

AFTERNOON TEA

MON-SUN 14-17.00

- Traditional Afternoon Tea** 575,-
Consisting of a mouthwatering array of sandwiches with a variety of Swedish fillings, delicate pastries, cakes and scones served with selected specialties and the Finest Tea Blend of Grand Hôtel.
- Champagne Afternoon Tea** 750,-
With a glass of "R" de Ruinart Champagne
- Blanc de Blancs Afternoon Tea** 850,-
With a glass of Ruinart Blanc de Blancs Champagne
- Pink Afternoon Tea** 895,-
With a glass of Ruinart Rosé Champagne
- Sparkling Non-Alcoholic Afternoon Tea** 645,-
With a glass of Petterson & Munthe Sparkling Tea from Gotland

TEA

- Finest Tea Blend of Grand Hôtel** 72,-
This blend is mainly based on teas from China Keemun and Yunnan. The lingering taste adds to the richness expertly blended combination of teas from five main tea regions of Sri Lanka. A unique tea for our guests blended and supplied by the Tea Centre of Stockholm.
- Tukvar, Darjeeling, India** 74,-
Darjeeling are high altitude teas, cultivated on plantation between 400 and 2500 meter above sea level, in the foothills of the Himalayas. The English started the first plantation in 1856 and named it Tukvar.
- Hajua, Assam, India** 74,-
The Assam province is situated in northeast India. This low-lying, fertile region produces more than half of India's tea. A very good Assam has a large leaf and a high bud count. It gives an amber-coloured liqueur with a sustained scent. Of very great finesse, the taste is flowery and long lasting.
- Dimbula, Sri Lanka** 74,-
The district around Dimbula is drenched by the monsoon rains from June to September. The teas are full-bodied and astringent. They produce a light infusion and a dark liquor.
- Yunnan, China, svart te** 74,-
Yunnan is a high altitude tea, which produce a highly coloured infusion. It is a round, full tea with no bitterness and long lasting flavour.

- Jasmine Monkey King, China** 77,-
Processed in the Fukien province of China, the night blooming flower is picked in the morning and kept in a cool place until nightfall. Just as the Jasmine opens, they are blended with the tea, that absorbs the Jasmine fragrance, a process repeated seven times throughout the night.
- Fancy Oolong Butterfly, Taiwan** 92,-
A superb semi fermented tea. All the qualities of Oolong teas are well defined in this tea. It is woody and honeyed, round and long lasting in the mouth. This is the tea to sample first when discovering these typical Taiwanese teas. It must be drunk alone, with nothing added.
- Tarry Lapsang Souchong, Taiwan** 74,-
Tea's, distinctive for their smoky, tarry flavour, said to have been invented some time during the Qing Dynasty between 1644 and 1912. Black twisted shiny pieces of leaf that give a dark red liquor with a smoky aroma and taste. Drink without milk.
- Sencha KKH2, Japan** 95,-
The Japanese traditionally drink green tea, and of the eight or nine different types manufactured. Sencha is the everyday brew. Flat green needles that give a clear, pale yellow liquor with a delicate, herby, pungent taste.
- Earl Grey** 74,-
Bergamot flavoured tea. A high quality tea from the plateau of Yunnan Province in China has been discreetly flavoured with bergamot fragrance. A divine tea.
- Green Gunpowder, Organic, China** 77,-
Probably the most popular green tea from Zhejiang, south of Shanghai. The name "Gunpowder" is due to that the tea is rolled into small balls which crackle when brewed. The tea has an original taste, as well as a strong and tangy aroma. If one prefers a milder tea the first brew can be poured out, and the second offers the tender soul of the tea.
- Speciality Coffee** 95,-
Honey processed Arabica beans from the Sidamo region in Etiopia. Roasted by Kersh Kaffe in Gustavsberg.

