

DALÍ'S TEA BY LYDIA GAUTIER

These teas have been carefully selected for Restaurant Le Dalí by tea connoisseur Lydia Gautier, who has spent the last 20 years sourcing the most exceptional varieties from around the world.

GREEN TEA

Sencha - Japan

An established classic from the Kagoshima's prefecture on the Island of Kyūshū, with fresh herby notes giving a refreshing finish.

Whirling Wind of Jasmine - China

A beautiful vintage tea from the Fujian province, China. Thrice infused with young blossoms of white jasmine and magnolia to release heady floral aromas.

T Revive - Japan

Japanese green tea delicately paired with lemon and ginger for their detoxifying and energising properties.

Sencha & Yuzu - Japan

In the spirit of «Japanese terroirs», a generous and zesty combination of Sencha green tea and Yuzu zest, both carefully selected from Japan.

WHITE TEA

White Peony from Lai Chau - Vietnam

Inspired by the Chinese name Bai Mu Da, meaning white peony, this is one of the most well known of white teas, mixing the mature petals with buds, lending woody, fruity, and sweet honeyed notes. They are harvested in the Lai Chau region situated in the north of Vietnam.

WHITE TEA FROM ALAIN DUCASSE

Rose-raspberry by Kusmi Tea Paris - France

Subtile notes of rose and raspberry infuse this sublime recipe that showcases the refinement and quality of the «French style».

BLACK TEA

Comte Grey - Nepal

A reinterpreted famous blend, scented with natural bergamot flavour topped under a woody Nepal tea, typical «second flush» Darjeeling in the purest English tradition.

Darjeeling - India

Coming from Tea Estate Risheehat, north-east of Darjeeling city in the Himalayan foothills, this tea has the particularity of a spring harvest, bringing vivacious, vegetal and almond hints.

Assam - India

Coming from Tea Estate Koilamari in the district of Lakhimpur, north-east of Assam state, this classic tea with strong woody and malted notes can be enjoyed with or without milk.

Breakfast T - Sri Lanka

Coming from Tea Estate Lumbini, this vintage tea is characterised by beautifully pearled leaves and a dark deep colour in the cup. Its aromas are woody, with an almost malty and spicy side.

CYAN TEA or WULONG

Oriental Beauty of Lai Chau - Vietnam

Inspired by the English name Oriental Beauty given to this style of Wulong tea, it is around 70% half fermented and unroasted, giving it sweet honeyed and fruity rounded notes. This tea is cultured in the mountainous region of Lai Chau in the north of Vietnam.

ROOIBOS (without theine)

Vanilla Cocoa blend - South Africa

A gourmet blend of Rooibos flavoured with vanilla from South Africa in the Cape region, and cocoa bark..

HERBAL TEAS (without theine)

Sweet Mint Bio

A well known classical, from its Latin name «Mentha spicata», with refreshing flavour, enjoyable at any time of the day.

Camomile Bio

Its sweet and honeyed flower heads, from wild camomile, or «Matricaria recutita», are perfect before and after your meal.

Verbena Bio

This essential, with his whole leaves, from its Latin name «Lippia citriodora», is very appreciated for his zesty twist, enjoyable at any time of the day.

Linden Bio

Linden flowers are appreciated for their honeyed and deliciously vegetal facet.

T.Relax

A gentle blend of linden, verbena & wild camomile.

or

HOT CHOCOLATE

From the Alain Ducasse Manufacture.

or

COFFEES

Espresso, Ristretto
Americano, Double espresso
Cappuccino, Latte

or

FRESH JUICES

Orange, grapefruit or apple.

EXTRA BRUT MEAD

Extra Brut Mead - Fleur de Litchi - Bulles de Ruches 10
Born from the fermentation of honey.

DALÍ'S TEA TIME 74

Selection of sandwiches

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Homemade scones, jams & cream
from Borniambuc farm

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Selection of freshly-baked pastries from pastry chef Cédric
Grolet

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Coffee, tea or hot chocolate
from the Alain Ducasse Manufacture

CHAMPAGNE TEA TIME 100

Veuve Clicquot Brut Carte Jaune

or

Veuve Clicquot Ponsardin Demi-Sec

or

Deutz Brut Rosé

Amaury Bouhours, Cédric Grolet and their teams

NET PRICES ARE IN EUROS, INCLUDING VAT & EXCLUDING 5% EMPLOYEE BENEFIT CHARGE
ALL MEAT IS SOURCED FROM FRANCE.
ALLERGY INFORMATION IS AVAILABLE UPON REQUEST.