

CANAPÉS

Tartlet
Shrimp cocktail and mango

Gazpacho
Watermelon and datterini tomato

Belper knolle Kromesky
Garden peas and cured ham

SANDWICH SELECTION

Egg salad
Gribiche

Cured Alpine salmon
Jalapeno and radish

Chicken coronation
Vadouvan curry and golden raisins

Ham
Pommery mustard and Gruyer

DESSERTS

Freshly baked scones
Gruyère cream and organic jam

Brioche
Vanilla cream and Maldon caramel

Chocolate éclair
Hazelnut and tonka bean

Buckwheat
Bionda chocolate and praliné

Raspberry
Vanilla and tarragon



TWG HAUTE COUTURE TEA SELECTION

WHITE TEA

White House

Berries, flowers, rose

GREEN TEA

Silver Moon

Strawberry, vanilla

Moroccan Mint

Mint, strong, smooth

BLACK TEA

English Breakfast

Cocoa, strong, full-bodied

French Earl Grey

Bergamot, citrus fruit, blue cornflower

New York Breakfast

Cocoa, vanilla, malty

1837 Black Tea

Berries, flowers, caramel, anise

HERBAL TEA

Red of Africa

Rooibos, vanilla, marigold

EXCLUSIVE TEA BLEND

Singapore Breakfast

Mandarin, orange, ginger

Inspired by the classical British Afternoon Tea, our selection embodies locally sourced ingredients from the famous Swiss cheeses to Alpine salmon.

Our team invites you on a discovery journey. The curated canapés as well as the delicate pastries and scones harmonise exquisitely with the celebrated TWG Haute Couture tea selection.

*CHF 85 per person
including one glass of Champagne*

CHAMPAGNE SELECTION

NV Bollinger Special Cuvée

1 dl | CHF 25

NV Bollinger Special Rosé

1 dl | CHF 30