

Our Afternoon Tea

Traditional Afternoon Tea

47.- per person

One tea of your choice served with:

- Smoked salmon
- Cheddar and tomato
- Roast ham and mustard
- Cucumber
- Free-range egg mayonnaise
- Chicken mayonnaise with chopped almonds

A warm selection of freshly baked scones served with Gruyere double cream and homemade jam

A selection of Tea Pastries including:

- Cheese cake Eclair
- Cupcake Tartlets
- Macarons

Champagne Afternoon Tea

59.- per person

Enjoy the Traditional Afternoon Tea selection
With a glass of Ruinart "Brut" Champagne

If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes.

Prices in CHF, VAT 8% and service included

Quai du Mont-Blanc 17, 1201 Geneva, Switzerland

+41 22 906 55 14 | www.dangleterrehotel.com | angleterre@rchmail.com |



The Window's Buffet Brunch

On Sundays, from 12pm - 2pm

Brunch

89.- per person

Come and discover the splendid brunch at the hotel d'Angleterre every Sunday from 12pm to 2pm. With its remarkable view over the Lac Lemman and the Mont-Blanc, the British chic Windows restaurant offers an outstanding surroundings combining privacy and elegance with a personalized service.

Amongst friends or family, come and enjoy the brunch and taste the delicious meals prepared by our Chef Michael Coquelle. The menu changes every two weeks in accordance with the best seasonal products.

Everything starts with breakfast essentials: butter, jam, pastries, cereals and yogurts.

To pursue with your meal, enjoy the starters carefully created by the Chef; delicatessen, seasonal salads, salmon or the soup of the moment will satisfy your tastes.

To follow, eggs « à la minute » prepared according to your wish and for the main course a choice between meat, fish or a vegetarian meal.

To end this brunch, the Chef proposes you a nice cheese selection and a sumptuous desserts buffet with seasonal tarts, homemade cakes and a delicious sweets selection according to the best seasonal products.

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During the Afternoon

Served during Week

Starters

Cesar salad with chicken, salmon or prawns 38.-

Tomatoes, burrata and basil 32.-

 **Bea's chicken soup** with miniature chicken pies 29.-

Sandwiches

Croque-Monsieur and salad 35.-

Club Sandwich 38.-

Vegetarian Club Sandwich on brown bread 38.-

Hamburger or Cheeseburger 35.-

All our sandwiches are served with French fries

Pasta and Risotto

Risotto of the day 39.-

Casarecce with bolognese, Napolitan or all'arabiata sauce 29.-

Dishes marked  are signature recipes of the founder and president of Red Carnation Hotels, Bea Tollman

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During the Afternoon

Fish

-  **Grilled or Meunière Dover sole** 79.-
"Belle de Fontenay" potatoes steamed with fresh herbs

Meats

- Grilled hand-chopped steak** 49.-
Pont-Neuf potatoes, cherry tomatoes and candied shallots
- Grilled fillet of beef** 72.-
"Café de Paris " butter and French Fries
- Veal Milanese** 55.-
Served with rocket salad, cherry tomatoes and golden fries

Side dishes:

- Selection of:** 10.-
Seasonal steamed vegetables, Brussels sprouts
Creamed or steamed spinach, mousseline mash,
Rock salted fries, basmati rice

Selection of cheeses

- Selection of Cheeses 22.-
Goat's cheese nems with salad 22.-

Origin of meats: Beef and veal from Switzerland, poultry from France and Switzerland, free-range eggs from Switzerland. Dishes marked  are signature recipes of the founder and president of Red Carnation Hotels, Bea Tollman.

During the Afternoon

Exquisite Temptations

Three scones (plain, raisins, chocolate)	9.-
Two slices of cake of your choice	10.-
Selection of pastries from our trolley	16.-

Desserts

Crème Brûlée	16.-
Panna Cotta with fresh fruits	16.-
 Rice Pudding with fresh whipped cream Salty caramel sauce caramelized dried nuts	15.-
 American "Cheese cake"	16.-

Homemade ice cream or sherbets

Homemade ice creams	15.-
Vanilla, Pistachio, Coffee, Chocolate, Toffee	
Homemade sherbets	15.-
Red Fruits, Lemon, Green Apple, Exotic Fruits, Strawberry, apricot, peppermint & Verbena	

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