

Our Afternoon Teas

Traditional Afternoon Tea

47.-

One tea of your choice served with

- Smoked salmon
- Cheddar and tomato
- Roast ham and mustard
- Cucumber
- Free-range egg mayonnaise
- Chicken mayonnaise with chopped almonds

A warm selection of freshly baked scones served with Gruyere cream and homemade jam

A selection of Tea Pastries including :

- Cheese cake
- Cupcakes
- Macaroon
- Eclairs
- Tartlets

Champagne Afternoon Tea

59.-

Enjoy the Traditional Afternoon Tea selection

With a glass of Ruinart Brut Champagne

Our selection of teas

For one century, Betjeman and Barton entertains its passion for tea and reconciles French taste and British refinement.

The Windows restaurant decided to cooperate with Betjeman and Barton, because we share the same vision and passion.

For Betjeman and Barton, «the finest tea in the world can be the worst if the person who drinks it, doesn't like it».

Véronique Gallais and we made the following selection of teas hoping that you will be able to choose the best one: Yours!

Our black teas

Nid de Pu-er 16-

This black tea from China, with deep notes of cedar and licorice, gets better with time like good wine. You'll enjoy it for its taste and medical characteristics. Brewing time: 4 minutes.

Earl Grey Finest Tea 13.-

You know how Earl Edward Grey, the British Foreign Secretary, created this blend, drawing his inspiration from ancient Chinese traditions. Known over the world, Earl Grey tea deserves yet to be prepared with the utmost care. It needs an excellent China tea as a base and bergamot from Calabria. A deliciously English great classic. Brewing time : 3 to 5 minutes.

Lapsang Crocodile Tea 12.-

The Legend tells that this tea was born from the ashes of a tea factory, during a fire. In spite of his disappointment, the poor tenant decided to taste this "smoked" tea and fell in love with it. Smoked with spruce wood, this beverage is robust and aromatic. It is perfect to drink with a meal, a brunch or even with a piece of cheese. A Chinese black tea to be enjoyed, whether plain or with a cloud of milk. Brewing time : 3 to 5minutes.

Sikkim Temi Tea 16.-

It grows at the foothills of Himalaya in northern India, a both light and fragrant beverage. Brewing time : 3 to 5 minutes.

Eden Rose Tea 12.-

A blend of Chinese, Ceylon teas and rose petals with a touch of bergamot, vanilla and lavender blossoms. The creator, General Manager of Betjeman and Barton, says that this beverage reminds him of the blossoming Normandy's gardens. Brewing time : 3 to 5 minutes.

“4 O’Clock break” Tea **12.-**

This half fermented tea is an Oolong tea from China. You will also find in it some chocolate bits, caramel toffee, cereals, sunflowers, and caramel bits. Brewing time: 2 to 3 minutes.

Greenwood Tea **13.-**

Assam Indian tea is a really robust beverage that aficionados of tea with milk will appreciate. Brewing time : 3 to 5 minutes.

Kalleboka Tea **12.-**

This Ceylon has beautiful and regular leaves that show sweet and flowery flavoured, a balance between strong and fragrant. Particularly enjoy during the afternoon, plain or with a cloud of milk. Brewing time : 3 to 5 minutes.

Lover’s Tea **12.-**

Black and green Chinese tea blended with passion fruit, mango, pineapple and orange, scattered with jasmine blossoms. A lovers escapade to a country where even the winter is warm! Brewing time: 3 to 5 minutes.

Margaret’s Hope Tea **14.-**

Black tea from India whose plantation lies at an altitude of 2000m, south of the province of Darjeeling. This is a tea with woody flavour, very aromatic. Enjoy it plain or with a cloud of milk in the morning as in the afternoon. Brewing time: 4 to 5 minutes.

Our green and white teas

All green and white teas have to be enjoyed without any milk and sugar in order to really appreciate their delicate fragrance. Water quality and temperature are crucial to display the entire subtlety of those beverages.

Luong Ching Tea **16.-**

Its name means Imperial dragon’s well. It is a Chinese green tea very fragrant, only one leave and buds are picked, which gives an infusion Jade colour. This is a very invigorating tea that tasted kind. Brewing time: 4 minutes.

Sencha Tea **13.-**

Hospitality tea in the country of the Rising Sun. Rich in vitamin C, it gives a subtle, fresh fragrance with a light colour. It is tastes without milk, and is ideal to accompany a salty meal. It will give you the tonus for the day. Brewing time: 2.5 to 4 minutes

- Abdellah's Mint Green Tea** 13.-
A special tea, to greet visitors with a touch of North African style. The Chinese Gunpower flavoured with the Nanah mint from Morocco, to be enjoyed sweetened. Brewing time: 4 to 5 minutes.
- Jasmin tea Chung Hao** 14.-
An "Grand cru" from China with delicate fresh jasmine flowers. A classic among flavoured teas. Flowery and oriental scents make it ideal to finish a meal with or even in the evening for it is poor in caffeine. To be enjoyed only plain. Brewing time : 3 to 5 minutes.
- Edelweiss Tea** 12.-
This slightly acid mixture is a real delight of fruits. We find of the vine peach, the passion fruit and the wild strawberry there. Ideal for the summer afternoon. Brewing time 6 minutes
- Gunpowder Tea** 12.-
Its leaves are rolled and gently unfold in contact with hot water. Very refreshing, it is recommended for the preparation of mint tea. Brewing time 3 minutes.
- The Lady Of The Lake.** 12.-
Green tea of China with aromas of green apple, toffee, cherry plum and wild strawberry, stewed with pieces of apples and toffee. Real greedy walk by the lake. Brewing time: 4to 6 minutes
- Guests Tea** 14.-
This magnificent flowery wedding makes dream: some green tea Sencha of China, jasmine, rose and litchi, the real greed of Asia. Variant of the Eden Rose. Brewing time : 5 to 6 minutes.
- White Pearl Tea (white tea)** 18.-
Chinese white tea, hand rolled like delicate « pearl», only harvested on certain days. Dried outdoors, it offers smooth and fresh scents. Light colour and poor in Caffeine. Brewing time : 6 to 8 minutes.

Our South African “Red tea”

The Rooibos is not a tea, it's a wild shrub from the Acacias' family that grows only in the Cedarberg's Mountains located in the north of Cape Town, South-Africa. Rooibos growing attempts have been carried out in other countries offering the same climate than South-Africa but with no success. Poor in tannins and without caffeine, it gives pleasant aromas. Drink it plain or lightly sweetened.

Rooibos Fudge 12.-

So English! The soothing and digestive properties of rooibos allied to the gourmet flavor of the famous caramel fudge. Brewing time 6 minutes

Rooibos Zoulou 12.-

Scented with vanilla. Infusion time Here is an amazing wedding consisting of pieces of cinnamon, grains of cardamom, cloves, pink peppercorns, delicately 6 minutes

Our Fruits Infusion (Hot or Cold)

A Dance Under The Fountain. 14.-

Mixture of hibiscus flowers, peel rosehip and orange, pieces of apple, marigold flowers, scented with strawberry and rhubarb.

Over The Peaks... 14.-

Infusion of hibiscus flowers, apple pieces, lemongrass, cardamom and rose petals.

Our Herbals tea

A bouquet For Manon 12.-

In the shade of planes trees, the scent of the South grows in this combination of liquorice, fresh mint and lemon flavor.

Hut Of The Shepherd 12.-

This alliance combines the flavours from the past with lime verbena, mint, orange blossom and lemongrass.

A Nap Under An Orange Tree 12.-

The sweetness of orange blossom, this scent that reminds us of old forgotten scents.