CAKES &BUBBLES

ALBERT ADRIÀ

Desserts



Chocolate Yuzu Castella (GF) £12



Matcha Basque Cheesecake (GF) £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



Thai Pomelo with Papaya Salad (GF) £9



Baklava Pistachio Pillows, 2 units £10 with Moroccan Tea £18

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 15% will be added to your bill.

All prices are inclusive of VAT at the current rate.

CAKES & BUBBLES

ALBERT ADRIÀ

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 all day

Sweet Afternoon Bubbles Menu £40 pp with a glass of N.V. Veuve Clicquot Brut £50 pp

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

CAKES & BUBBLES

ALBERT ADRIÀ

Desserts

"After Eight" (GF) 2 units £8

Strawberry and Chocolate Marshmallow



The Rose: Lychee, Raspberry & Rosewater (GF) £10



Classic Basque Burnt Cheesecake (GF) £9



Golden Egg Flan (GF) £6



Mocha Coffee Basque Cheesecake (GF) £9



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ALBERT ADRIÀ

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.

Sweet Afternoon Bubbles Vegan Menu £30 pp with a glass of N.V. Veuve Clicquot Brut £40 pp

First

Pistachio Agua Fresca Juice (GF) Thai Pomelo with Papaya Salad (GF)

Second

The Rose: Lychee, Raspberry & Rosewater (GF)

Third

Warm Chocolate & Hazelnut Cake with Almond Ice-Cream