

# AMSTERDAM HIGH TEA

Indulge in a refined selection of sandwiches, artisan pastries, and sweets crafted by our pastry chefs, paired with our finest loose-leaf teas curated to complement the diverse flavours of our High Tea with a Dutch twist.

<b>AMSTERDAM HIGH TEA</b>	45
<b>AMSTERDAM HIGH TEA</b> with Crémant de Loire	56
<b>AMSTERDAM HIGH TEA</b> with Champagne	68

<b>CHAMPAGNE</b>	Glass	Bottle
NV - Maison Ruinart “R de Ruinart” Brut	23	129
NV - Maison Ruinart “Rosé” Brut		210
NV - Maison Ruinart “Blanc de Blanc” Brut		210

## **COCKTAILS**

Rooibos Manhattan	16
Green Tea Sour	16
Earl Grey Jenever Mar-Tea-Ni	16

## **BITES**

Canapé with smoked eel and horseradish

Devilled egg (caviar supplement + €4,50)

## **SAVOURY** - *Paired with Green Tea and Lemongrass*

Tartelette with mushroom ragout and shaved truffle

Rye bread with Old Amsterdam and garden cress

Brioche with Dutch shrimp and cocktail sauce

Smoked salmon and cream cheese sandwich

## **SWEET** - *Paired with White Tea and Silver Tips*

Apple pie

Lemon poppyseed cake

Choux craquelin with vanilla crème

Spritz biscuit

Tompouce

Canelé

## **SCONES** - *Served with whipped honey butter*