

DELICIOUS BY DESIGN

The Connaught Patisserie is a jewel in the heart of Mayfair nestled at the side of The Connaught, and on majestic Mount Street.

We create delicious handmade delicacies to carry you through the day from the first morning croissant, to an afternoon patisserie with champagne, and beautifully boxed celebratory cakes to pick up on the way home for a special post-supper treat.

PÂTISSERIE FOR ONE

MADE TO ORDER  
SOMETHING TO PAIR

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	IN / OUT
<b>SINGLE PÂTISSERIE</b>	<b>12 / 9</b>
Hazelnut Paris-Brest	
Chestnut Mont Blanc	
Coconut & Pineapple Dacquoise	
Chocolate & Coffee Religieuse	
Apple Tatin	
Raspberry & Pistachio	
St. Honoré	
Lemon Pie	
Citrus Tart	
Chocolate & Tonka Tart	

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<b>OUR SIGNATURE CONNAUGHTY HOUND</b>	<b>14 / 12</b>
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<b>LARGE CAKES MADE TO ORDER</b>	
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For four / six / eight people	36 / 52 / 69
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<b>CHAMPAGNE</b>	
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<b>BY THE GLASS(125ML)</b>	
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Laurent-Perrier La Cuvée, Brut, NV	16
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Laurent-Perrier, Rosé, NV	19
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<b>BY THE BOTTLE</b>	
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1/4 Laurent-Perrier La Cuvée, Brut, NV	24 / 14
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1/4 Lanson, Rosé	28 / 18
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1/2 Laurent-Perrier La Cuvée, Brut, NV	45 / 25
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1/2 Ruinart Blanc de Blancs, NV	85 / 60
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*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 12.5% will be added to your bill.*

BEGIN YOUR DAY

TO TAKE HOME

SOMETHING SWEET

A TEATIME TREAT

SOMETHING SAVOURY

IN / OUT

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### BREAKFAST PASTRIES

Croissant	3 / 2
Pain au Chocolat	3 / 2
Danish of the Day	3.5 / 2.5

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### LOAF CAKES 20

Vanilla & Chocolate Marble Cake  
Maple Syrup Cake  
Lemon Drizzle Cake

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### GÂTEAUX DE VOYAGE

River Café Chocolate Nemesis	12 / 9
Lemon Madeleine	1.5 / 1
Pistachio Financier	2 / 1.5

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### SCONES 5 / 2.5

Plain Scone  
Wholemeal & Raisin Scone

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### SAVOURY

Organic Egg Mayonnaise Croissant, Confit Egg Yolk	12 / 9
Smoked Salmon Paris-Brest, Sour Cream	12 / 9
Cecina & Parmesan Tart	12 / 9

Executive Pastry Chef: Nicolas Rouzaud

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	IN / OUT
<b>COFFEE</b>	
Espresso	5.5 / 2.5
Cappuccino	6.5 / 3.5
Latte	6.5 / 3.5
Flat White	6.5 / 3.5
Americano	6.5 / 3.5
<b>TEA</b>	
English Breakfast	6.5 / 3.5
Earl Grey	
Darjeeling	
Assam	
Fuji Yama	
Jasmine	
Matcha	
<b>HOT CHOCOLATE</b>	
Homemade Hot Chocolate	8 / 5
<b>JUICE</b>	
Orange / Grapefruit / Green	6.5/3.5
<b>KOMBUCHA</b>	
Strawberry Tulsi	6
Citrus Saffron	
<b>WATER</b>	
Still	6.5
Sparkling	