

Dammann Frères Soleil Vert

The Soleil Vert is a green sencha tea from Japan. The word 'sencha' means 'strength tea' and is used without grinding the tea leaves. An oil of blood orange has been added to this tea in combination with orange peel. A fresh infusion with pleasant spicy fruity notes.

Dammann Frères Oolong Fancy

A semi-fermented tea, meaning it's in between a green and black tea. In terms of taste, the tea tends more to green tea, but in color more to black tea. The tea comes from Taiwan and has aromas of citrus and chestnuts.

Dammann Frères Bali

A subtle balance of fresh, fruity and floral notes is found in this delicately scented green tea, that is just as delicious whether you drink it cold or hot. The green tea contains aromas of lychee, grapefruit, blood peach and rose.

Dammann Frères

Although the Rwandan landscapes, lush and hilly, inspire a gentle way of life, the teas they produce are strong and full-bodied. The blend combines the strength of Rwanda black tea and the fragrance of fine spices: ginger, cinnamon, cardamom, pink peppercorn and clove.



AMSTEL

AFTERNOON TEA

Salmon gravlax | Beet | Yoghurt | Horseradish | Fennel

Roasted sweet potato | Orange | Buckwheat

Dammann Frères Soleil Vert

Mini bun | Curry | Carrot | Raisin

Cornbread | Smoked turkey | Tarragon cream | Cucumber

Brioche | Egg salad | White watercress | Dijon mustard

Whole wheat sandwich | Roast beef | Honey-mustard | Onion jam

Dammann Frères Oolong Fancy

Fresh cherry | Stai anise mousse | White chocolate | Sablé

Caramel apple | Cinamon pie | Almond tartelette

Flying Dutchman rum | French gingerbread | Garnache

Hazelnut | Lemon | Crackling sugar

Dammann Frères Bali

Raisin-cinnamon scone

Vanilla scone

Clotted cream | Lemon curd | Homemade jam

Dammann Frères Des Milles Collines