



THE FRENCH ROOM

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THE FRENCH ROOM



VALENTINE'S DAY TEA
2026

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

- JANE AUSTEN

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

Charles Heidsieck, Champagne, FR - 235
Perrier-Jouët Belle Époque, Champagne, FR - 375
Dom Pérignon, Champagne, FR - 510
Krug, Champagne, FR - 620
Dom Pérignon, Murakami Edition, Champagne, FR - 750
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
Ruinart, Champagne, FR - 245
EPC, Champagne, FR - 145
Perrier-Jouët, Champagne, FR - 170

BLANC DE NOIRS

EPC, Champagne, FR - 145

CHAMPAGNES
- BY THE GLASS -

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

Billecart, Champagne, FR - 45 / 220

Ruinart, Champagne, FR - 52 / 245

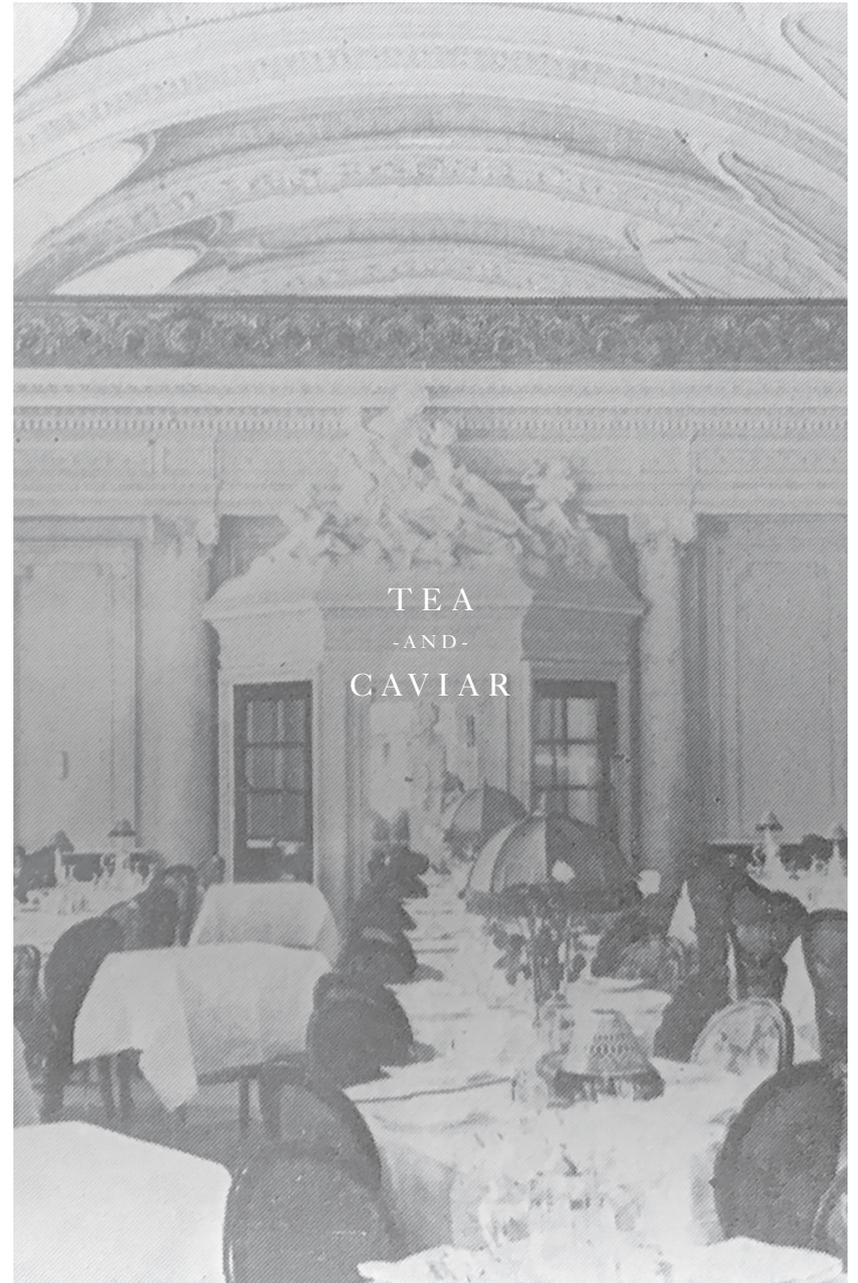
EPC, Champagne, FR - 30 / 145

BLANC DE BLANCS

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

Perrier-Jouët, Champagne, FR - 35 / 170

EPC, Champagne, FR - 30 / 145



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 -

Shi Feng Long Jing Premium, China, Green Tea

SCONES

L'Original

White Chocolate & Raspberry

Seasonal Preserves & English Double Cream

TEA CAKES & PASTRIES

Raspberry Matcha Chocolate Tart - *Matcha Frangipane, Raspberry Jam & Whipped Ganache*

Cocoa Hazelnut Choux - *Coffee Mascarpone, Hazelnut Praline*

Brownie "Strawberry d'Amour" - *White Chocolate, Strawberry Crisp Ganache*

- PAIRED WITH -

Mangalam Estate Super Premium Assam, India, Black Tea

\$35 per child plus tax & service charge

COCKTAILS

AFTERNOON PUNCH - 24

Kyrö Rhubarb Gin, Rose Water, Lemon

ESPRESSO MARTINI - 20

Grey Goose Vodka, Borghetti, Demerara, Cold Brew

APEROL SPRITZ - 18

MIMOSA - 17

Champagne, Orange Juice

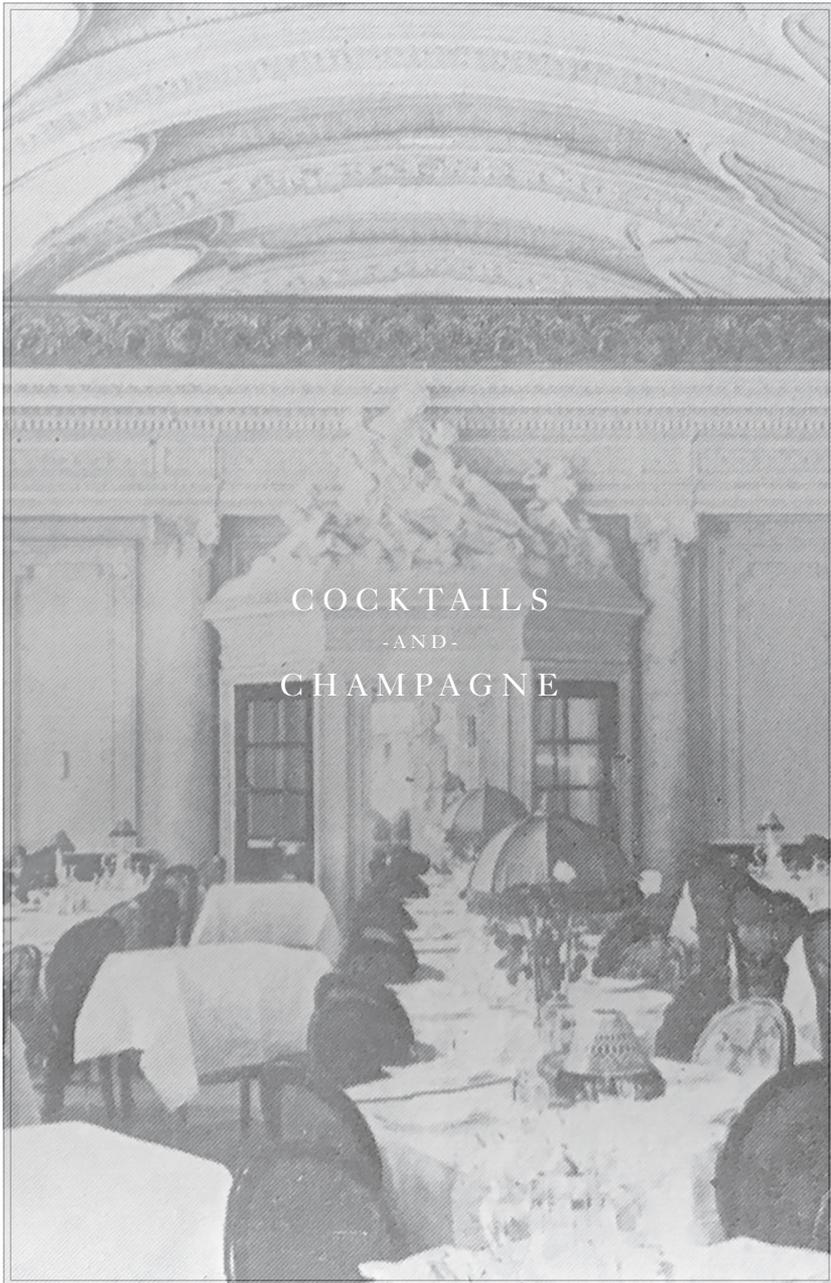
HOT CHOCOLATE

Housemade Cocoa with Whipped Cream

10

dairy-free milk available

+\$5 make it spiked - *Grand Marnier, Frangelico, Kahlua, Bailey's, Licor 43*



COCKTAILS
-AND-
CHAMPAGNE

AFTERNOON TEA

- PLANT-BASED -

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 -

Shi Feng Long Jing Premium, China, Green Tea

SCONES

L'Original

White Chocolate & Raspberry

Seasonal Preserves

TEA CAKES & PASTRIES

Date Brownie - *Citrus Spread on Sourdough*

Strawberry Shortcake Cookie

Tiramisu Cake

- PAIRED WITH -

Mangalam Estate Super Premium Assam, India, Black Tea

\$80 per person plus tax & service charge

AFTERNOON TEA

TO START

Langlois, Brut, Loire, FR

-or-

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

SAVORY INDULGENCES

Basil Muffin - *Strawberry Tartare, Ginger Chantilly*

Croque Monsieur - *Braised Wagyu, Comté & Gruyère Sauce, Shaved Black Truffle*

Turkey Sandwich - *Aged Gouda, Arugula, Spiced Orange Marmalade on Molasses Bread*

Chicken Sandwich - *Pickled Red Onion, Tarragon Mayonnaise on Challah Bread*

Cucumber Sandwich - *Mint Cream Cheese on Sourdough*

- PAIRED WITH -

Shi Feng Long Jing Premium, China, Green Tea

SCONES

L'Original

White Chocolate & Raspberry

Seasonal Preserves & English Double Cream

TEA CAKES & PASTRIES

Raspberry Matcha Chocolate Tart - *Matcha Frangipane, Raspberry Jam & Whipped Ganache*

Cocoa Hazelnut Choux - *Coffee Mascarpone, Hazelnut Praline*

Brownie "Strawberry d'Amour" - *White Chocolate, Strawberry Crisp Ganache*

- PAIRED WITH -

Mangalam Estate Super Premium Assam, India, Black Tea

\$80 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 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.*