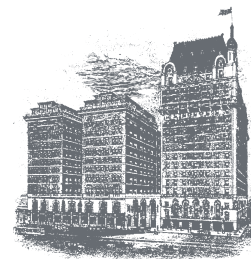




T H E F R E N C H R O O M

@THEFRENCHROOM_ / ADOLPHUS.COM

T H E F R E N C H R O O M



C H E R R Y B L O S S O M T E A
2 0 2 5

“But indeed, I would rather have
nothing but tea”

- JANE AUSTEN

CHILDREN'S TEA

TO START

Duché de Longueville, Non-Alcoholic Sparkling Cider, Normandy, FR

SAVORY INDULGENCES

Peanut Butter & Jelly Sandwich

Grilled Cheese Sandwich

Cucumber Sandwich

- *PAIRED WITH* -

Kukicha, Japan, Green Tea

SCONES

L'Original

Golden Raisin

Seasonal Preserves & English Double Cream

TEA CAKES & PASTRIES

Sakura Cherry Blossom Cheesecake Tart

White Chocolate Matcha Cookies

Chocolate Miso Éclair

- *PAIRED WITH* -

Genmaicha "Popcorn Tea", Japan, Green Tea

\$35 per child plus tax & service charge

CHAMPAGNES - BY THE BOTTLE -

BRUT

Arlaux, Champagne, FR - 150

Charles Heidsieck, Champagne, FR - 235

Perrier-Jouët Belle Époque, Champagne, FR - 375

Dom Pérignon, Champagne, FR - 510

BRUT ROSÉ

Moët & Chandon, Champagne, FR - 150

Billecart-Salmon, Champagne, FR - 220

Charles Heidsieck, Champagne, FR - 325

BLANC DE BLANCS

Billecart Salmon, Champagne, FR - 200

BLANC DE NOIRS

Résonance, Marie Courtin, Champagne, FR - 120

CHAMPAGNES

- BY THE GLASS -

BRUT

Perrier Jouët, Champagne, FR - 25 / 60 (375ml) / 120

Moët & Chandon, Champagne, FR - 18 / 85

BRUT ROSÉ

Perrier Jouët, Champagne, FR - 28 / 135

Charles Cazanove, Champagne, FR - 18 / 85

Ruinart, Champagne, FR - 52 / 125 (375ml)

BLANC DE BLANCS

Jose Dhondt, Champagne FR - 24 / 115

Ruinart, Champagne, FR - 52 / 125 (375ml)

COCKTAILS

Grey Goose Espresso Martini - 20

Chandon Garden Spritz - 18

Mimosa - 17

HOT CHOCOLATE

house mix, whipped cream

available dairy free

10

make it spiked +\$5

grand marnier, frangelico, kahlua, bailey's

AFTERNOON TEA

- PLANT-BASED -

TO START

Langlois, Brut, Loire

-or-

Kisumé, Non-Alcoholic Sparkling Rosé, Languedoc-Roussillon

SAVORY INDULGENCES

Truffle Egg Salad on Croissant - *Freshly Shaved Truffle*

Cucumber Sandwich on Sourdough

Teriyaki Smoked Chicken - *Aged Cheddar on Challah*

Roasted Pork Loin - *Sesame Mayonnaise, Red Cabbage on Japanese Milk Bread*

Salmon Ginger Muffin - *Yuzu Kosho Cream, Fried Shallots, Smoked Trout Roe*

- PAIRED WITH -

Kukicha, Japan, Green Tea

SCONES

L'Original

Golden Raisin

Seasonal Preserves

TEA CAKES & PASTRIES

Gâteau Chocolate Cake

Strawberry Blossom Panna Cotta

Matcha Crème Brûlée

- PAIRED WITH -

Genmaicha "Popcorn Tea", Japan, Green Tea

\$75 per person plus tax & service charge

AFTERNOON TEA

TO START

Langlois, Brut, Loire

-or-

Kisumé, Non-Alcoholic Sparkling Rosé, Languedoc-Roussillon

SAVORY INDULGENCES

Truffle Egg Salad on Croissant - *Freshly Shaved Truffle*

Cucumber Sandwich on Sourdough

Teriyaki Smoked Chicken - *Aged Cheddar on Challah*

Roasted Pork Loin - *Sesame Mayonnaise, Red Cabbage on Japanese Milk Bread*

Salmon Ginger Muffin - *Yuzu Kosho Cream, Fried Shallots, Smoked Trout Roe*

- *PAIRED WITH* -

Kukicha, Japan, Green Tea

SCONES

L'Original

Golden Raisin

Seasonal Preserves & English Double Cream

TEA CAKES & PASTRIES

Sakura Cherry Blossom Cheesecake Tart

White Chocolate Matcha Cookies

Chocolate Miso Éclair

- *PAIRED WITH* -

Genmaicha "Popcorn Tea", Japan, Green Tea

\$75 per person plus tax & service charge

CAVIAR

PETROSSIAN

Classic Baika 1oz - 95

Royal Ossetra 1oz - 196

Tsar Imperial Daurenki 1oz - 237

- *SERVED WITH* -

Traditional Accoutrements & Housemade Blinis

EXTRAS

CAVIAR CHOUX - 16

Petrossian Caviar, Egg Yolk Confit, Lemon Cream

CAVIAR FLIGHT - 55

One Spoon of Each

SMOKED SALMON MINI PLATTER - 22

Smoked Salmon, Lemon Cream,

Capers, Dill, Housemade Blinis

20% non-discretionary service charge automatically added to your bill.
please let your server know of any dietary restrictions prior to placing your order.
*consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk
of foodborne illness, especially if you have certain medical conditions.