



AFTERNOON TEA WITH A GLASS OF

R DE RUINART BRUT, CHAMPAGNE, FRANCE NV	115
MOËT & CHANDON GRAND VINTAGE ROSÉ, EXTRA-BRUT 2016	130
DOM PÉRIGNON VINTAGE, BRUT, CHAMPAGNE, FRANCE 2017	160
0% SANS ALCOOL MUSCAT, BRUNO ANDREU (ALCOHOL-FREE)	105

As Mayfair was establishing itself as the epicentre of 19th-century London high society, the modern croissant was being perfected across the Channel. Today, La Croissanterie unites these two traditions in a single culinary journey.



Afternoon Tea by La Croissanterie

£95



A cherished British ritual, reimagined through the visionary lens of Chef Yannick Alléno, the world's most Michelin-starred chef.

Here at La Croissanterie, we redefine Afternoon Tea. Chef Alléno elevates the tradition beyond the expected, reinventing the savoury course through classical French technique and peak seasonal produce.

A curated succession of delicate patisserie and bespoke tea pairings completes the journey; a harmonious marriage of tradition and subtle surprise.

We invite you to linger, indulge, and experience a new era of tea time. Bon appétit.

BUBBLES BY THE GLASS

R DE RUINART BRUT, CHAMPAGNE, FRANCE NV	26
MOËT & CHANDON GRAND VINTAGE ROSÉ, EXTRA-BRUT 2016	42
DOM PÉRIGNON VINTAGE, BRUT, CHAMPAGNE, FRANCE 2017	75
0% SANS ALCOOL MUSCAT, BRUNO ANDREU (ALCOHOL-FREE)	14

OUR ICED SELECTION

STRAWBERRY MATCHA LATTE <i>Strawberry purée, vanilla, whole milk, cream</i>	12
MANGO & COCONUT MATCHA LATTE <i>Mango purée, vanilla, coconut milk</i>	12
ICED CEREMONIAL MATCHA <i>Kagoshima ceremonial matcha over milk</i>	12
HAZELNUT LATTE <i>Signature hazelnut spread, whole milk</i>	12

COFFEE SELECTION

ESPRESSO
RISTRETTO
MACCHIATO
AMERICANO
CAPPUCCINO / LATTE / FLAT WHITE
FRENCH PRESS
MOCHA
TURKISH COFFEE



OUR SAVOURY PREPARATIONS

MINI LOBSTER CROISSANT <i>Lobster and egg, homemade Savora mayonnaise</i>
CUCUMBER & CREAM SANDWICH <i>Cream cheese, Isigny cream, caper and dill mixture</i>
TRUFFLE, COMTÉ AND TURKEY HAM <i>Truffle butter</i>
CORONATION CHICKEN SANDWICH <i>Curry mayonnaise, mango pickle and coriander</i>

OUR SWEET PREPARATIONS

HONEY CHEESECAKE <i>Philadelphia and Isigny cream cheeses, grapefruit marmalade</i>
FIG AND RASPBERRY TART <i>Almond cream and fresh figs, raspberry confit</i>
PEAR AND TONKA FINANCIER <i>Pear financier with tonka bean, Isigny Chantilly and pear gel</i>

"SO BRITISH" SCONES <i>Strawberry jam, orange marmalade</i>

SIGNATURE CROISSANT <i>Vanilla mascarpone mousse, croissant praline, chocolate namelaka and crunchy croissant layers</i>
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Please scan for detailed allergens and source of our ingredients



Please advise your server of any dietary requirements or allergies. Detailed allergens available upon request.
A discretionary 15% service charge will be added to your bill. All prices are in Pounds Sterling and are inclusive of VAT.
Pavillon London at Four Seasons Hotel London at Park Lane proudly supports local suppliers, sourcing the finest British and European ingredients to create dishes rich in flavor. Committed to sustainable cuisine, we ensure only the highest quality ingredients are used.

TEA SELECTION

All of our teas are sourced exclusively from JING, known for exceptional single-garden teas and sustainable cultivation.

BLACK

CEYLON BREAKFAST, Sri Lanka
DECAFFEINATED CEYLON, Sri Lanka
EARL GREY, Assam, India
RED DRAGON, Yunnan, China
ORGANIC CHERRYWOOD LAPSANG, Yunnan, China
ORGANIC DARJEELING 2 nd FLUSH, Darjeeling, India
TAIWAN HONEY BLACK, Taiwan - add 3
CHAI, India

GREEN

ORGANIC DRAGON WELL, Hangzhou, China
JASMINE PEARLS, Yunnan, China
ORGANIC SENCHA, Shizuoka, Japan
ORGANIC GENMAICHA, Shizuoka, Japan
MOROCCAN MINT, China & Morocco
ORGANIC CEREMONIAL MATCHA, Japan - add 6
GYOKURO, Uji, Japan - add 3

OO LONG

ALI SHAN, Taiwan
WUYI OOLONG, Fujian, China
PHOENIX HONEY ORCHID, China - add 3

YELLOW

JUN SHAN SILVER NEEDLE, Hunan, China - add 3
BEIGANG MAOJIAN, Henan, China - add 10

WHITE

YUNNAN WHITE PEONY, Yunnan, China

HERBAL TEA

FRESH INFUSION
