

Dammann Frères Thé Oolong Fancy

‘Oolong Fancy’ by Dammann Frères is a blend of Oolong tea plantations from Taiwan. Oolong is a type of tea with incomplete oxidation (halfway between green tea and black tea) with lovely aromas of chestnut. The aftertaste is refined and mild.

Dammann Frères Thé Goût Russe Douchka

The first flavored tea created by Jean Jumeau-Lafond in the 1950s. It has been an essential Dammann Frères tea ever since it was first launched. Black tea combined with essential oils of bergamot, orange and lemon... and so the “thé à la russe” was born!

Dammann Frères Thé Des Mille Colline

The blend combines the strength of black tea and the fragrance of fine spices: ginger, cinnamon, cardamom, pink peppercorn and clove. It can be enjoyed with a drop of milk or brewed directly with hot milk as a chaï latte.

Cultcha Kombucha Hibiscus-Granaatappel

Cultcha Kombucha is a delicious and refreshingly tart, naturally sparkling probiotic fermented tea. Kombucha is made by brewing a sweet tea, adding a SCOBY (Symbiotic Culture Of Bacteria & Yeast) and allowing it to ferment over several weeks. For this Kombucha hibiscus flower and pomegranate was added.



AMSTEL

AFTERNOON TEA

Smoked Goose Breast | Pumpkin | Cranberry

Waldorf Salad | Apple | Walnuts

Dammann Frères Oolong Fancy

Sandwich Carrot | Chioggia Beetroot

Sandwich Roasted Chicken | Truffle Mayonnaise

Whole Wheat Sandwich Pastrami | Gherkin | Mustard

Whole Wheat Sandwich Smoked Salmon | Pickled Cucumber | Yuzu Mayonnaise

Dammann Frères Thè Goût Russe Douchka

Matcha Mousse | Lychee | Joconde Biscuit

Pecan Pie | Caramel | Honey

Tiramisu Tartelette

Amstel Rocher | Hazelnut | Chocolate

Dammann Frères Thè Des Mille Collines

Cranberry and Vanilla Scones

Lemon Curd | Homemade Jam

Cultcha Kombucha Hibiscus-Pomegranate