AFTERNOON TEA

LE BRISTOL PARIS

AFTERNOON TEA

A refined journey in three acts, where textures, flavors and savoir-faire unfold with elegance. The experience opens with a savory interlude imagined by Chef Arnaud Faye, followed by a fresh and delicate sweet creation inspired by seasonal notes. The Tea Time tree then reveals a selection of emblematic pastries by Pastry Chef Maxence Barbot, accompanied by signature creations from Head Baker Corentin Molina.

Daily, 3.00pm - 6.00pm

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AFTERNOON TEA · PER GUEST

95

PRESTIGE TEA SELECTION

Imperial Oolong 25
Sweet, fruity flavours with a divine lingering aftertaste.

Ti Kuan Yin Superior 25
A mild infusion with a pleasant orchid fragrance and delicate taste.

Jasmin Pearl Tea 25
A suave cup of elegantly scented green tea, sumptuously blended with jasmine flowers.

Imperial Lapsang Souchong 25
Black tea distinguished by its beautiful leaves giving a sweet and full-bodied flavor with the aroma of Chinese pine.

Thé Blanc Prestige Yin Zhen 28
The soft, velvety leaves deliver a radiant infusion, with notes of butter and honey.

TEA SELECTION

Nuwara Eliya 18
Orange Pekoe tea is famous for its light, generous complexity.

French Earl Grey 18
A bergamot-aromatic black tea with citrus notes and French blueberry petal.

Darjeeling Chamong 18
A strong cup with floral, crisp, aromatic notes that delight the palate.

Pomme Prestige 18
A citrusy, refreshing infusion, apple prestige is a blend of black tea and green apples.

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TEA SELECTION · CONTINUED

Emperor Sencha 18
An invigorating green tea from Japan with a subtle taste.

Chun Mee 18
Green tea famous for its delicate, plum-like sweetness.

Jasmin Monkey King 18
Very rare jasmin green tea, carefully hand selected.

Sweet France Tea 18
A blend of exotic flowers, a touch of chamomile and green tea.

HERBAL TEA SELECTION

Vanilla Bourbon 18
A rooibos fresh and light, smooth and slightly sweet, ideal for savouring in the evening.

Amazone 18
Original recipe with mountain flowers, lavender and elderflower.

Eternal Summer 18
Herbal tea infusion with summer rosebuds, enhanced with red berries

HOT BEVERAGES

Espresso 12

Double expresso, Cappuccino, Café latte 18

Matcha latte 25

Hot chocolate « Le Bristol » with smooth homemade whipped cream 23

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FRESH BEVERAGES

Vittel (25 cl), Perrier (33 cl)	12
Badoit (50 cl), Evian (50 cl), San Pellegrino (75 cl), Chateldon (75cl)	16
“Be Wtr” micro filtered still or sparkling (50cl)	10
Coca Cola (33 cl), Coca Cola zéro (33 cl), Ginger ale (20 cl), Schweppes tonic (25 cl), Sprite (25 cl) Orangina (25 cl)	16

HOMEMADE FRUITS JUICE (25CL)

Lemon, orange, grapefruit, pineapple, detox or green juice	19
Your own mix of freshly squeezed juice	20
Alain Milliat tomato or apple juice	19

ICED TEAS (20CL)

Pomme Prestige — 23
A blend of black tea and green apples creating a citrusy and refreshing infusion.

Sweet France Tea — 23
A blend of exotic flowers, a touch of chamomile and green tea, Sweet France evokes the elegance and refinement of France in a cup of tea.

Thé Noir Citronne — 23
A black tea from Yunnan with fresh bergamot and lemon.

VIRGIN COCKTAILS

Virgini — 26
Sparkling tea, peach purée

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VIRGIN COCKTAILS · CONTINUED

Pussy Foot 26
Orange, pineapple and grapefruit juices, grenadine syrup

STARTERS

Sea bream carpaccio 52
Chimichurri sauce

Beechwood house-smoked salmon 39
Blinis and sour cream

Candied duck foie gras « salt and pepper » 67
Toasted bread

Poached egg 58
Comté veil, green asparagus and Périgord truffle sauce

SALADS

« Camus » artichoke and french green bean salad 49
Hazelnut dressing

Antonia' salad 44
Lettuce heart, emmental, white ham, poultry, radish and cherry tomatoes

Caesar salad with chicken and bacon 52

SANDWICHES

Vegetarian club sandwich 52
Light yogurt with herbs

Cheeseburger with crispy bacon 59
Bristol sauce

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SANDWICHES · CONTINUED

Grilled chicken and bacon club sandwich	59
Ham and comté cheese « Croque -Monsieur » Black truffle butter	67
Lobster roll	75

DESSERTS

Plate of fresh and refined cheeses	28
Vanilla Bourbon flavoured creme brulee	27
Roasted vanilla millefeuille Salted butter caramel	30
Signature french toast	35
Selection of homemade ice creams and sorbets	29
Homemade scone	18
Selection of macaroons	20
Dame Blanche sundae	28
Strawberry & raspberry vacherin	28
Fior di latte sundae	28

SELECTION OF PASTRIES TO CHOOSE FROM

Wild strawberry and elder cheesecake	27
Raspberry cheesecake	27

AFTERNOON TEA

SELECTION OF PASTRIES TO CHOOSE FROM · CONTINUED

Piedmont hazelnut	27
Cookies	27
Selection of cakes	27
Tiramisu	27

Your choice of tea, coffee, hot chocolate or herbal tea · A glass of Champagne Moët & Chandon « Brut Imperial » or sparkling non-alcohol wine · Savoury, pre-dessert and pastry selection