chilli, parsley	34
Lobster rigatoni Datterini tomatoes, lobster bisque, basil, lemon	62
 Pizza Margherita San Marzano tomatoes, mozzarella, basil	30
Pepperoni pizza cured chorizo cular, tomato, mozzarella	34
 Black truffle pizza pecorino, mushrooms	38

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ALL DAY DINING

SIDES

Green garden salad, avocado	12
Honey butter glazed carrots	12
Tenderstem broccoli	12
Fine green beans, confit garlic	12
Mashed potato	12
New potatoes, fine herbs	12
French fries	12
Hand cut chips	12
Truffled French fries	16

SURRENNE

 Mineral broth	36
with rice noodles, tofu and spinach, rich in trace minerals and umami	
 Charred cauliflower steak	34
herb yoghurt, seeded salsa verde, rich in phytonutrients, fibre and zinc	
Buddha bowl	32
quinoa, broccoli and edamame with tempeh or chicken, high in magnesium, amino acids and fibre	
Grilled chicken breast	36
roasted squash, fennel salad, high in protein, prebiotic fibre and zinc	

Designed in partnership with leading nutritionist and functional medicine practitioner Rose Ferguson. Each dish has been crafted to nourish your body while delighting your palate.



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ALL DAY DINING

DESSERT

Vanilla and caramel mille feuille	26
Apple and pear tart fine vanilla ice cream	22
Blackberry vacherin creme fraiche and tarragon	22
Fromage blanc mousse plums, Shiso sorbet	26
Claridge's Chocolate dome almond & coffee praline, chocolate cookies, coffee ice cream	26
Ice cream dark chocolate, Madagascan vanilla, caramel, coffee (choice of three)	20
Sorbet lemon, passionfruit & mango, strawberry, blackberry, banana (choice of three)	20
Selection of British cheeses grapes, celery, walnut bread, chutney	30

DESSERT WINE

Tokaji Szamorodni, István Szepsy 2017	32
Vin de Constance 2013	29
Sauternes, Château d'Yquem, 2009	120
Pinot Gris, Botrytis, Greywacke 2023	20
Tawny port, Sandeman, 20 yo, by Rehoboam	25



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DINNER

TO BEGIN

Caviar blinis crème fraîche, dill, grated egg, Oscietra caviar	60
Ebi prawn tempura ponzu, coriander	28
Smoked salmon rillete crème fraîche, lemon, dill	
Claridge's fried chicken lime chipotle yoghurt	35
Iberico ham croquette Manchego	22
 Crudités garlic white bean hummus, sumac, crispy chickpeas	22

SALADS

 Greek salad feta, olives, oregano, cucumber, tomato	36
Claridge's Caesar salad anchovies, crispy bacon, Parmesan, croutons	34
 Puy lentil salad kale, sweet potato, avocado, edamame, spring onion	32
 Burrata di Puglia salad fennel, radicchio, clementine, basil, balsamic	36
Add grilled chicken breast or prawns or tofu	14

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DINNER

SOUPS

	Cornish lobster bisque courgette, lobster oil	28
☐	Tomato soup roasted plum tomatoes, basil	22
	Mushroom soup truffle cream, wild mushrooms, black truffle	24

CAVIAR

with traditional condiments and blinis

	Oscietra (30g)	170
	Beluga (30g)	400

FIRST COURSE

	Claridge's seafood cocktail lobster, crab, langoustine, prawns, baby gem, Marie Rose sauce	48
	Severn and Wye smoked salmon crème fraîche, mustard seeds, pickled shallots	38
	Seared scallop caramelised cauliflower, hazelnut, apple relish, beurre blanc	45
	Beef tartare crispy shallot crumb, parmesan, chives, sourdough	42
☐	Heritage beetroot salad whipped goat's cheese, blackberry, lovage, sunflower seeds	28
☐	Pumpkin & ricotta agnolotti brown butter, sage, parmesan	30

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DINNER

MAIN COURSE

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Dover sole meunière capers, parsley, lemon, buttered new potatoes	72
Miso glazed salmon turnip, pak choi, leek, shimeji mushroom, ginger citrus broth	58
Fish & chips battered line-caught cod, mushy peas, tartare sauce, hand-cut chips	44
Claridge's chicken pie wild mushrooms, lardons, mashed potato, seasonal greens	48
Veal schnitzel potato salad, lingonberry sauce, charred lemon	48
Venison loin braised haunch, celeriac, blackberry, chocolate emulsion, port jus	64
 Potato gnocchi spinach, wild mushrooms, parsley, lemon	38
Jerusalem artichoke risotto roasted artichoke, parmesan, celery, walnut	38

TO SHARE

Lobster Wellington truffle French fries, broccoli, sautéed spinach, green salad, sauce Américaine	130
800g 45-day dry aged côte de boeuf dressed new potatoes, Caesar salad, sautéed pea & broccoli, peppercorn sauce	135



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DINNER

FROM THE GRILL

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Dover sole (500gr) capers, parsley, lemon, buttered new potatoes	72
Baby chicken (180gr) tabbouleh, Fattoush salad, spiced yoghurt	56
Grilled Wagyu ribeye charred hispi cabbage, Delica pumpkin, girolles, black garlic, madeira jus	126
Aged beef fillet swede fondant, wild mushrooms, cep puree, bone marrow, beef jus	64
Claridge's beef burger baby gem lettuce, balsamic onions, Comté, onion rings, French fries	46

PASTA AND PIZZA

■ Spaghetti pomodoro fresh basil	34
■ Penne arrabbiata tomato, garlic, chilli, parsley	34
■ Pizza Margherita San Marzano tomatoes, mozzarella and basil	30
Pepperoni pizza cured chorizo cular, tomato, mozzarella	34
■ Black truffle pizza pecorino, mushrooms	38

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DINNER

SIDES

Green garden salad, avocado	12
Honey butter glazed carrots	12
Tenderstem broccoli	12
Fine green beans, confit garlic	12
Mashed potato	12
New potatoes, fine herbs	12
French fries	12
Hand cut chips	12
Truffled French fries	16

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DESSERT

DESSERTS

Vanilla and caramel mille-feuille 557 kcal	26
Apple and pear tart fine 487 kcal vanilla ice cream	22
Blackberry vacherin 220 kcal crème fraîche and tarragon	22
Fromage blanc mousse 225 kcal plums, Shiso sorbet	26
Claridge's Chocolate dome 683 kcal almond & coffee praline, chocolate cookies, coffee ice cream	26
Ice-cream 431 kcal dark chocolate, Madagascan vanilla, caramel, coffee (choice of three)	20
Sorbet 283 kcal lemon, passion fruit & mango, strawberry, blackberry, banana (choice of three)	20
Selection of British cheeses 417 kcal grapes, celery, walnut bread, chutney	30

SWEET WINES & PORT

100 ml

Tokaji Szamorodni, István Szepsy, 2017	32
Vin de Constance, 2020	29
Sauternes, Château d'Yquem, 2009	120



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DESSERT

SWEET WINES & PORT · CONTINUED

Pinot Gris, Botrytis, Greywacke, 2023	20
Tawny port, Sandeman, 20 yo, by Rehoboam	25

TEA AND COFFEE

Espresso, ristretto, macchiato 25 kcal	9
Filter coffee, cappuccino, café latte, flat white 165 kcal	10
Claridge's bespoke blend 1 kcal	10

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Executive Pastry Chef – Thibault Hauchard



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VEGAN MENU

STARTERS

Tomato soup	22
69 kcal	
roasted plum tomatoes, basil	
Globe artichoke	28
320 kcal	
barigoule, roasted hazelnut, confit lemon, sorrel	
Greek salad	36
466 kcal	
vegan feta, olives, oregano, tomato, cucumber	
Quinoa salad	32
403 kcal	
kale, courgette, avocado, radish, spring onion, toasted seeds	

MAINS

Potato gnocchi	38
584 kcal	
courgette, spinach, pea, lemon, basil	
Pea and broad bean risotto	38
680 kcal	
sugar snap, spring onion, tarragon	
Pizza marinara	25
410 kcal	
tomatoes, olives	
Spaghetti basilico	34
405 kcal	
with fresh basil	
Roasted vegetable tagine	42
421 kcal	
flaked almond and coriander	



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VEGAN MENU

DESSERTS

Banoffee log	22
310 kcal	
caramel sauce, banana sorbet	
Sorbet selection	20
283 kcal	
lemon, passion fruit & mango, strawberry, raspberry, banana	



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SEASONAL GAME MENU

Available from 1st September – 22nd September

Game terrine fig chutney, pistachio, toasted brioche	38
Ragu agnolotti game consommé, Roscoff onion, hazelnut	32
Game pie venison, pheasant, duck, wild mushrooms, sherry jus	48
Pigeon confit leg, savoy cabbage, onion puree, gooseberries	52
Melted chocolate dome chocolate cremeux, caramelised popcorn, popcorn ice cream	26
Strawberry pavlova kefir lime, lime ice cream, strawberries	22

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SEASONAL FAVOURITES

STARTERS

White asparagus wild garlic, hazelnut praline, smoked egg yolk	28
Pea and mint soup whipped ricotta, lemon confit	23

MAIN COURSES

Pan seared cod crushed potatoes, crab, watercress velouté	48
Herb crusted lamb cannon fondant potato, morels, English peas, lamb jus	52

DESSERTS

Blood orange & pink grapefruit pavlova timut pepper	22
Mille-feuille vanilla and caramel, caramelised puff pastry	26



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CHILDREN'S MENU

STARTERS

Tomato soup tomatoes and basil	18
Mozzarella avocado and tomato	24
Crudités carrots, cheese and cucumber sticks with hummus	20
Seasonal melon with berries	14

MAINS

Fish and chips battered cod, mushy peas, tartare sauce, hand-cut chips	28
Mini cheeseburgers lettuce, cheese, French fries	28
Claridge's fried chicken French fries	26
Spaghetti basilico fresh basil	22

DESSERTS

Chocolate moelleux vanilla ice cream and caramel sauce	16
Knickerbocker glory chocolate, strawberry and vanilla	22
Banana smoothie with chocolate chip cookies	16



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Claridge's makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur. Adults require around 2,000 kcal a day.

CHILDREN'S MENU

DESSERTS • CONTINUED

Selection of ice cream and sorbets

16

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LATE NIGHT MENU

available from 22:00 - 06:00

CAVIAR

with traditional condiments and blinis

Oscietra (30g) 170

Beluga (30g) 400

Severn and Wye smoked salmon 38
crème fraîche, mustard seeds, pickled shallots

■ Tomato soup 22
roasted plum tomatoes and basil

■ Cold mezze 40
tabbouleh, hummus, baba ghanoush, olives, pita bread

Claridge's Caesar salad 34
anchovies, crispy bacon, Parmesan, croutons

Claridge's fried chicken 35
lime chipotle yoghurt

Cheese toastie 34
Montgomery Cheddar, Gruyère, mozzarella, Parmesan

Fish and chips 44
battered line-caught cod, mushy peas, hand-cut chips

Beef lasagna 42
béchamel, Parmesan

Claridge's beef burger 48
baby gem lettuce, balsamic onions, Comté, French fries

Chicken biryani 54
rice, coriander, crispy shallot, raita

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LATE NIGHT MENU

	Spaghetti pomodoro fresh basil	34
	Spaghetti bolognese tomato, beef ragu	38

DESSERTS

Apple crumble vanilla anglaise	22
Mini pastries a selection of three pastries	27
Crème brûlée vanilla	22
Ice-cream and sorbets dark chocolate, Madagascan vanilla, coffee, caramel, lemon, passion fruit & mango, strawberry, raspberry, banana	20
Cheese selection selection of British cheeses, grapes, celery, walnut bread, chutney	30



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TRADITIONAL AFTERNOON TEA

TRADITIONAL AFTERNOON TEA	WITH BILLECART-SALMON RÉSERVE	WITH BILLECART-SALMON ROSÉ	WITH WILD IDOL, ALCOHOL FREE
95	110	125	105

A SELECTION OF TRADITIONAL SANDWICHES

English cucumber with lemon crème fraîche and mint on white bread

Cacklebean egg mayonnaise with mustard cress, chives on white bread

Severn & Wye smoked salmon, dill cream cheese, capers on rye bread

Roasted Devon chicken, honey mustard mayonnaise, baby gem on granary bread

Dorrington ham, tomato relish, rocket on onion bread

RAISIN AND PLAIN SCONES

Raisin and plain scones

freshly baked every day in Claridge's kitchen, served with Cornish clotted cream and Claridge's Afternoon Tea jam

A SELECTION OF HAND-MADE PASTRIES

Milk Chocolate and popcorn tart

Pineapple and tonka bean sablé breton

Peach and lemon verbena pavlova

Cherry and crème fraîche mousse

crafted under the guidance of Thibault Hauchard and made daily by our team of pastry chefs

*additional 175ml glass of Billecart-Salmon, Le Réserve £35 · additional 175ml glass of Billecart-Salmon, Le Rosé £45 ·
additional 175ml glass of Wild Idol (alcohol free sparkling wine) £20*



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CHILDREN'S AFTERNOON TEA

A SELECTION OF TRADITIONAL SANDWICHES

Handmade daily in Claridge's kitchens

Dorrington ham, white bread

Cacklebean egg mayonnaise, white bread

Lincolnshire Poacher cheddar cheese, white bread

Chicken, mayonnaise, white bread

Strawberry jam, white bread

CLARIDGE'S SCONES

Freshly baked every day in Claridge's kitchens

Claridge's scones

Served with Cornish clotted cream & Claridge's jam

A SELECTION OF HANDMADE PASTRIES

Handmade daily by our team of Pastry Chef's

Strawberry and rhubarb tart

Chocolate ganache and caramel sable swirl

Mango and passionfruit sorbet cone

Claridge's chocolate cake

CLARIDGE'S HOT CHOCOLATE

Claridge's hot chocolate

PER CHILD

50

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