



PANORAMA

AFTERNOON TEA MENU

THE MONTENOTTE AFTERNOON TEA

€45pp

Indulge in the timeless ritual of Traditional Afternoon Tea – delicate finger sandwiches, freshly baked scones, and exquisite pastries, all served with refined elegance.

ENHANCE YOUR EXPERIENCE

CLASSIC ELEGANCE

€59pp

Savor a luxurious afternoon tea experience paired with a glass of crisp, sparkling Cava – where timeless tradition meets effervescent elegance.

THE SPARKLING LUXE

€65pp

Elevate your afternoon tea with the refined sparkle of Copenhagen Sparkling Tea – a Danish creation blending organic teas and delicate bubbles for a sophisticated, alcohol-free experience.

THE GUSBOURNE EXPERIENCE

€69pp

Treat yourself to a truly exceptional experience - only at The Montenotte, where our afternoon tea is exclusively paired with Gusbourne Blanc de Blancs, a sparkling wine of unmatched delicacy and finesse.

SAVOR EXQUISITE LOOSE-LEAF INFUSIONS FROM RONNEFELDT'S PRESTIGIOUS COLLECTION

THE MONTENOTTE BLEND

A rich fusion of black tea and honeybush, finished with caramel notes.

TRADITIONAL IRISH BREAKFAST TEA

Especially selected Assams impart the deliciously intensive aroma to this classic tea.

EARL GREY TWIST

A delicate flowery autumn plucking blended with the refreshing citrus aroma.

GRANNY'S GARDEN

Fruity fresh rhubarb flavour rounded off with the delicate sweetness of Bourbon vanilla.

FRUITS OF PARADISE

Honeybush and the flavours of paradise with jackfruit, mango, pineapple and papaya.

MORGENTAU

A fascinating green tea composition with Sencha, flower petals and the delicate, fruity flavour of mango and lemon.

TRADITIONAL RONNEFELDT'S TEA SELECTION

CLASSIC GREEN
PEPPERMINT
CAMOMILE
VANILLA ROOIBOS

RED BERRY
SWEET GINGER
DARJEELING
ROSEHIP

SANDWICH SELECTION

KING FISH SMOKED SALMON

Lemon Gel, Baby Capers, Treacle Bread
(1A,3,4,7,8)

CUCUMBER WITH CREAM CHEESE

Dill and Mint on Tomato Bread
(1A,4,7)

IRISH ORGANIC CHICKEN BREAST

Tarragon Creamed Mayonnaise,
Granary Bread
(1A,4,7)

HEN'S EGG MAYONNAISE

Watercress, Quail's Egg, Brioche
(1A,4,7)

SWEET TREATS

RASPBERRY TARTLET

Lemon Curd, Raspberry Crèmeux,
Vanilla Cream
(1A,3,4)

EXOTIC MOUSSE WHITE CHOCOLATE CHEESECAKE

Mango, Coconut and Sablé Biscuit
(1A,4,7)

CARAMEL CHOUX BUN

Caramel Fudge and Chocolate Cream
(1A,4,7)

CLASSIC BATTENBERG CAKE

(1A,3,4,7)

FRESHLY BAKED TREATS

HOMEMADE PLAIN & FRUIT SCONES

Served with Glenallen Clotted Cream and Strawberry Jam

(1A,4,7)

Allergens: 1. Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats) 2. Peanuts 3.Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut) 4.Milk 5.Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp) 6.Mollusc 7.Eggs 8.Fish 9.Celery 10.Soya 11.Sesame Seeds 12.Mustard 13.Sulphur Dioxide and Sulphites 14.Lupin



THE
MONTENOTTE

