

CAKES & BUBBLES

ALBERT
ADRIÀ

Drinks

Hot Chocolate £8
312Kcal

Mango and Orange Juice £8
101Kcal

ABC Juice: Apple, Beetroot, Carrot £9
111Kcal

The Cakes



Lemon Tart £15
179Kcal
Crunchy hazelnut, lemon, lemon marshmallow and hazelnut ice cream



Chocolate and Passion Fruit Tart £14
268Kcal
Chocolate and passion fruit tart with chocolate ice cream



Classic Basque Burnt Cheesecake (GF) £12 (TA) 
(Flavour of the year 2021, New York Times)
426Kcal
With a 'burnt' finish and very creamy, almost flan-like texture

The Special



Vegan Lemon 'Plum' Cake £5 (TA) 
195Kcal
With vegan yogurt, soy milk tofu and lemon peel

With Tea £12
2Kcal
(English Breakfast, Earl Grey, Darjeeling, Jasmin Pearls, Jade Tips, Peppermint, Moroccan, Chamomile, Lemongrass and Ginger, Matcha)

Fresh Bites



The Rose Lychee (GF) £10
2Kcal
A delicate taste of lychee, raspberry and rosewater

Orange Wedges with Balsamic Crystals (GF) £12
15Kcal (4 servings)
Four refreshing orange jelly wedges

 * (TA) Available for takeaway and delivery

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.

Adults need around 2000 kcal a day

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Sweet Bites



The “Cheese Cake” since 2015 £15 (TA) 462Kcal
(Famous dessert created at Tickets Restaurant in 2015)
Cheesecake with Baron Bigod cheese, hazelnut and white chocolate



The Éclair £6 (TA) 222Kcal
Chocolate covered light meringue with hazelnut cream



Cakes & Bubbles Corks £6 (TA) 166Kcal (1 serving)
Classic - Coffee sponge cake and chocolate mousse praline with crunchy feuilletine
Raspberry - Raspberry sponge cake and raspberry mousse praline with yogurt
Hazelnut - Hazelnut sponge cake and hazelnut mousse with passion fruit



Passion Golden Egg Flan (GF) £9 (TA) 46Kcal
Our version of the typical Spanish dessert “flan de huevo”



After Eight (GF / 2 servings) £10 (TA) 130Kcal (2 servings)
This light treat is a cloud of strawberry, raspberry and mint

Ice Creams



Ispahan - Rose, raspberry and lychee sorbet 205Kcal

Dark Chocolate - Dark chocolate sorbet 64% 200Kcal £8

Lavazza 1895 - Lavazza 1895 coffee and white miso 294Kcal



Yuzu and Chocolate Waffle £12 96Kcal
Ice cream sandwich made with yuzu and chocolate parfait, and basil waffle

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Sweet Afternoon Bubbles Menu £45 pp

With a glass of N.V. Veuve Clicquot Brut £60 pp

With a 3-course wine pairing £99 pp

Cakes & Bubbles is a dessert and Champagne experience by Albert Adrià where diners are invited to enjoy a parade of exceptional desserts.

Available all day.

First

The Éclair
Lemon 'Plum' Cake
Baklava Pistachio Pillows
Golden Egg Flan
Cakes & Bubbles Cork
After Eight,
Strawberry and Chocolate
Marshmallow

Second

The Rose, Lychee, Raspberry and
Rosewater

Third

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



Sweet Afternoon Bubbles menu (per person) 796Kcal

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