TEA TIME

FOUR SEASONS HOTEL GEORGE V

AFTERNOON TEA

Every day, 2:00 pm – 5:00 pm

AFTERNOON TEA

PASTRY SELECTION

“George V” French Toast 47

Tulakalum Chocolate Mousse 30
Pecan Praliné

Ciflorette Strawberries 35
Vanilla Whipped Cream

Madagascar Vanilla Napoleon 32

Berger Manufacture Chocolate Soufflé 30

Homemade Ice Cream and Sorbets 28
Three scoops

“GRAND CRU” TEA — L’Autre Thé 28

Bourgeons Nan Mei (China)
Wild white tea. Made only from buds hand-picked by local ethnic groups from wild tea bushes in the Yunnan region, the cradle of tea. Its clear liquor offers delicate vegetal and fresh notes, evoking exotic fruits (mango, lychee) and citrus fruits (clementine), without any bitterness. Complex but subtle, with a long finish, this is an exceptional tea to be enjoyed at any time of the day.

Thé Noir des Fées (Vietnam)
Wild black tea. Hand-picked in the north of Vietnam on multi-centenary wild tea bushes, it is oxidized using a traditional technique. Its unique terroir (the tea bushes grow in the middle of the jungle) gives it a very particular character. Its cocoa notes underline a greedy fruity pole. Round and long in the mouth, it is an excellent tea to start the day.

BLACK TEA — L’Autre Thé 21

Darjeeling
Second harvest from the organic Chamong plantation of the Great Gardens of Darjeeling, its brown and russet leaves give a round cup without bitterness, balanced, with woody and fruity notes. A great classic to be enjoyed in the morning or in the afternoon.

Breakfast
A blend of black teas from the Assam region (India) and Sri Lanka, powerful and tannic, very aromatic. A great classic of the English breakfast. Can be enjoyed with a splash of milk.

AFTERNOON TEA

BLACK TEA · CONTINUED

Earl Grey Supérieur
A subtle blend of Indian black teas flavoured with Sicilian bergamot, it is sprinkled with cornflower petals. Finely scented, it goes well with breakfast and snacks. A classic that is sure to please.

My Chaï
Black tea from India with spices that make the reputation of the tea called chai: cinnamon, ginger, fennel, cardamom, cloves, licorice and black pepper. A concentrate of India to be tasted plain or with milk and sugar in the Indian way. It can also be infused directly into hot milk (the famous chai latte). A tea that warms and makes you travel.

4 Fruits Rouges
With a base of Ceylon and Chinese black teas, its strawberry, raspberry and blackcurrant aromas make this tea, sprinkled with pieces of redcurrant, the ideal companion for a gourmet break around a pastry – why not with chocolate.

Lapsang Souchong
Smoked after harvesting on a resinous fire (pine root, according to a traditional recipe), this black tea has a very particular woody and smoky flavour, not very bitter and without astringency. Its notes evoke smoke, tobacco and resin, perfectly accompanying salted or spicy dishes.

GREEN TEA

Jeju Sejak
Very vegetal and fresh, the notes of this green tea from Jeju-do Island borrow from cut grass, seaweed and steamed leafy vegetables, with a finish reminiscent of roasted grains and nuts. These two complementary flavours are the result of its manufacturing method: it is first steamed according to the Japanese method, then wok-roasted like a Chinese tea. Tonic and without bitterness, it is perfect for the morning.

Fragrance N°10
The house's signature recipe created by our nose to celebrate the 10th anniversary of L'Autre Thé, Fragrance n°10 is composed of a base of Sencha green tea and Pai Mu Tan white tea (China), an aromatic bouquet of orchid, orange blossom and rose, subtly enhanced by lemon and passion fruit. A tea like a perfume – fresh and fascinating.

Grand Jasmin
This green tea from Yunnan (China) is delicately scented with jasmine and sprinkled with white tips, buds that attest to the quality of the harvest. Its floral notes are airy and velvety, and it can be enjoyed at any time of the day due to its low theine content.

AFTERNOON TEA

JAPANESE GREEN TEA — Jugetsudo 25

Sencha Tsuki
Sencha is the most popular of the Japanese green teas. Because it contains theanine, Sencha is known for its pleasant flavour and relaxing properties. Furthermore, vitamin C gives the tea a certain burst of freshness. When reaped in season, the Sencha Tsuki leaves are full-bodied in smell and taste.

Genmaicha
A green Matcha tea blended with grilled and crispy rice. Very popular in Japan, this tea is both surprising and delicate and is the perfect match with savoury meals.

Matcha
Matcha is a green tea traditionally milled on grindstones. Beaten in hot water with a bamboo whip (chasen), the powder turns into a ceremonial sparkling tea called “Cha no you.” The flavour, sweetness and texture are exquisite.

HERBAL TEA — Betjeman & Barton 21

Rooibos Vanilla
This vanilla Rooibos has a delightful smooth taste and provides you with a very comforting time.

Secret d’Hiver

Chamomile
Slightly bitter flowers from Maine-et-Loire (west of France). Medicinal properties: tonic stomach action and relieves headaches.

Verbena and Mint

Ginger and Lemon

SIGNATURE HOT CHOCOLATE — Whipped Cream, Crispy Chocolate, Marshmallows 28

COFFEES

Espresso	13
Double Espresso / American Coffee	16

AFTERNOON TEA

COFFEES · CONTINUED

Cappuccino / Latte	18