

ABOUT NICOLAS ROUZAUD

With the precision and attention to detail of a *maître bijoutier*, Nicolas transforms exceptional raw materials into dazzling gems.

Nature and the changing seasons are incredibly important to him. He celebrates the best fruit in season every month by unveiling a new creation.

Nicolas Rouzaud has a deep passion for crafting irresistible patisseries that balance sweet fresh fruit and buttery pastry, captivating all five senses. Nature and the changing seasons are at the heart of his craft, making sure to only pick the best seasonal and local products.

Nicolas' signature pastries, include exclusive creations inspired by the culture of each destination, along with beloved patisseries such as the raspberry tart or the Paris Brest.

SINGLE PATISSERIE

Raspberry tartelette
Tonka tartelette
Pistachio Paris-Brest
Signature vanilla & pecan
Apple tartelette
Pear & vanilla entremet
Fig & pine nuts tartelette
Parisian flan
Lemon cheesecake

10

GÂTEAUX DE VOYAGE

Lemon madeleine
Hazelnut financier

4

Cookie

6

We are at your disposal to accommodate any dietary requirements, allergies, or food intolerances.

All prices are in € and include VAT



AFTERNOON TEA

Your choice of tea or coffee

SAVOURY SELECTION

Egg mayonnaise & avocado croissant
Salmon bun
Croque-monsieur

PRE-DESSERT

Granny Smith apple, lime, basil granita
with raspberry

SELECTION OF PASTRIES

Fig tartelette
Pear & vanilla entremet
Chocolate & tonka

PLATED DESSERT

Vanilla millefeuille,
hazelnut & caramel sauce

50

Afternoon Tea with
glass of Champagne Louis Roederer

65