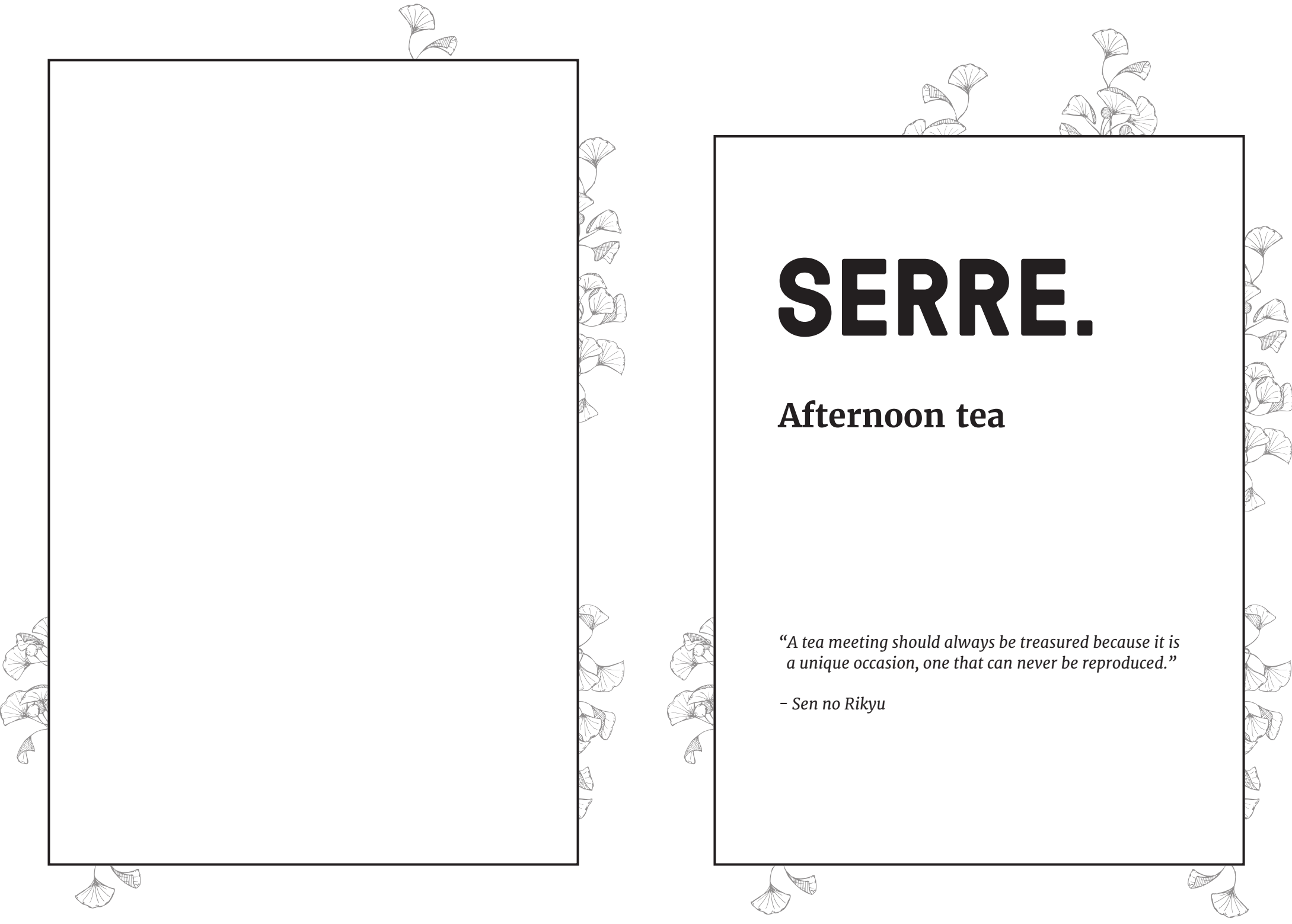


The entire page is decorated with delicate line drawings of ginkgo leaves. Some leaves are positioned at the top and bottom edges, while others are arranged in vertical columns along the right and left sides of the page, framing the central content.

SERRE.

Afternoon tea

*“A tea meeting should always be treasured because it is
a unique occasion, one that can never be reproduced.”*

– Sen no Rikyu

Afternoon tea

Afternoon tea was introduced in the 1840s by Anna Maria Russell, the 7th Duchess of Bedford, who began enjoying tea and light refreshments to bridge the gap between lunch and dinner. The tradition soon became popular among high society and was embraced by Queen Victoria at her Buckingham Palace garden parties.

Tea ceremonies had already been celebrated in Japan since the 16th century, guided by the philosophy of Sen no Rikyū. Held in simple tatami rooms with seasonal flowers and calligraphy, these ceremonies became an important part of Japanese culture and continue to influence tea traditions today.

At Serre, we combine inspiration from our Japanese heritage, local surroundings, and seasonal ingredients to create our afternoon tea experience, alongside a curated tea selection from JING Tea.

Royal afternoon tea | 69

- Cuvée Okura, sparkling wine
- Serre's savoury selection
- Scones & cream
- Sweet selection
- Your choice of tea and coffee

Afternoon tea | 55

- Serre's savoury selection
- Scones & cream
- Sweet selection
- Your choice of tea and coffee

Serre's savoury selection

Smoked rib-eye

Brioche, chives & ponzu

Lobster

Swiss chard, bisque & koji oil

Mushroom

Shjimeji & yuzu kosho

Smoked salmon

Daikon & Ikura

Scones

Sweet

Vanilla scone served with clotted cream & pear vanilla compote with pumpkin spice

Savory

Scone with Emmentaler, bell peppers & pepper cream cheese

Sweet selection

Choco Choux

Chocolate, hazelnut & caramel

Lemon pie

Lemon cream with soft meringue & verbena tea leaf

Tart Tropezien

Sweet brioche with orange & vanilla cream

Macaron

Pecan & caramel

Madeleine

Kinako & roasted white chocolate