

WINDOWS

RESTAURANT

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TEA SELECTION

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During the Afternoon

*During the week, from 15h to 18h
On Sunday at noon*

Finger Sandwiches

3 identical pieces, to be chosen from the following selection **15.-**
*Tomato & Mozzarella - Chicken Salad - Roast Beef -
Ham - Ham and Gruyere - Grisons dried meat - Smoked Salmon-
Cheddar- Provencal- Tuna*

Sandwiches

Croque-Monsieur **33.-**
Club Sandwich **38.-**
Royal Club Sandwich (salmon and lobster) **54.-**
Vegetarian Club Sandwich on brown bread **35.-**
Super Steak Sandwich **33.-**
Hamburger or Cheeseburger **32.-**

Exquisite Temptations

Three scones (plain, raisins, chocolate) **9.-**
Two slices of cake of your choice **10.-**
Duet of Pastries **12.-**
Selection of six mignardises **15.-**

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Our Afternoon Teas

Traditional Afternoon Tea

38.-

One tea of your choice, with:

Five fingers sandwiches (chicken, smoked salmon, Grisons dried meat, vegetarian and tuna), three scones (plain, raisins, chocolate) with double Gruyere cream and homemade jam, fruits tartlet, cheesecake, rice pudding, stuffed crepe, chocolate macaroon and cream puff opera style.

With a glass of Ruinart Champagne

58.-

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Our selection of teas

For one century, Betjeman and Barton entertains its passion for tea and reconciles French taste and British refinement.

The Windows restaurant decided to cooperate with Betjeman and Barton, because we share the same vision and passion.

For Betjeman and Barton, «the finest tea in the world can be the worst if the person who drinks it, doesn't like it».

Véronique Gallais and we made the following selection of teas hoping that you will be able to choose the best one: Yours!

Our black teas

Tukvar tea

26.-

A huge garden located at 2000m height, the first in Darjeeling history, famous for its personality. This "grand cru" is very aromatic and perfect to drink during the day. To be enjoyed plain or with a cloud of milk.

Brewing time : 4 to 5 minutes.

Earl Grey Finest tea

18.-

You know how Earl Edward Grey, the British Foreign Secretary, created this blend, drawing his inspiration from ancient Chinese traditions. Known over the world, Earl Grey tea deserves yet to be prepared with the utmost care. It needs an excellent China tea as a base and bergamot from Calabria. A deliciously English great classic. Brewing time : 3 to 5 minutes.

Lapsang Souchong tea

12.-

The Legend tells that this tea was born from the ashes of a tea factory, during a fire. In spite of his disappointment, the poor tenant decided to taste this "smoked" tea and fell in love with it. Smoked with spruce wood, this beverage is robust and aromatic. It is perfect to drink with a meal, a brunch or even with a piece of cheese. A Chinese black tea to be enjoyed, whether plain or with a cloud of milk. Brewing time : 3 to 5 minutes.

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Sikkim Femi tea

16.-

It grows at the foothills of Himalaya in northern India, a famous garden for Darjeeling tea which makes it a both light and fragrant beverage. Aficionados will prefer it plain. This extremely refined tea is considered as champagne amongst the Darjeeling teas. Brewing time : 3 to 5 minutes.

Eden Rose tea

12.-

A blend of Chinese, Ceylon teas and rose petals with a touch of bergamot, vanilla and lavender blossoms. The creator, General Manager of Betjeman and Barton, says that this beverage reminds him of the blossoming Normandy's gardens. Brewing time : 3 to 5 minutes.

"4 O'Clock break" tea

12.-

This half fermented tea is an Oolong tea from China. You will also find in it some chocolate bits, caramel toffee, cereals, sunflowers, and caramel bits. The perfect tea for an afternoon break. Brewing time: 2 to 3 minutes.

Greenwood tea

13.-

Assam Indian tea is a really robust beverage that aficionados of tea with milk will appreciate. Brewing time : 3 to 5 minutes.

Foy Hills tea

12.-

Native to a private tea garden in South Ceylon, it offers a nice scent of Malt and caramel with slight woody notes. To be enjoyed plain or with a cloud of milk. Brewing time : 3 to 5 minutes.

Lover's tea

12.-

Black and green Chinese tea blended with passion fruit, mango, pineapple and orange, scattered with jasmine blossoms. A lovers escapade to a country where even the winter is warm! Brewing time: 3 to 5 minutes.

Pu-er Chrysanthème tea

12.-

The Mums flower, a tradition in china, is added to the Pu-er tea to provide a basis for deep notes of cedar, liquorice and some delicate flowers aroma. Ideal for a first experience of Pu-er. Brewing time: 4 minutes.

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Our green and white teas

All green and white teas have to be enjoyed without any milk and sugar in order to really appreciate their delicate fragrance. Water quality and temperature are crucial to display the entire subtlety of those beverages.

Green Jade tea

24. -

A green Oolong tea that produces a colourful golden cup. This tea dries a first time by the sun for ten minutes and then is hidden from light and dried a second time for 8 hours. Leaves are then hand rolled. It has a delicate taste that reminds of the peach blossom. Can be brewed several times.

Tamaryokucha tea

26. -

Worth to taste Japanese green tea whose leaves are twisted instead of being folded like Sencha teas which gives more colour to the tea. Its leaves are of a dark green colour which is a sign of finest quality. Harvested in Shizuoka in spring, this tea is deeply aromatic and smoother than the other Japanese green teas. Brewing time : 2.5 to 4 minutes.

Abdellah's mint green tea

18. -

A special tea, to greet visitors with a touch of North African style. The Chinese Gunpower flavoured with the Nanah mint from Morocco, to be enjoyed sweetened. Brewing time : 4 to 5 minutes.

Jasmin tea Chung Kao

14. -

An "Grand cru" from China with delicate fresh jasmine flowers. A classic among flavoured teas. Flowery and oriental scents make it ideal to finish a meal with or even in the evening for it is poor in caffeine. To be enjoyed only plain. Brewing time : 3 to 5 minutes.

Pivoine d'Antan tea

14. -

Yunan green tea blended with citrus fruits (lemon, grapefruit) and spices (cinnamon, cardamom, pepper).

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Genmaïcha tea

14. -

It's a Japanese green tea blended with toasted rice. Commonly called "popcorn tea" because some grain of rice may have burst during roasting. Its sweet and pleasant taste combines the fresh grass of the green tea with the nutty flavor from puffed rice. Brewing time : 3 to 6 minutes.

Gunpowder tea

12. -

Its leaves are rolled and spread out smoothly when brewing. Very refreshing, recommended in order to prepare delicate mint tea, as you would be drinking in North Africa. Brewing time : 3 minutes.

White Pearl tea (white tea)

18. -

Chinese white tea, hand rolled like delicate « pearl », only harvested on certain days. Dried outdoors, it offers smooth and fresh scents. Light colour and poor in Caffeine. Brewing time : 6 to 8 minutes.

Our South African "Red tea"

The Rooibos is not a tea, it's a wild shrub from the Acacias' family that grows only in the Cedarberg's Mountains located in the north of Cape Town, South-Africa. Rooibos growing attempts have been carried out in other countries offering the same climate than South-Africa but with no success. Poor in tannins and without caffeine, it gives pleasant aromas. Drink it plain or lightly sweetened.

Rooibos Red Garden

13. -

Unlike the Red Rooibos which is fermented, this one is simply dried. Hence it is of a lighter shade of green and not as sweet. This very flavoured blend has some sun flowers aromas along with, rose, strawberry, vanilla and grapefruit tinges.

Rooibos Colada

12. -

Best a cloud of cream or lightly sugared, this Rooibos is gently flavoured with a unique mix of coconut and pineapple that brings him vivacity. Brewing time : 4-5 minutes .

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Our Herbal Teas

Gourmet Delicacy 12.-

Delicious after dinner: mint, verbena, lime, liquorice, fennel.

Relax Green 12.-

Flowers of orange tree, mauve, lavender, melissa and a few leaves of green tea. All these plants will help you to relax. Perfect for the evening.

Fairy Tale 12.-

This tea free blend includes hibiscus and fruits with strawberry and vanilla hints.

Happiness Tisane 12.-

It is a soft and fruity herbal tea based on peppermint, lime, verbena, mauve blossoms, apples, raisins and cynorrhodon.

« Naughty » Tisane 12.-

Woman if you knew what the savoury does to the man, you would go from Paris to Roma". Well known proverb by all very good herbalist, this is why you will find savoury, melissa, verbena and even crystallized ginger for an unforgettable evening.

Sunshine Delight 12.-

Lime, elder, hibiscus, orange zest, the summer warmth in your cup.

« Indian Summer » Tisane 12.-

A light herbal tea containing camomile, mauve, star anise, chicory and liquorice. Helps digesting and calms delicate stomachs.

And also

Mint, Cynorrhodon, Lime tree, Verbena, Camomile, Lemon 12.-

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Our Coffees

<i>Coffee, Espresso, Ristretto</i>	<i>7.-</i>
<i>Double Espresso</i>	<i>10.-</i>
<i>Cappuccino, renversé</i>	<i>12.-</i>
<i>Latte Macchiato</i>	<i>12.-</i>
<i>Pot of American coffee</i>	<i>12.-</i>

Our Milk Drinks

<i>Hot Chocolate "Filou":</i>	<i>15.-</i>
<i>Homemade speciality, gently simmered with whipped cream</i>	
<i>Extra whipped cream served separately (10 minutes preparation)</i>	
<i>Viennese coffee or chocolate</i>	<i>14.-</i>
<i>Chocolate served hot or cold</i>	<i>9.-</i>

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MENU


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Afternoons and Sundays at the Windows Restaurant

During the week, from 15h to 18h and on Sundays all day from noon

Starters

- Caesar salad 23.-
Chicken, salmon or shrimp (supplement 10.-)*
- Mesclun salad with fresh herbs 22.-*
- Tomato, mozzarella, avocado and basil salad 27.-*
-  *“Red Carnation” Salad
(Mozzarella, bacon, chicken, tomato, egg, avocado) 35.-*
- Duet of smoked salmon and blinis with horseradish cream 38.-*
-  *Goat's cheese nems with salad 29.-*

Soup, eggs, pasta and risotto

-  *Red carnation chicken noodle soup 31.-*
- Risotto of the moment 39.- Half Portion 29.-*
- Penne with Napolitana, all'Arrabbiata or Bolognese sauce 25.-*

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Fish

 Grilled or Meunière Dover sole parsley steamed new potatoes 74.-

Grilled fish for 2 people, may vary upon delivery and weight, per 100g
« Turbot and John Dory fr. 19.-, Sea Bass fr. 18.-, Sea Bream fr. 14.- »

Meats

 Grilled hand-chopped steak

Pont-Neuf potatoes and cherry tomatoes 49.-

Fillet of beef "Charolais" (300g)

Butter Maître D style and mix of mini vegetables 59.-

Viennoise of veal with tomatoe and rucola salad 51.-

 Casserole of lamb "fricassee" vegetables and spinach leave 53.-

Side dishes

Plate of seasonal vegetables, homemade mousseline mashed potatoes, mushrooms fricassee, buttered spinach, homemade fennel mousseline, plain rice, fries (per portion) 12.-

Meats' origins: veal and beef from Switzerland, lamb from France, Chicken from France and Switzerland.

Items marked with a  are Mrs Tollman's genuine recipes

Meats' origins: veal and beef from Switzerland, lamb from France, Chicken from France and Switzerland.

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Selection of cheeses

Selection of Cheeses from Switzerland, France & United Kingdom 22.-

Desserts

Duet of pastries 12.-

 *American "Cheese cake" 20.-*

 *Rice Pudding with fresh whipped cream
Salty caramel sauce caramelized dried nuts 17.-*

Crème Brûlée 14.-

Panna Cotta with fresh fruit 14.-

Home made ice cream and sherbets

*Vanilla, Pistachio, Coffee, Chocolate, Almond Milk
Rhubarb, Red Fruits, Lemon, Green Apple, Exotic Fruits*

Windows creations :

*Raspberries and Szechuan Pepper, Apricot and Rosemary
Peach and Espelette pepper, Peppermint and Verbena
Chocolate and Red pepper*

Selection of ice and sherbets 15.-

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The Solo Brunch

On Sundays, from noon to 2 pm

Jams, Butter, Pastries, Yoghourt

Served on a single plate

*Cold meats, Caesar salad, Greens beans and Foie gras, Smoked salmon,
Goat cheese Nems, Tomato & mozzarella, Mini club sandwich,
Vegetables soup*



Main dish (to be selected)

*Eggs prepared according to your wish:
poached, scrambled, fried or "Bénédictine"*

or

Salmon burger lightly cooked, virgin oil sauce

or

*Fillet of beef "Charolais" (150g)
butter Maitre D and vegetables*

or

Risotto of the moment



Selection of cheese or desserts

79. - per person