

MERCHANT
THE MERCHANT HOTEL BELFAST

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**KRUG GRANDE
CUVÉE CHAMPAGNE
AFTERNOON TEA
MENU**



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The Merchant - Krug Grande Cuvée Champagne Afternoon Tea Menu

Krug Grande Cuvée is the archetype of Krug's crafting philosophy and savoir faire. It is an extraordinary blend of around 120 wines from ten or more different vintages, giving it a unique fullness of flavours and aromas. As you taste it, notes of toasted bread, hazelnut, nougat, barley sugar and jellied fruits may take you by surprise.

Krug Grande Cuvée is one of the world's highest rated Champagnes which is frequently scored 95+ out of 100 by industry experts.

◆ Caviar

Our Royal Beluga Caviar is imported specially for The Merchant Hotel. It is harvested from the Huso Huso sturgeon and originates from the Caspian Sea. This is served with a traditional garnish, buckwheat blinis and melba toast.

◆ Bakery

Goats cheese tart
Walnut and maple bread
Banana bread

◆ Pâtisserie

Assortment of cakes and pastries including;
Milk chocolate and orange chocolate crèmeux
Blackberry Bakewell tart
Coffee and praline éclair
Caramel and chocolate gateau
Macaron from our seasonal collection

Krug Champagne Afternoon Tea Monday - Sunday

2 people - £275 — 3 people - £300
4 people - £325 — 5 people - £350

Price includes one bottle of Krug Grande Cuvée irrespective of party size (for up to five people)

◆ Recommended Teas

Darjeeling First Flush

Grown in the Maharani Hills of Darjeeling's North Kurseong province this rare tea is picked from 100% Camellia Sinensis bushes. The tea is characterized by its intensive fresh floral taste and lingering flavour.

◆ Black Teas

Fairtrade Merchant Tea Blend

A malty Assam blended with a light crisp Tanzanian tea to create a fresh, full flavoured cup. Best served with a dash of milk.

Fairtrade Assam

Assam that is picked in the late spring in India, It produces a shiny, deep copper cup and has a moderately spicy and strong malty character

Lapsang Souchong (China Keemun)

Distinctive, smokey character with cocoa overtones. Best served black.

Fairtrade Organic Darjeeling

Grown in the Rong Bong valley in North India. A light, slightly perfumed, malty and fragrant tea. Best served black.

Fairtrade Organic Earl Grey Blue Flower

A whole leaf Assam sprinkled with blue cornflower petals providing a coppery walnut coloured infusion. A rounded and rich tea perfumed with intense citrus notes.

◆ Fairtrade Organic Green Tea

Sencha

A beautiful spear head shaped Chinese leaf tea that transforms into plump juicy leaves once infused giving a fresh sweet taste.

Green Tea Ginseng

A Chinese green tea scented with ginseng, ginger and pineapple pieces. A glowing pale pine green cup with a fragrant sweet finish.

Jasmine Flower Green Tea

This is a wonderful, highly aromatic tea for those who enjoy the scent of jasmine and a fresh fragrance. Light yellow in colour and has an intense, sweet bouquet of jasmine.

Moroccan Mint Green Tea

Also known as 'Berber Whisky'. A traditional Moroccan blend of green tea and spearmint. Mild green in colour and has all the qualities of a healthy green tea with a fresh mint finish.

◆ Herbal Infused Teas

Peppermint

100% fresh dried whole peppermint leaf. Perfumed, cooling and cleansing notes with a tingly, minty fresh taste.

Organic Chamomile

Organically grown light golden chamomile flowers give a sweet fragrant taste with a distinctive chamomile tang.

Mango Tea

A delicious and refreshing black china tea, lightly infused with dried mango fruit pieces. A tropical sweet and slightly smokey character.

Green Rooibos Citrus

Organically grown Red Bush Rooibos with citrus peel and lemon oil. Sweet lemon, caffeine free, herbal tea.

Apple Loves Mint

Apple, papaya, baby rose buds and peppermint. A refreshing light fruit blend finished with fresh mint and rose.

Red Berry

A mixed blend of dried fruits including elderberries, blackberries, strawberries and raspberries give this rich red fruit tea a jammy punch with a sweet autumn berry warmth and slightly tart taste.

For full details of allergens in all of our dishes, please ask a member of staff to see our allergen matrix. 10% discretionary service charge will be added to your bill.