

CAKES & BUBBLES

ALBERT
ADRIÀ

Seasonal Desserts



Figs (GF) £6
Four refreshing bites dipped in tangy balsamic vinegar 70Kcal (4 servings)



Yuzu and Chocolate Waffle £15
Ice cream sandwich made with yuzu and chocolate parfait, served on a basil waffle. 96Kcal



Chocolate and Cherry Tart £15
Paired with a fresh cherry compôte, rich chocolate sponge cake, and crunchy cocoa nibs 250Kcal



Honey Meringue with Apricot Sorbet £9
Honey-infused bread paired with delicate apricot sorbet and a dollop of rich crème fraîche. 57Kcal

Chef Special



Vegan Coconut and Lime 'Plum' Cake £6 
With vegan yogurt, soy milk tofu, coconut and lime 165Kcal

With Tea £12
Choose from our tea selection: English Breakfast, Earl Grey, Darjeeling, Jasmine Pearls, Jade Tips, Peppermint, Moroccan, Chamomile, Lemongrass and Ginger, and Matcha. 2Kcal

Ice Creams

Our Hand Crafted Artisan Ice Creams



Lemon Basil Sorbet (GF)

Lemon and basil sorbet

110Kcal



Ispahan (GF)

Rose, raspberry and lychee sorbet

205Kcal



Vanilla Ice Cream (GF)

Vanilla ice cream

153Kcal



Pistachio Ice Cream (GF)

Pistachio ice cream

263Kcal

£8

 * (TA) Available for takeaway and delivery

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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 £16 
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
- Pecan nut - Pecan nut sponge cake and pecan nut mousse infused with passion fruit



Passion Golden Egg Flan ^(GF) £12 

Our take on the classic Spanish dessert, 'flan de huevo'

46Kcal



Raspberry After Eight ^(GF / 2 servings) £12 
130Kcal (2 servings)

Strawberry, raspberry, and mint cloud

The Cakes



The "Cheese Cake" To Share £19 (TA) 
462Kcal

Signature dessert from Tickets Restaurant, 2015

A cheese cake featuring Baron Bigod cheese, hazelnut, and white chocolate



Classic Basque Burnt Cheesecake ^(GF) £15 (TA) 
426Kcal

New York Times Flavour of the Year, 2021

Cheesecake with a 'burnt' top and creamy, flan-like texture.



Chocolate Basque Burnt Cheesecake ^(GF) £15 (TA) 
422Kcal

Chocolate cheesecake with a 'burnt' top 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

Figs

Vegan Coconut and Lime 'Plum' Cake

Yuzu Waffle

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) 686Kcal

Our pastry chef for Cakes & Bubbles
- Louis Hall -

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Beverages

Hot Chocolate	£8 312Kcal
Mango and Orange Juice	£9 101Kcal

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

Royal Bellini	£25
Rathfinny Estate Rosé, Peach Purée, Rose Syrup	
Piña Malteada	£25
Bulleit Bourbon, Amaretto Disaronno, Pineapple Caramel	
Mocha Elixir	£25
Ketel One Vodka, Fair Coffee Liqueur, Chocolate, Espresso	
Banana Mojito	£25
Discarded Banana Peel Rum, Coconut, Mint, Lime	
Café Royal Raspberry Inferno	£30
Raspberry and Lychee Sorbet, Habanero, Ruinart Blanc de Blanc Champagne	

Mocktails

Scarlett Rose Bellini	£20 88Kcal
So Jennie Rosé, Peach Purée, Rose Syrup	
Pineapple Delight	£20 126Kcal
Seedlip, Pineapple Juice, Pineapple Caramel, Almond	
Espresso Bliss	£20 105Kcal
Seedlip, Chocolate, Espresso	
Banana Mojito	£20 133Kcal
Banana Purée, Coconut, Mint, Lime, Ginger Beer	
Café Royal Fire and Ice	£25 131Kcal
Raspberry and Lychee Sorbet, Habanero, Alcohol Free Champagne	

Cava	Glass 125ml	Bottle 750ml
N.V. Blue Fin Brut Reserva, ESP	£11	£60

Crémant	Glass 125ml	Bottle 750ml
N.V. JCB No 21, Crémant De Bourgogne, FRA	£13	£70

English Sparkling Wine	Glass 125ml	Bottle 750ml
2018 Rathfinny Estate, Classic Cuvée, Brut, ENG	£19.5	£110
2018 Rathfinny Estate, Brut Rosé, ENG	£22.5	£120

Champagne	Glass 125ml	Bottle 750ml
N.V. Veuve Clicquot, Yellow Label, Brut, FRA	£24	£130
N.V. Ruinart Brut, FRA	£33	£180
N.V. Ruinart, Blanc de Blancs, Brut, FRA	£50	£270
N.V. Charles Heidsieck, Brut Réserve, FRA	£160	
N.V. Billecart-Salmon, Brut Réserve, FRA	£190	
N.V. Bollinger, Special Cuvée, Brut, FRA	£210	
2007 Blanc Des Millenaires, Charles Heidsieck, FRA	£590	
2013 Dom Pérignon, Brut, FRA	£695	
2012 Veuve Clicquot, La Grande Dame, Brut, FRA	£800	
2006 Krug, Brut, FRA	£1300	
2008 Dom Perignon, Plénitude 2, Brut, FRA	£1700	

Rosé Champagne	Glass 125ml	Bottle 750ml
N.V. Veuve Clicquot, Brut Rosé, FRA	£31	£170
N.V. Charles Heidsieck, Brut Rosé Réserve, FRA	£220	
N.V. Ruinart, Brut Rosé, FRA	£300	
N.V. Billecart-Salmon, Brut Rosé, FRA	£300	
2016 Veuve Clicquot, La Grande Dame, Brut Rosé, FRA	£950	
2008 Dom Perignon, Brut Rosé, FRA	£1500	

Non-Alcoholic Bubbles	Glass 125ml	Bottle 750ml
So Jennie Rosé, Le Manoir des Sacres, FRA	£17	£90 38 Kcal / 228 Kcal
So Jennie Blanc Dry, Le Manoir des Sacres, FRA	£18	£95 30 Kcal / 180 Kcal

White Wine	Glass 125ml	Bottle 750ml
Gavi di Gavi, Terre Antiche, ITA	£12	£55
Sauvignon Blanc, Cloudy Bay, NZ	£18	£95
Sancerre, Thierry Merlin Cherrier, FRA	£20	£100
Chardonnay, Meerlust, Stellenbosch, SA	£25	£130
Chardonnay, Cloudy Bay, NZ	£130	
Chablis, 1er Cru Les Vaudevey, Domaine Laroche, FRA	£160	

Red Wine	Glass 125ml	Bottle 750ml
Bordeaux Supérieur, Château des Antonins, FRA	£12	£60
Bourgogne Pinot Noir, Domaine des Moirots, FRA	£16	£85
Crozes-Hermitage, Maison les Alexandrins, FRA	£19	£100
Pinot Noir, Cloudy Bay, NZ	£33	£180
Cabernet Sauvignon, Pine Ridge, Napa Valley, USA	£240	
Tinta de Toro, Bodega Numanthia, Crianza, ESP	£250	

Rosé Wine	Glass 125ml	Bottle 750ml
Château Minuty, Rosé et Or, Rosé, FRA	£20	£110
Château d'Esclans, Rock Angel, Rosé, FRA	£21	£110
Château d'Esclans, Garrus, Rosé, FRA	£400	

Dessert Wine	Glass 100ml	Bottle
Donnafugata, "Kabir" Moscato di Pantelleria, ITA, 750ml	£24	£130
2016 Giovanni Allegrini, Recioto della Valpolicella, ITA, 500ml	£32	£180

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