

Veuve Clicquot

Cakes & Bubbles Terrace Menu

Champagne & Sparkling Wines	125ml	Bottle
N.V. Veuve Clicquot, Yellow Label, Brut, FRA	£16	£85
N.V. Veuve Clicquot, Brut Rosé, FRA	£18	£105
N.V. Nyetimber, Classic Cuvee, Sussex, ENG	£18	£105
N.V. Ruinart, Blanc de Blancs, Brut. FRA	£23	£130
N.V. Ruinart, Brut Rosé, FRA		£120
2008 Dom Pérignon, FRA		£250
Non Alcoholic Bubbles	125ml	Bottle
So Jennie, Luxury Non Alcoholic Bubbles, le Manoir des Sacres	£13	£75
White Wine	175ml	Bottle
2018 Sauvignon Blanc, Le Vin de Levin, Loire Valley, FRA	£10	£38
2018 Riesling, Robert Weil, Rheingau, GER	£14	£60
2018 Chablis Premier Cru, Les Fourneaux, FRA	£16	£65
Rosé Wine	175ml	Bottle
Ultimate Provence, Rosé, Côtes de Provence, FRA	£12	£47
Red Wine	175ml	Bottle
2015 Chateau Gardegan, Bordeaux Superior, Bordeaux, FRA	£10	£38
2016 Bodegas Aalto, Ribera del Duero, SPA	£18	£75
2015 Rocca di Frassinello, Maremma, Tuscany, ITA	£20	£85
Sweet Wine	100ml	Bottle
2015 Tokaj, 1413, Disznoko, Edes Szamorodni, Tokaj, HUN 500ml	£13	£65
2012 Riesling, Spatlese, Graacher Himmelreich, Mosel, GER 750ml	£15	£105
1998 Chateau Coutet Barsac, FRA 375ml (served by COROVIN)	£24	£90

Please note some of our drinks may contain allergens.

All spirits are available in 25ml measures upon request,
for further information please ask your waiter



Cakes & Bubbles is a dessert and Champagne experience by Albert Adrià where diners are invited to enjoy a parade of exceptional desserts alongside a curated selection of champagnes and sparkling wines.

Available 12 noon to 10pm

Sweet Afternoon Bubbles Menu £36pp
with a glass of N.V Veuve Clicquot Brut £46pp

First

Cakes & Bubbles Chocolate Cork
Baklava pistachio pillows
Golden Egg Flan
“After Eight” strawberry and chocolate marshmallow

Second

The Rose: lychee, raspberry & rosewater

Third

The Cheese Cake with Baron Bigod Cheese, Hazelnut and White Chocolate

Drinks

Hot Chocolate £8 / Mango & orange juice £8
Pistachio agua fresca £9 / ABC Juice: apple, beetroot, carrot £9

The “Cheese Cake” £12

For the adventurous: A new concept of the cheesecake,
with Baron Bigod cheese, hazelnut and white chocolate

Cakes & Bubbles Chocolate Cork, 2 units £10

Warm Chocolate and Hazelnut Cake £10

With vanilla ice cream / Vegan option available

Baklava Pistachio Pillows, 2 units £10

With Moroccan tea £18

Golden Egg Flan £5

“After Eight”, 2units £7

Strawberry and chocolate marshmallow

Crispy ‘Air-Pancake’ £14

Filled with yoghurt foam & maple syrup butter

The Rose: lychee, raspberry & rosewater £10

Hotel Café Royal makes effort to comply with dietary requirements of our guests. If you have a food allergy or special requirement please inform a member of the team prior to placing your order. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the current rate.

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Cocktails

French 75 £15

Gin, lemon juice, sugar syrup,
Veuve Clicquot Yellow Label

Russian Spring Punch £15

Vodka, crème de cassis, lemon juice, sugar syrup,
Veuve Clicquot Yellow Label

Tommy's Margarita £15

Tequila, agave syrup, lime juice

Millionaire No. 1 £15

Jamaican Rum, Sloe Gin, Apricot Brandy,
lime juice, grenadine

Vieux Carre £15

Rye Whisky, Cognac, Mancino Rosso Vermouth, D.O.M.
Benedictine, Angostura bitters, Peychaud bitters

Virgin Strawberry Bellini (Non-Alcoholic) £10

Peach puree, strawberry syrup,
So Jenny Non-Alcoholic Bubbles

Passion & Bliss (Non-Alcoholic) £10

Pineapple Juice, passion fruit puree, vanilla syrup, lime juice,
cranberry juice

Beers & Ciders 330ml

Freedom Lager (4.3%) £8

Soundwave IPA (5.6%) £8

Old Engine Oil (6%) £8

Sassy Cider Rose (3%) £6

Sassy Cider Poire (3%) £6

Lucky Saint Unfiltered Low alcohol Lager (0.5%) £6

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