



@nicolasrouzaud

nicolasrouzaud.com

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

IN/OUT

Fresh Orange Juice	9/ 6
Organic FeverTree Lemonade	7.5/6

ICED DRINKS

IN/OUT

Iced Peach Tea	9/ 7
Iced Berry Tea	9/ 7
Iced Latte	8.5/ 5
Iced Matcha Latte	10.5 / 7.5
Saicho Sparkling Jasmine Tea	12 / 9
Saicho Sparkling Darjeeling Tea	12/9

MOCKTAILS

IN/OUT

NR Sunrise	11/9
Matcha Cloud	11/9

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.

	IN/OUT
SINGLE PATISSERIE	17/14
Cocoa & coffee Paris-Brest 495 kcal	
Raspberry Tartelette 517 kcal	
Pistachio Tart 518 kcal	
St. Honore 241 kcal	
Peach Verbena Tropezienne 274 kcal	
Fig & Cassis Tart 576 kcal	
Strawberry Charlotte 383 kcal	
Signature NR Pecan & Vanilla 541 kcal	
Flan Parisien 499 kcal	12/ 10
Connaughty Hound 739 kcal	19 / 17
BREAKFAST PASTRIES	
Croissant 179 kcal	4.75 / 3.75
Trio Pain au Chocolat 421 kcal	6 / 5
Danish of the Day	4.75 / 3.75

	IN/OUT
GÂTEAUX DE VOYAGE	
Lemon Madeleine 108 kcal	4.5 / 3.5
Cookie 480 kcal	9 / 7
Hazelnut Financier 216 kcal	5.25/4.25
SCONE	8 .5/ 5.5
Plain Scone 356 kcal	
Wholemeal & Raisin Scone 319 kcal	
SAVOURY	17 / 14
Salmon Gravlax Éclair 400 kcal	
Ratatouille Tart 274kcal	
Roast Veal Focaccia 503kcal	
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