

# CAKES & BUBBLES

ALBERT  
ADRIÀ

*'The World's Best Pastry Chef'*

By The World's 50 Best Restaurants

## Fruit Desserts

**NEW**



**Figs** (GF) ..... £8

Four refreshing bites dipped in tangy Cabernet Sauvignon Jelly

180Kcal (4 servings)



**Strawberry Jelly** (GF) ..... £6

Fresh Strawberries filled with strawberry jelly, finished with orange zest and black pepper

55Kcal (6 servings)



**Chocolate and Cherry Tart** (GF) ..... £15

Paired with a fresh cherry compôte, rich chocolate sponge cake, and crunchy cocoa nibs

250Kcal



**Yuzu and Chocolate Waffle** ..... £15

Ice cream sandwich made with yuzu and chocolate parfait, served on a basil waffle

96Kcal

*Chef Special*



**Vegan Lemon 'Plum' Cake** ..... £6

With vegan yogurt, soy milk tofu, lemon

195Kcal

**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

**NEW**



**Tarte Tatin** ..... £15

Our take on the classic Tarte Tatin, made with puff pastry, caramelised apples and a vanilla crème fraîche mousse

179Kcal

## The Cakes

**NEW**



**Fig & Yogurt Ice Cream Slice** (GF)

Fig sorbet and honey and yoghurt ice cream, covered with a fig leaf foam

£8 46Kcal

The "Cheese Cake" To Share



*Signature dessert  
from Tickets  
Restaurant, 2015*

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

£19 462Kcal



\* (TA) Available for takeaway and delivery



*New York Times  
Flavour of the  
Year, 2021*

**Classic Basque Burnt Cheesecake** (GF)

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

£15 205Kcal



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  
A delicate taste of lychee, raspberry and rosewater 2Kcal

### NEW FLAVOURS



Cakes & Bubbles Corks ..... £6 £16  
48Kcal (1 serving) 114Kcal (3 servings)

- Classic - Coffee sponge cake and chocolate mousse praline with crunchy feuilletine
- Raspberry - Raspberry sponge cake and raspberry mousse praline with yogurt
- Lemon & Pistachio - Pistachio sponge cake and lemon mousse with a crunchy pistachio insert



Passion Golden Egg Flan (GF) ..... £10  
Our take on the classic Spanish dessert, 'flan de huevo' 46Kcal



Baklava ..... £12  
Filo pillow filled with a pistachio foam, glazed with orange blossom honey 72Kcal (2 servings)



Raspberry After Eight (GF) ..... £12  
Strawberry, raspberry, and mint cloud 130Kcal (2 servings)

## Hand Crafted Artisan Ice Creams



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



Vanilla Ice Cream (GF)  
Vanilla ice cream  
153Kcal



Seasonal Scoop  
Ask us for this season's  
featured flavour

£8

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## Sweet Bubbles Menu £60 pp

With a glass of N.V. Veuve Clicquot Brut £75 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

Fig

Strawberry Jelly

Vegan Lemon 'Plum' Cake or Madelines

Yuzu Waffle

**CHEF'S CHOICE**

Baklava Pistachio Pillows

Golden Egg Flan

Cakes & Bubbles Cork

Raspberry After Eight

### Second



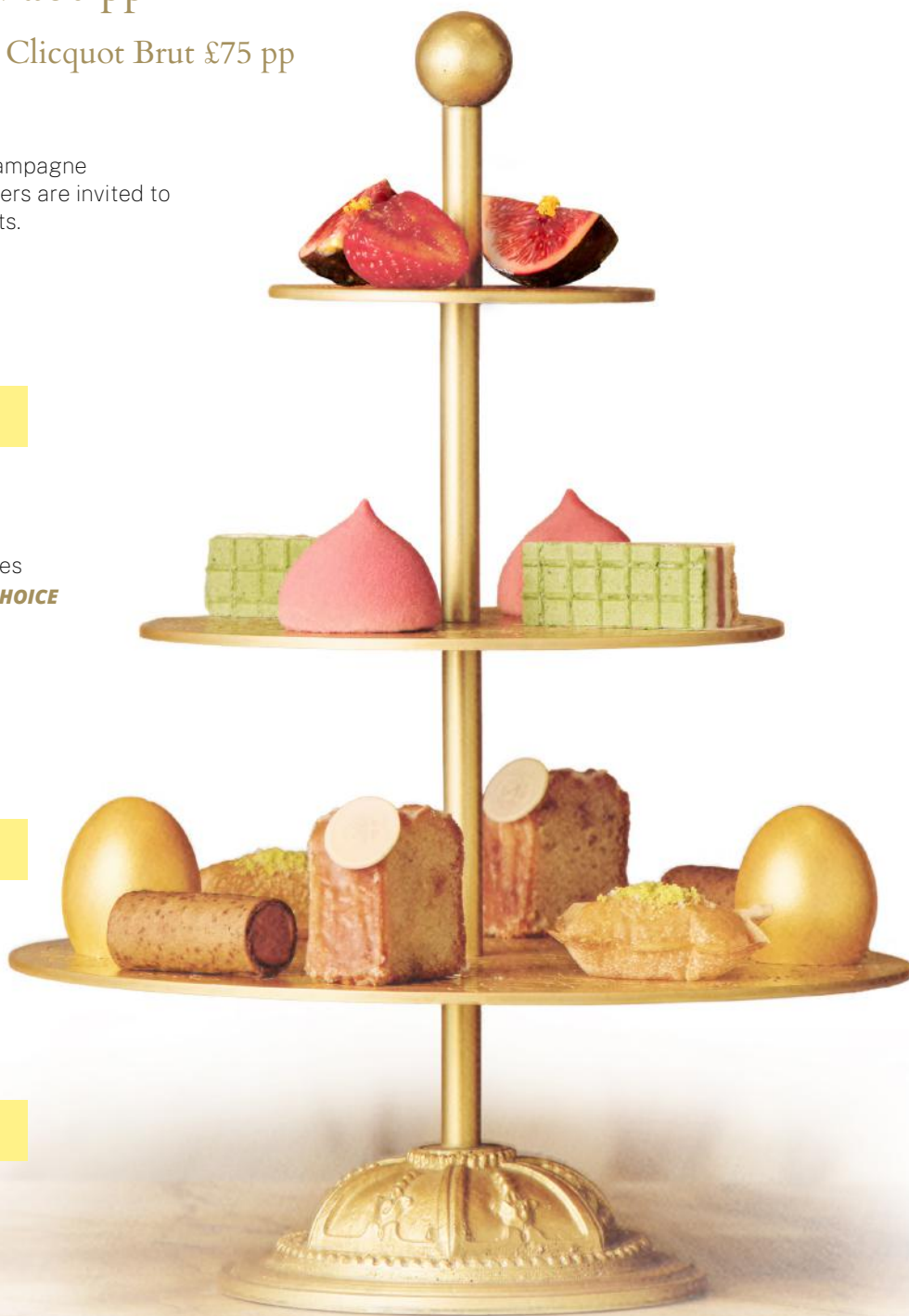
The Rose, Lychee,  
Raspberry and  
Rosewater

### Third



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

Sweet Afternoon Bubbles menu (per person) 648Kcal



Our pastry chef for Cakes & Bubbles  
- Louis Hall -

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## Beverages

Hot Chocolate ..... £9  
312Kcal

Mango and Orange Juice ..... £9  
101Kcal

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

### 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  
Ketel One Vodka, 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

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<br>125ml | Bottle<br>750ml |
|---------------------------------|----------------|-----------------|
| N.V. Blue Fin Brut Reserva, ESP | £11            | £60             |

### Crémant

|   |     |     |
|---|-----|-----|
| N.V. JCB No 21, Crémant De Bourgogne, FRA | £13 | £70 |
|---|-----|-----|

### English Sparkling Wine

|   |       |      |
|---|-------|------|
| 2018 Rathfinny Estate, Classic Cuvée, Brut, ENG | £19.5 | £110 |
| 2018 Rathfinny Estate, Brut Rosé, ENG           | £22.5 | £120 |

### Champagne

|  |       |      |
|--|-------|------|
| 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   | £250 |
| 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 |      |
| 2003 Dom Perignon, Plénitude 2, Brut, FRA          | £1700 |      |

### Rosé Champagne

|   |       |      |
|---|-------|------|
| 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 | £52   | £310 |
| 2008 Dom Perignon, Brut Rosé, FRA                   | £1500 |      |

### Non-Alcoholic Bubbles

|   | Glass<br>125ml | Bottle<br>750ml |
|---|----------------|-----------------|
| 2024 French Bloom La Cuvée Blanc de Blancs, FRA |                | £300            |
| Wild Idol Rosé, UK                              | £16            | £85             |

### White Wine

|  |     |      |
|--|-----|------|
| White Blend, Misto Mare, Alois Lageder, ITA                      | £11 | £62  |
| Sauvignon Blanc, Cloudy Bay, NZ                                  | £18 | £95  |
| Chardonnay Sur Lie, Sugrue, "Bonkers", UK                        | £17 | £92  |
| Grüner Veltliner "Felix", Weingut Wetzeli, AUS                   | £12 | £66  |
| Vermentino Di Gallura, Vigne Surrau 'Limizzani', ITA             | £13 | £69  |
| Viura, Panorámico, White Rioja, SPA                              |     | £84  |
| Vallet Frères, 1er Cru La Pièce Sous Le Bois, AOP Meursault, FRA |     | £200 |

### Rosé Wine

|  |     |      |
|--|-----|------|
| Château Minuty, Rosé et Or, Rosé, FRA    | £17 | £95  |
| Château d'Esclans, Rock Angel, Rosé, FRA | £16 | £89  |
| Château d'Esclans, Garrus, Rosé, FRA     |     | £395 |

### Red Wine

|   |     |      |
|---|-----|------|
| Pinot Noir, Weingut Messmer, GER            | £12 | £63  |
| Rosso di Montalcino DOC, Mastrojanni, ITA   | £19 | £110 |
| Cabernet Sauvignon, Black Stallion, USA     | £25 | £140 |
| Pinot Noir, Cloudy Bay, NZ                  |     | £130 |
| Côtes-du-Rhône, Domaine de La Solitude, FRA |     | £130 |
| Tempranillo Tinta de Toro, Numanthia, SPA   |     | £220 |

### Dessert and Fortified Wine

|  | 100ml      |
|--|------------|
| Donnafugata, "Kabir" Moscato di Pantelleria, ITA           | £21 / £120 |
| 2016 Giovanni Allegrini, Recioto della Valpolicella, 500ml | £28 / £155 |
| East India Solera Sherry, Bodegas Lustau, SPA              | £13 / £65  |

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