

NICOLAS ROUZAUD

AT THE CONNAUGHT

With the precision and attention to detail of a *maitre bijoutier*, Nicolas transforms exceptional raw materials into dazzling gems.

Nature and the changing seasons are incredibly important to him, he celebrates the best fruit in season every month by unveiling a new creation.

Nicolas was recently the Executive Pastry Chef of The Connaught in London and launched his patisserie where he established his signature style: fruit tarts using whole fresh and seasonal fruits.

SINGLE PATISSERIE

IN/OUT

17/14

Hazelnut Paris-Brest 710 kcal

Raspberry Tartelette 517 kcal

Rhubarb Tart 432 kcal

St. Honoré 214 kcal

Lemon Cheesecake 586 kcal

Chocolate & Tonka Tartelette 595 kcal

Strawberry Tartelette 328 kcal

Signature NR Pecan & Vanilla 541 kcal

Flan Parisien 499 kcal

12/10

Connaughty Hound 739 kcal

19/17

BREAKFAST PASTRIES

Croissant 179 kcal

4.75 / 3.75

Trio Pain au Chocolat 421 kcal

6 / 5

Danish of the Day

4.75 / 3.75

Please Inform us of any allergies and/ or dietary requirements. All prices are Inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill. Calorie figures are approximative.

GÂTEAUX DE VOYAGE

IN/OUT

Lemon Madeleine 108kcal

4.5 / 3.5

Hazelnut Financier 230 kcal

5.25 / 4.25

Cookie 480 kcal

9 / 7

SCONE

8.5 / 5.5

Plain Scone 356kcal

Wholemeal & Raisin Scone 319kcal

SAVOURY

17 / 14

Beef Pastrami Sandwich 362 kcal

Smoked Salmon Éclair 223 kcal

Egg Mayonnaise Brioche 243 kcal

LARGE CAKES MADE TO ORDER

(we require 48h notice)

For four / six / eight people

50 / 70 / 90

CREAM TEA

Choice of a classic tea, assortments of scones served with clotted cream & jam.

Paired with a glass of Billecart-Salmon Brut	50
Paired with a glass of Billecart-Salmon Rose	55
Paired with a glass of Sparkling Grape Juice	32

BY THE GLASS (125ML)

Billecart-Salmon, Brut Reserve	28
Billecart-Salmon Rose	35
Mimosa	25
Sparkling Grape Juice	12

SOFT DRINKS

Ginger Kombucha	8.5
Fresh Orange Juice	8.5/5

ICED DRINKS

	IN/OUT
Iced Peach Tea	9/ 7
Iced Berry Tea	9/ 7
Iced Latte/ Iced Tea	8.5/ 5
Iced Matcha Latte	10.5/ 7.5

COFFEES

Espresso/ Macchiato/ Cortado	8.5 / 5
Cappuccino	8.5 / 5
Latte	8.5 / 5
Flat White	8.5 / 5
Americano	8.5 / 5
Spanish Latte	9 / 7

CLASSIC TEAS

Matcha Latte	10.5 / 7.5
Assam Gold Blend	8.5 / 5
Earl Grey	8.5 / 5
Darjeeling Second Flush	8.5 / 5
Chai	8.5 / 5
Yunna Green Tea	8.5 / 5
Jasmine Silver Needle	8.5 / 5

SEASONAL TEAS

Rhubarb	8.5 / 5
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The refreshing taste of rhubarb with a delightful touch of sweet cream.

Chocolate	8.5 / 5
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A luxurious blend of rich black tea and creamy cocoa

HOT CHOCOLATE

Homemade Hot Chocolate	12.25 / 8.5
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SIGNATURE CREATION

Nicolas Rouzaud has a deep passion for crafting irresistible patisseries that balance sweet fresh fruit and buttery pastry, captivating all five senses. Nature and the changing seasons are at the heart of his craft, making sure to only pick the best seasonal and local products.

Nicolas' signature pastries, include exclusive creations inspired by the culture of each destination, along with beloved patisseries such as the raspberry tart, the Paris Brest or the St-Honoré.



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