



# LE GLASS HOUSE

**WINE BAR  
TAPAS**

**TEA ROOM**

## Our Teas from Palais des Thés

### Flavoured teas



#### Blue of London

Exceptional Earl Grey that pairs one of the best black teas in the world, Yunnan, with a fresh, delicate bergamot. A remarkably refined and perfectly balanced blend.

#### Russian Tea - 7 agrumes

Outstanding blend of black teas evoking lemon, lime, sweet orange, grapefruit, bergamot and mandarin.

#### Lovers Tea

Voluptuous and fragrant blend of black tea, apple, almond, cinnamon and vanilla, spiced up with a hint of ginger. Rich and sensual, fruity and spicy it will seduce the lovers of gourmet tea !

#### Monks Tea

Rare blend of perfumed black and green tea inspired by an ancient recipe created in a Tibetan monastery. Marigold petals, vanilla bean, jasmine and bergamot notes.

#### Green Mint Tea

Green tea from China with mint leaves. Refreshing and thirst-quenching beverage, it's the ultimate mint tea.

#### Thé du Hammam

Fruity blend which evokes the fragrances used to perfume the hammam: roses, green dates, red fruits and orange flower water. Sprinkled with flower petals in the purest of eastern traditions. Subtle combination of Chinese green tea, celebrated for its freshness and thirst-quenching properties and rich fruit aromas.

## Carbonneau Wines



#### Life of Carbonneau

Sparkling (Sémillon)

5€ 15€

#### Margot - White

Sauvignon blanc

4€ 11€

A bright pale yellow robe with silver highlights. A very expressive and complex nose combining grapefruit, granny smith apples and passionfruit with surprising minerality. The attack is tangy and juicy dominated by citrus fruit. The final is long and refreshing.

#### Lulu - Rosé

4€ 11€

A pale powder rose colour with salmon highlights. The nose is delicious: boiled lollies, grenadine and sherbert. The attack is full and the palate soft with hints of pink grapefruit and candied citrus peel. The final is juicy and mouth-watering dominated by grapefruit zest.

#### Classique

Merlot - Malbec - Cabernet Sauvignon

4€ 11€

A beautiful cherry red colour. The nose is dominated by red berry fruit with hints of cocoa and candied fruit. A well balanced palate with a sweet attack, leading to a soft and round finish full of ripe, fresh fruit.

#### Séquoia

Merlot - Cabernet Franc - Cabernet Sauvignon

5€ 15€

An elegant garnet color. The nose is complex, redolent of red fruit, highlighted by fresh spice and cloves. It is a fleshy wine with smooth tannins. The long palate is underlined by black fruit with a hint of toast.

#### La Verrière

Merlot - Cabernet Franc

7€ 20,00€

The wine offers a complex bouquet of ripe wild fruit, blackcurrant and well balanced oak. It is full bodied with a long and toasty finish, evoking flavors of light tobacco, licorice and mocha on the palate.

# Grazing Boards



## *Aperitif Platter*

*Dip / Bread / Olives*

4 €

## *French Country Platter*

*Delicious with a glass of fruity Classique*

10 € / Pers.

## *Vegetarian Platter*

*We suggest a chilled glass of Lulu or Margot*

10 € / Pers.

## *Our partners*

We are members of the «Bienvenue à la Ferme» network since 2006. It allows us to be in direct contact with several producers throughout France. For our country platters we have selected some of these producers to assure you quality products.

The raw sheeps milk cheese is aged between 3 to 6 months and comes from the Ferme Agerria in the Pyrénées Atlantiques. It presents hints of flowers and fruit, dried fruits (almonds, hazelnuts) and dried grass (hay, ferns, etc.) all characteristics of this type of cheese.

The other cheeses come from the Fromagerie des Chaumes, in Saint-Antoine-de-Breuilh, 20min from Carbonneau.

The ham and paté comes from the Ferme Elizaldia in the Pyrénées Atlantiques where the pigs are fed exclusively on grain, peas or lucerne which gives a mature quality to the meat: the secret of all good charcuterie.

## *Classic teas*



### *Sencha Ariake*

Japanese green tea from the Kyushu province. Both smooth and stimulating, it's also rich in antioxidants with floral, herbal and iodised notes.

### *Big Ben*

Traditional English blend between Yunnan and Assam black teas. Both mild and invigorating, round and spicy.

### *Darjeeling - Margaret's Hope*

Fruity Darjeeling with a great character. Floral attack and very fruity (apple, grape), citrus, woody and a few honey, liquorice notes, combined with a freshness from herbal notes (fresh leaves).

## *Infusions and Rooibos*

### *Vahinés Rooibos*

Delicious pairing of vanilla and almond against a delicate rooibos backdrop, for a warm and sophisticated blend. This tea is entirely caffeine free and may be enjoyed any time of the day or evening.

### *Verbena Herbal Tea*

## Refreshments

### *Hot drinks*

Espresso	2,00 €
Flat White	3,00 €
Long Black	3,00 €
Cappucino	4,00 €
Hot Chocolate	4,00 €

### *Cold drinks*

Iced Tea	3,00 €
Iced Chocolate / Coffee	4,00 €
Lemonade	2,00 €
Fruit Juice by Alain Milliat	4,00 €

## From Jacquie's Kitchen



Homemade cake	4,00 €
Biscuits	1,50 €
Scones with jam & cream	4,00 €
Cupcakes and slices	3,00 €
Tea or Coffee «Gourmand» ( Assortment of cakes & tea or coffee of choice )	7,00 €

You can also pre-order whole cakes for a special occasion or  
just to enjoy at home  
or  
Pick a slice of your choice to go