

Dammann Frères Thé Darjeeling G.F.O.P.

Black tea harvested on the Himalayan foothills in the Indian district of Darjeeling. Delivering an amber-color with spicy notes, light almond and ripe peach fruit. To drink at any time of the day.

Dammann Frères Thé Jasmin Chung Hao

Of all the jasmine teas produced in China, Jasmin Chung Hao is one of the most delicate and fragrant. Made with a superb green tea and mixed with fresh jasmine flower, it produces a fresh floral and delicate brew.

Dammann Frères Thé Jardin Bleu

Well balanced black tea with a delicious fragrance, it delivers garden fruit flavors combined with mouthwatering rhubarb, strawberry and wild strawberry. This quite simply delicious tea can be enjoyed hot as well as iced for a summer drink - whichever you prefer!

Cultcha Kombucha

Kombucha is a fermented drink made from a combination of green and black tea. After adding sugar and a symbiotic culture of bacteria and yeast the drink starts to ferment. Allowing it to ferment for 2 weeks the drink becomes refreshingly tart, naturally sparkling and loaded with probiotics, vitamins and minerals.



AMSTEL

AFTERNOON TEA

Poultry Rouleau | Mushroom | Tarragon | Crostini

Topinambur Tartare | Artichoke | Herb Vinaigrette

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Brioche Sandwich Egg Salad | Truffle | Garden Cress

Corn Bread Sandwich Chicken Curry | Celery

Whole Wheat Sandwich Smoked Salmon | Pickled Cucumber |
Yuzu Mayonnaise

Mini Bun Mackerel Salad | Pickles

Dammann Frères Thé Jasmin Chung Hao

Longueur Rhubarb | White Chocolate

Yuzu Meringue Tartlet | Vanilla

Paris Brest | Hazelnut Praline

Gâteau Opéra | Coffee | Raspberry

Dammann Frères Thé Jardin Bleu

Raisin-Cinnamon Scone

Vanilla Scone

Clotted Cream | Lemon Curd | Homemade Jam

Cultcha Kombucha