



*Café*  
Laurence & Chico



## TEA LIST

### HERBAL

#### Jardin de Maman

An infusion of fruit flavours and notes of Hibiscus.

Contains: Apple, Hibiscus, Currants, Rosehip barks, Pineapple, Strawberry

### GREEN

#### J.E. Oolong Milky

A Chinese Oolong green tea with a naturally creamy, smooth flavour.

Contains: Oolong green tea from Fujian, China (semi-fermented at 18%)

#### Pêché Mignon

A refreshing green tea with fruity notes of wild peach and melon.

Contains: Green tea from China, Pineapple, Passion fruit, Melon, Peach Strawberry, Rose petals, Cornflower petals

#### Fleurs de Jasmin

Blend of refinement and softness of Chinese green tea and jasmine flowers.

Contains: Green tea from China (98%) and Jasmine flowers (2%)

### BLACK

#### Ceylon O.P.

A Ceylon black tea with crisp aromas reminiscent of citrus.

Contains: Ceylon black tea from Sri Lanka

#### Place Saint Marc

A flavoured black tea, inspired by the beauties of Venice

Contains: Black teas (from China & Sri Lanka), Sunflower petals, Strawberry, Raspberry, Vanilla, Cherry

#### The à la Vanille

Black tea with natural flavour of vanilla with its sweetness, refined and endearing mark.

Contains: Black teas from China & Sri Lanka, Vanilla flavour

#### Strong British Breakfast

Perfect blend of Darjeeling and Assam black teas from India. KOSHER certified blend tea.

Contains: Blend of black teas from India Assam and Darjeeling

### MYSTERY

#### Mystere Sachet

Day after day, discover a new blend; flavors of fruits, exotic ones, vanilla, or even greedy or spicy notes.



## Rabbit's Foot High Tea Set Menu

\$49 pp *includes your choice of Tea*

### Creamy Cauliflower Truffle Soup

Creamy cauliflower purée highlighted with savoury, earthy white truffle oil.

### Egg Salad Charcoal Cracker

A cheeky play on the classic egg salad sandwich, combining soft-boiled quail eggs with the salty pop of caviar and fresh herbs delicately on top of a crispy squid ink rice cracker.

### Elk Umeboshi Tartare

Marinated Northern Canadian elk tartar, seasoned with pickled plum mustard and garnished with butternut squash, pine nuts and Kewpie mayo, served on top of a crunchy brioche crisp.

### Smoked Tuna Crêpe

Inspired by the classic smoked salmon pinwheel sandwich. A spinach and herb crêpe surrounds smoked Albacore tuna; a Japanese-inspired sweet omelette adds flavour and texture, while the whole dish is brightened by apples and spicy radish sprouts.

### Parsnip Brown Butter Mochi Cake

Sweet parsnips Gluten-free cake with a layer of hard caramel. Topped with saffron and spiced pears.

### Chocolate Ganache Tart

Creamy and rich chocolate ganache is topped with the distinctive smoky flavour of Lapsang Souchong tea mousse. Crispy freeze-dried oranges add an elevating brightness.

### Mini Sweet Delicacy

Enjoy a mini sweet, especially selected by our pastry chef for you.

### Mini Savoury Scone

Enjoy a mini scone, especially selected by our pastry chef for you.

*Our feature menu has been specially designed by Chef **Tobias Grignon** to create a High Tea experience that will excite your senses!*