

## CANAPÉS

Tartlet  
*Spiced pumpkin*

Lobster cappuccino  
*Lemongrass, kefir lime*

Cheese Fondue Kromesky  
*Gruyère and black truffle*

## SANDWICH SELECTION

Deviled egg salat  
*Curcuma*

Cured Alpine salmon  
*Dill and cucumber*

Chicken coronation  
*Vadouvan curry and golden raisins*

Ham  
*Parsley and Pommery mustard*

## DESSERTS

Freshly baked scones  
*Gruyère cream and organic jam*

Brioche  
*Vanilla cream and Maldon caramel*

Chocolate éclair  
*Hazelnut and tonka bean*

Peanut  
*Chocolate and praliné*

Pear William  
*Vanilla and compote*

***“A piece of chocolate has the power to transform the ordinary into the extraordinary.”***



## 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 British classical  
Afternoon Tea, our selection embodies locally  
sourced ingredients from the famous Swiss cheeses  
to Alpine Salmon.*

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

*CHF 85 per person  
including one glass of Champagne*

## CHAMPAGNE SELECTION

NV Bollinger Special Cuvée

1dl | CHF 25

NV Bollinger Special Rosé

1dl | CHF 30