

CAKES & BUBBLES

ALBERT
ADRIÀ

Seasonal Desserts



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



Yuzu and Chocolate Waffle £14
96Kcal
Ice cream sandwich made with yuzu and chocolate parfait, and basil waffle



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



The Scone £8
75Kcal
Light meringue filled with Fennel pollen clotted cream & blueberry compote

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)

Ice Creams



Ispahan ^(GF) £8
205Kcal
Rose, raspberry and lychee sorbet



Lavazza 1895 ^(GF) £8
294Kcal
Lavazza 1895 coffee and white miso

 * (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 Rose (GF) £10
2Kcal

A delicate taste of lychee, raspberry and rosewater



Cakes & Bubbles Corks £6 (TA) £16 (TA)
166Kcal (1 serving) 498Kcal (3 servings)

- 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”



Raspberry After Eight (GF / 2 servings) £10 (TA)
130Kcal (2 servings)

This light treat is a cloud of strawberry, raspberry and mint

The Cakes



The “Cheese Cake” since 2015 To share £15 (TA)
462Kcal

(Famous dessert created at Tickets Restaurant in 2015)

Cheesecake with Baron Bigod cheese, hazelnut and white chocolate



Lemon Tart £15
179Kcal

Crunchy almond, lemon, lemon marshmallow and lemon ice cream



Classic Basque Burnt Cheesecake (GF) £12 (TA)
426Kcal

(Flavour of the year 2021, New York Times)

Cheesecake with a ‘burnt’ finish and creamy, flan-like texture



Chocolate Basque Burnt Cheesecake (GF) £12 (TA)
422Kcal

Chocolate Cheesecake with a ‘burnt’ finish and creamy, flan-like texture

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Sweet Bubbles Menu £50 pp

With a glass of N.V. Veuve Clicquot Brut £65 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 Scone
- Lemon 'Plum' Cake
- Orange Wedge
- Baklava Pistachio Pillows
- Golden Egg Flan
- Cakes & Bubbles Cork
- Raspberry After Eight

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



Our pastry chef for Cakes & Bubbles
- Louis Hall -

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