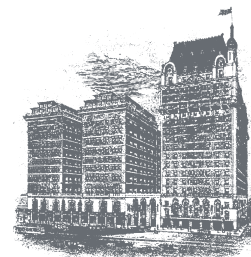




T H E F R E N C H R O O M

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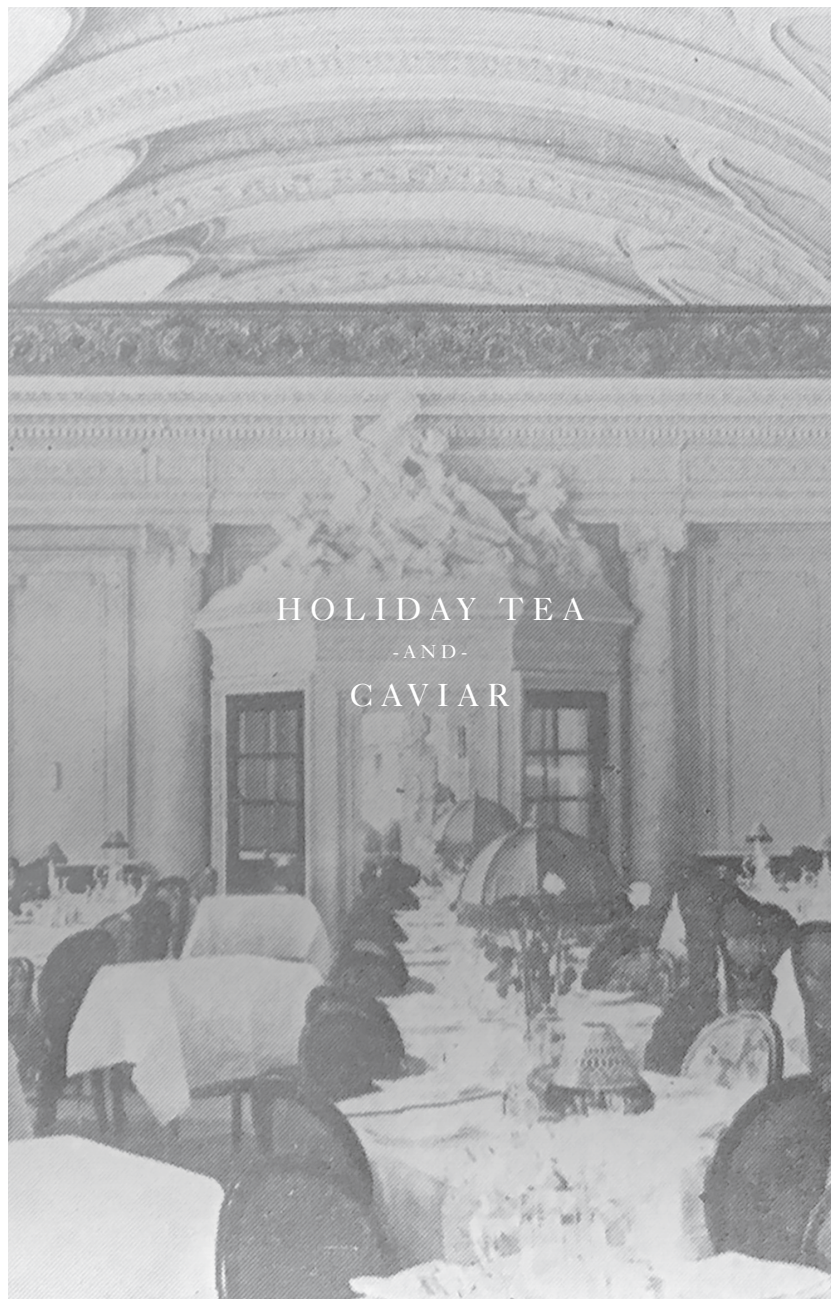
T H E F R E N C H R O O M



HOLIDAY TEA
2025

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

- JANE AUSTEN



HOLIDAY TEA
-AND-
CAVIAR

THE FRENCH ROOM
- ABOUT OUR SPACES -

The French Room has long been a symbol of Dallas elegance—a place for celebration, conversation, and timeless hospitality. Inspired by its original Beaux-Arts design, the space was thoughtfully restored in 2017 to honor its history while introducing a renewed sense of refinement.

Marble floors, ornate sconces, and twin Murano glass chandeliers reflect both heritage and modern brilliance. The angelic crest on the menu pays homage to the illustrations that once graced the room's walls—a quiet nod to the enduring artistry that defines The French Room experience.

As afternoon light gives way to evening, the adjacent French Room Salon & Bar transforms the mood. In its handsome, blue-lacquered glow, guests gather for craft cocktails, Champagne, and indulgent French plates. Around the black-marble bar or by the fireplace among antique portraits, the atmosphere is intimate and sultry.

Whether joining us for holiday tea, a reflective moment in Le Salon, or cocktails in the bar's warm glow, the surroundings are part of the experience—elegant, storied, and distinctly unforgettable.

please note a 20% service charge and 2.5% culinary service charge is applied on all bills to ensure fair wages and benefits for team members. 100% of this fee goes to the service and culinary staff. Optional gratuity is at the discretion of each guest.

CHAMPAGNES
- BY THE BOTTLE -

BRUT

Bollinger, Champagne, FR - 125
Charles Heidsieck, Champagne, FR - 235
Perrier-Jouët Belle Époque, Champagne, FR - 375
Dom Pérignon, Champagne, FR - 510
Dom Pérignon MURAKAMI, Champagne, FR - 750
Krug, Champagne, FR - 620
Dom Pérignon, Basquiat Edition, Champagne, FR - 799

BRUT ROSÉ

Moët & Chandon, Champagne, FR - 150
Billecart-Salmon, Champagne, FR - 220
EPC, Champagne, FR - 145
Charles Heidsieck, Champagne, FR - 325

BLANC DE BLANCS

Billecart-Salmon, Champagne, FR - 200
EPC, Champagne, FR - 145
Perrier-Jouët, Champagne, FR - 170

BLANC DE NOIRS

EPC, Champagne, FR - 145

CHILDREN'S TEA

TO START

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

SAVORY INDULGENCES

Hot Dog Croissant
Grilled Cheese Sandwich
Peanut Butter & Jelly Sandwich
- PAIRED WITH -
White Down Silver Needle, China, White Tea

SCONES

L'Original
Cinnamon & Chocolate Chip
Seasonal Preserves & English Double Cream

TEA CAKES & PASTRIES

Artisan Noël Roulade - *Chocolate Sponge Cake with Caramel Cream*
Santa's Gift - *Honey, Ginger & Vanilla Mousse with Apple Gelée*
Winter Wonderland Christmas Tree - *Fig & Orange Cheesecake*

- PAIRED WITH -
Lapsang Souchong Wild, China, Black Tea

\$35 per child plus tax & service charge

AFTERNOON TEA

- P L A N T - B A S E D -

TO START

Langlois, Brut, Loire, FR

-or-

San Mon, Non-Alcoholic Prosecco, Vittorio Veneto, ITA

SAVORY INDULGENCES

Spiced Pumpkin Pie Tartelette

Potato Salad with Coriander Chutney

Beet Hummus on Pita

Basil Cream Cheese - *Tomato, Arugula on Focaccia*

Cucumber Sandwich - *Citrus Spread on Sourdough*

- PAIRED WITH -

White Down Silver Needle, China, White Tea

SCONES

L'Original

Cinnamon & Chocolate Chip

Seasonal Preserves

TEA CAKES & PASTRIES

Wild Berry Cake

Orange Flan with Candied Orange Zest

Ginger Cookie Bites

- PAIRED WITH -

Lapsang Souchong Wild, China, Black Tea

\$85 per person plus tax & service charge

CHAMPAGNES

- B Y T H E G L A S S -

CHAMPAGNE FLIGHT

Perrier-Jouët Rosé, Ruinart Rosé & Billecart Rosé, Champagne, FR - 85

Perrier-Jouët Brut, Brut Rosé & Blanc de Blancs, Champagne, FR - 55

EPC Brut Rosé, Blanc de Blancs & Blanc de Noirs, Champagne, FR - 65

BRUT

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

Moët & Chandon, Champagne, FR - 18 / 85

BRUT ROSÉ

Perrier-Jouët, Champagne, FR - 28 / 135

Moët & Chandon, Champagne, FR - 25 / 120

Charles Cazanove, Champagne, FR - 18 / 85

Ruinart, Champagne, FR - 52 / 245

EPC, Champagne, FR - 30 / 145

BLANC DE BLANCS

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

Perrier-Jouët, Champagne, FR - 35 / 170

EPC, Champagne, FR - 30 / 145

COCKTAILS

AFTERNOON PUNCH - 24

Kryö Rhubarb Gin, Rose Water, Lemon

ESPRESSO MARTINI - 20

Grey Goose Vodka, Borghetti, Demerara, Cold Brew

APEROL SPRITZ - 18

MIMOSA - 17

Champagne, Orange Juice

HOT CHOCOLATE

Housemade Cocoa with Whipped Cream

10

+\$1 dairy free milk

+\$5 make it spiked - *grand marnier, frangelico, kahlua, bailey's, licor 43*

AFTERNOON TEA

TO START

Langlois, Brut, Loire, FR

-or-

San Mon, Non-Alcoholic Prosecco, Vittorio Veneto, ITA

SAVORY INDULGENCES

Artisan Quiche - *Truffle, Ham, Comté Cheese*

Egg Salad - *Citrus Lobster Tartare on Croissant*

Turkey Sandwich - *Whisky-Aged Cheddar, Cherry Jam, Arugula on Molasses Wheat*

Coronation Chicken Salad - *Mango Chutney, Curry Spice on Challah Bread*

Cucumber Sandwich - *Mint Cream Cheese on Sourdough*

- PAIRED WITH -

White Down Silver Needle, China, White Tea

SCONES

L'Original

Cinnamon & Chocolate Chip

Seasonal Preserves & English Double Cream

TEA CAKES & PASTRIES

Artisan Noël Roulade - *Chocolate Sponge Cake with Caramel Cream*

Santa's Gift - *Honey, Ginger & Vanilla Mousse with Apple Gelée*

Winter Wonderland Christmas Tree - *Fig & Orange Cheesecake*

- PAIRED WITH -

Lapsang Souchong Wild, China, Black Tea

\$85 per person plus tax & service charge

CAVIAR

REGIIS OVA

Siberian Baerii 1oz - 95

Ossetra 1oz - 196

Golden Kaluga Hybrid 1oz - 237

- SERVED WITH -
Traditional Accoutrements & Housemade Blinis

EXTRAS

CAVIAR SLIDER - 47

1/2 oz Regiis Ova Caviar, Housemade Buttery Brioche Bun, Crème Fraîche

CAVIAR FLIGHT - 55

One Spoon of Each

SMOKED SALMON BUN - 14

Housemade Black Brioche, Crème Fraîche, Spiced Pickled Fennel

SMOKED SALMON MINI PLATTER - 22

Smoked Salmon, Crème Fraîche,
Capers, Dill, Housemade Blinis

*please let your server know of any dietary restrictions prior to placing your order.
*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk
of foodborne illness, especially if you have certain medical conditions.*

COCKTAILS -AND- WINE

