

Gourmet Getaway

Le Goûter

Le Goûter comes from the French verb, goûter, which means to taste; it is pronounced “le goo tay”. It’s the British equivalent of afternoon tea, sometimes called “high tea”, where you eat something to keep you going until dinner. The French traditionally eat dinner around 8pm (sometimes later), so the goûter can involve a little more food than just a cake or two.

Served with a glass of Bruno Paillard Champagne

Sélection complète de thés en feuilles, cafés ou chocolat chaud

A selection of loose leaf teas, coffee or hot chocolate

Bisous meringués aux fruits arc-en-ciel, crème vanille

Rainbow fruit meringue kisses, vanilla cream

Eclairs au chocolat et espresso

Chocolate and espresso éclairs

Tartes aux fruits et vanille

Seasonal glazed fruit tarts

Torsade au chocolat

Chocolate twist

Crêpes aux bleuets, sirop d'érable et crème

Pancakes with blueberries, maple syrup and cream



All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.