



@nicolasrouzaud

nicolasrouzaud.com

# NICOLAS ROUZAUD

AT THE CONNAUGHT

With the precision and attention to detail of a *mître 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**

	<b>IN/OUT</b>
Iced Peach Tea	9/ 7
Iced Berry Tea	9/ 7
Iced Latte	8.5/ 5
Iced Matcha Latte	10.5/ 7.5

**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

Yunnan 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

**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.

**SINGLE PÂTISSERIE**

Pistachio Paris-Brest 371 kcal

Raspberry Tartelette 517 kcal

Pecan Tart 688 kcal

St. Honore 241 kcal

Lemon &amp; Buddha Hand Entremet 832 kcal

Rhubarb Tart 601kcal

Chocolate &amp; Tonka Tartelette 595 kcal

Signature NR Pecan &amp; Vanilla 541 kcal

Flan Parisien 499 kcal

Connaughty Hound 739 kcal

**IN/OUT****17/14**

12/ 10

19 / 17

**BREAKFAST PASTRIES**

Croissant 179 kcal

Trio Pain au Chocolat 421 kcal

Danish of the Day

4.75 / 3.75

6 / 5

4.75 / 3.75

**GÂTEAUX DE VOYAGE**

Lemon Madeleine 108 kcal

Cookie 480 kcal

**IN/OUT**

4.5 / 3.5

9 / 7

**SCONE**

Plain Scone 356 kcal

Wholemeal &amp; Raisin Scone 319 kcal

8 .5/ 5.5

**SAVOURY**

Salmon Gravlax Éclair 400 kcal

Beetroot &amp; Feta Cheese Tart 543kcal

Egg Truffle Brioche 426 kcal

17 / 14

27 / 25

**LARGE CAKES MADE TO ORDER**

(we require 48h notice)

For four / six / eight people

50 / 70 / 90

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