



# *LES OLYMPIQUES!* **AFTERNOON TEA** MENU

26th July - 10th August

## **OPEN SANDWICHES**

*Jambon beurre*  
*Pâté & cornichon*  
*Tuna niçoise*

## **SAVOURIES**

*Quiche Lorraine*  
*Golden fishcake*

## **CAKES & SWEETS**

*Blue raspberry macaron*  
*Chocolate orange profiterole*  
*Framboise & champagne jelly*  
*Tarte au citron*  
*Pistachio cake*

All dishes are freshly prepared. Please let a member of staff know if you have any special dietary requirements or for allergen advice and information. Upon request, a number of our dishes can also be adapted to accommodate allergies and dietary requirements. Whilst we have kitchen protocols in place designed to address the risk of cross-contamination of allergens, our kitchens are busy environments. As such, we cannot guarantee the total absence of allergens in our kitchens. If you have any questions please do not hesitate to ask one of our team. An allergen folder is available upon request from a member of our team.