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NICOLAS ROUZAUD  
AT THE CONNAUGHT

With the precision and attention to detail of a *maître 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.

**BY THE GLASS (125ml)**

Billecart-Slamon, Brut Reserve	28
Billecart-Salmon Rose	35
Mimosa	25

**SOFT DRINKS**

Ginger Kombucha	8.5
Fresh Orange Juice	9/ 6

**ICED DRINKS**

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

**IN/OUT**

**COFFEES**

	IN/OUT
Espresso/ Macchiato/ Cortado	6.5 / 4
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
The refreshing taste of rhubarb with a delightful touch of sweet cream.	
Chocolate	8.5 / 5
A luxurious blend of rich black tea and creamy cocoa.	

**HOT CHOCOLATE**

Homemade Hot Chocolate	12.25 / 8.5
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**IN/OUT**

6.5 / 4
8.5 / 5
8.5 / 5
8.5 / 5
8.5 / 5
9/ 7

**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 or the

Paris-Brest.

	IN/OUT		IN/OUT
<b>SINGLE PATISSERIE</b>	<b>17/14</b>	<b>GÂTEAUX DE VOYAGE</b>	<b>4.5 / 3.5</b>
Pistachio Paris-Brest 371 kcal		Lemon Madeleine 108 kcal	
Raspberry Tartelette 517 kcal		Cookie 480 kcal	9 / 7
Pecan Tart 688 kcal		<b>SCONE</b>	8 .5/ 5.5
St. Honore 241 kcal		Plain Scone 356 kcal	
Mont Blanc 465 kcal		Wholemeal & Raisin Scone 319 kcal	
Citrus Tart 345 kcal		<b>SAVOURY</b>	17 / 14
Chocolate & Tonka Tartelette 595 kcal		Salmon Gravlax Éclair 400 kcal	
Signature NR Pecan & Vanilla 541 kcal	12 / 10	Pumpkin Quiche & Mushroom Tart 486 kcal	
Flan Parisien 499 kcal	19 / 17	Egg Truffle Brioche 426 kcal	27 / 25
Connaughty Hound 739 kcal		<b>LARGE CAKES MADE TO ORDER</b>	
<b>BREAKFAST PASTRIES</b>		(we require 48h notice)	
Croissant 179 kcal	4.75 / 3.75	For four / six / eight people	50 / 70 / 90
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 approximate.

Executive Pastry Chef: Loic Carbonnet