

# WINDOWS

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## RESTAURANT

### During the Afternoon

From 3pm to 6pm

**Traditional Afternoon Tea** **49.-**

**Traditional Afternoon Tea for 2 people** **85.-**

All our afternoon teas are served with one hot beverage per person

Selection of sandwiches:

- Cucumber & cream cheese
- Free-range egg mayonnaise
- Smoked salmon
- Cheddar and tomato
- Mushroom
- Chicken mayonnaise & chopped almonds

Selection of pastries:

- Cheesecake
- Cupcake
- Macaroon
- Carrot cake
- Eclair
- Tartlet
- Panna cotta

Two freshly baked scones served with Gruyere double cream and homemade strawberry jam

Our Afternoon Tea is also available both in a **vegan** version or a **gluten free** version. Please allow 30 minutes preparation time or pre-order it to our team. .

**Champagne Afternoon Tea** **64.-**

**Champagne Afternoon Tea for 2 people** **115.-**

The Champagne Afternoon Tea is based on the traditional Afternoon Tea selection accompanied by a chilled glass "R" of Ruinart champagne.

Origin of meats: beef and veal from Switzerland,  
Poultry and eggs from France and Switzerland.

## Starters

|   |      |
|---|------|
| <b>Chicken Caesar salad</b>                       | 38.- |
| <b>Tomato burrata mozzarella</b> and basil        | 32.- |
| <b>Scrambled eggs</b> with smoked salmon          | 36.- |
| <b>Home cooked prawn cocktail</b>                 | 43.- |
| <b>Pata Negra</b> spanish ham and manchego cheese | 41.- |

## Sandwiches

|   |      |
|---|------|
| <b>Club sandwich</b> , tomatoes, eggs, salad, bacon and fries | 38.- |
| <b>Léopard steak sandwich</b>                                 | 38.- |
| <b>Hamburger or cheeseburger</b> with fries                   | 35.- |
| <b>Salmon burger</b> , tomato and rocket salad                | 39.- |

## Mains

|  |      |
|--|------|
| <b>Risotto</b> with mushrooms  | 39.- |
| <b>Fresh fusilli pasta</b> , neapolitan, all'Arrabbiata or bolognese   | 31.- |
|  <b>Dover sole meunière</b> with steamed potatoes | 79.- |

## Desserts

|   |      |
|---|------|
| <b>Fresh fruit</b> platter  | 23.- |
| <b>Chocolate «fondant»</b> , vanilla ice cream (15mn preparation)   | 16.- |
| <b>Thin apple tart</b> , vanilla ice cream and whipped cream  | 16.- |
|  <b>American «Cheese cake»</b> | 16.- |

## Tea menu

For one century, Betjeman and Barton perpetuate its passion for tea and reconciles French taste and British refinement. The Windows restaurant decided to cooperate with Betjeman and Barton, as we both share the same vision and passion.

For Betjeman and Barton, «the finest tea in the world can be the worst if the person who drinks it, doesn't like it». Véronique Gallais and we made the following selection of teas hoping that you will be able to choose the best one: yours!

### Black teas

- |   |   |
|---|---|
| <b>Nid de pu-er</b> 16.-<br>This black tea from China, with deep notes of cedar and licorice, gets better with time like good wine. You'll enjoy it for its taste and medical characteristics.<br><i>Brewing time:</i> 4 minutes. | <b>"4 O'Clock break" Tea</b> 12.-<br>This half-fermented tea is an Oolong tea from China. You will also find in it some chocolate bits, caramel toffee, cereals, sunflowers, and caramel bits.<br><i>Brewing time:</i> 2 to 3 minutes.  |
| <b>Kalleboka Tea</b> 12.-<br>This Ceylon has beautiful and regular leaves that show sweet and flowery flavoured, a balance between strong and fragrant.<br><i>Brewing time:</i> 3 to 5 minutes.                                   | <b>Greenwood Tea</b> 13.-<br>Assam Indian tea is a really robust beverage that aficionados of tea will appreciate with milk.<br><i>Brewing time:</i> 3 to 5 minutes.  |
| <b>Margaret's Hope Tea</b> 14.-<br>Black tea from India whose plantation lies at an altitude of 2000m, south of the province of Darjeeling.<br><i>Brewing time:</i> 4 to 5 minutes.   | <b>Earl grey finest tea</b> 13.-<br>You know how Earl Edward Grey, the British Foreign Secretary, created this blend, drawing his inspiration from ancient Chinese traditions. Known over the world, Earl Grey tea deserves yet to be prepared with the utmost care. It needs an excellent China tea as a base and bergamot from Calabria. A deliciously English great classic.<br><i>Brewing time:</i> 3 to 5 minutes. |
| <b>Lapsang crocodile tea</b> 12.-<br>Smoked with spruce wood, this beverage is robust and aromatic.<br><i>Brewing time:</i> 3 to 5 minutes.   | <b>Lover's Tea</b> 12.-<br>Black and green Chinese tea blended with passion fruit, mango, pineapple and orange, scattered with jasmine blossoms. A lovers escapade to a country where even the winter is warm!<br><i>Brewing time:</i> 3 to 5 minutes.  |
| <b>Sikkim Temi Tea</b> 16.-<br>It grows at the foothills of Himalaya in northern India, a both light and fragrant beverage. Ideal During afternoon.<br><i>Brewing time:</i> 3 to 5 minutes.                                       |   |
| <b>Eden Rose Tea</b> 12.-<br>A blend of Chinese, Ceylon teas and rose petals with a touch of bergamot, vanilla and lavender blossoms.<br><i>Brewing time:</i> 3 to 5 minutes.   |   |

## Green and white teas

All green and white teas have to be enjoyed without any milk and sugar in order to really appreciate their delicate fragrance. Water quality and temperature are crucial to display the entire subtlety of those beverages.

**Luong Ching Tea** 16.-  
Its name means Imperial dragon's well. It is a Chinese green tea very fragrant, only one leaf and buds are picked, which gives an infusion Jade colour. This is a very invigorating tea that tasted kind.  
*Brewing time:* 4 minutes.

**Sencha Tea** 13.-  
Hospitality tea in the country of the Rising Sun. Rich in vitamin C, it gives a subtle, fresh fragrance with a light colour. It is tasted without milk, and is ideal to accompany a salty meal. It will give you the tonus for the day.  
*Brewing time:* 3 to 4 minutes.

**Abdellah's Mint Green Tea** 13.-  
A special tea, to greet visitors with a touch of North African style. The Chinese Gunpower flavoured with the Nanah mint from Morocco, to be enjoyed sweetened.  
*Brewing time:* 4 to 5 minutes.

**The lady of the lake** 12.-  
Green tea of China with aromas of green apple, toffee, cherry plum and wild strawberry, stewed with pieces of apples and toffee.  
*Brewing time:* 4 to 6 minutes.

**Guests' tea** 14.-  
Green tea Sencha of China, jasmine, rose and litchi, the real greed of Asia. Variant of the Eden Rose. Brewing time: 5 to 6 minutes.

**Jasmin tea Chung Hao** 14.-  
A "Grand cru" from China with delicate fresh jasmine flowers. A classic among flavoured teas. Flowery and oriental scents make it ideal to finish a meal with or even in the evening for it is poor in caffeine. To be enjoyed only plain. Brewing time: 3 to 5 minutes.

**Gunpowder tea** 12.-  
Its leaves are rolled and gently unfold in contact with hot water.  
Very refreshing, it is recommended for the preparation of mint tea.  
Brewing time: 3 minutes.

**Edelweiss Tea** 12.-  
This slightly acid mixture is a real delight of fruits. We find of the vine peach, the passion fruit and the wild strawberry there. Ideal for the summer afternoon.  
Brewing time: 6 minutes.

**White monkey (white tea)** 18.-  
Chinese white tea, only harvested on certain days. Dried outdoors, it offers smooth and fresh scents. Light color and poor in caffeine. Brewing time: 6 to 8 minutes.

## Our South African “red tea”

The Rooibos is not a tea, it's a wild shrub from the Acacias' family that grows only in the Cedarberg's Mountains located in the north of Cape Town, South-Africa. Rooibos growing attempts have been carried out in other countries offering the same climate than South-Africa but with no success. Poor in tannins and without caffeine, it gives pleasant aromas. Drink it plain or lightly sweetened.

### **Rooibos zoulou** 12.-

Here is an amazing wedding consisting of pieces of cinnamon grains of cardamom, cloves and pink peppercorns delicately scented with vanilla.

*Brewing time:* 6 minutes.

### **Rooibos honeybush** 12.-

It is a plant from South Africa that is infused to obtain a tea without theine. It is similar to Rooibos but softer. With Almonds and Pistachio, he offers us the taste 'Nougat'.

*Brewing time:* 6 minutes.

### **Rooibos Red Garden** 12.-

Unlike traditional Rooibos which is fermented, this one is simply dried. This very fragrant blend contains sunflower flowers, all delicately enhanced by the scents of rose, strawberry, vanilla and grapefruit.

*Brewing time:* 5 minutes.

## Our Fruits Infusion

### **Dance under the fountain.** 14.-

Mixture of hibiscus flowers, peel of rosehip and orange, pieces of apple, marigold flowers, scented with strawberry and rhubarb.

## Our Herbals tea

### **Manon's bouquet** 12.-

In the shade of planes trees, the scent of the South grows in this combination of liquorice, fresh mint and lemon flavor.

*Brewing time:* 4 to 5 minutes.

### **Shepherd infusion** 12.-

This alliance combines the flavors from the past with lime verbena, mint, orange blossom and lemongrass.

*Brewing time:* 4 to 5 minutes.

### **Pepper mint** 12.-

Ideal for active digestion.

*Brewing time:* 4 to 5 minutes.

### **Camomile** 12.-

This tea is produced by small harvesters of chamomile flowers.

*Brewing time:* 4 to 5 minutes.

### **Verbena** 12.-

The ideal infusion for an after-meal.

*Brewing time:* 4 to 5 minutes.

# Beverage Menu

## Champagne cocktails

|                           |      |                                       |      |
|---------------------------|------|---------------------------------------|------|
| <b>Bellini</b>            | 32.- | <b>Aperol Spritz</b>                  | 32.- |
| Champagne and peach juice |      | Apérol, Champagne and sparkling water |      |

## Cocktails with alcohol

|                                       |      |   |      |
|---------------------------------------|------|---|------|
| <b>Negroni</b>                        | 30.- | <b>Paloma</b>                               | 32.- |
| Gin, red vermouth and Campari         |      | Tequila, grapefruit soda and lime juice     |      |
| <b>Sea Breeze</b>                     | 30.- | <b>Cosmopolitan</b>                         | 26.- |
| Vodka, cranberry and grapefruit juice |      | Vodka, Cointreau, cranberry and lemon juice |      |

## Cocktails without alcohol

|   |  |  |      |
|---|--|--|------|
| <b>Windows Dreams</b>                                       |  |  | 26.- |
| Pear, cranberry, pineapple, lime juice and strawberry syrup |  |  |      |

## Champagne by the glass (10cl)

|                         |      |                   |      |
|-------------------------|------|-------------------|------|
| Ruinart Brut            | 25.- | Ruinart Brut rosé | 36.- |
| Ruinart Blancs de Blanc | 38.- |                   |      |

## Wine by the glass (10cl)

Wines from our property, Bouchard Finlayson's, South Africa

|                 |      |          |      |
|-----------------|------|----------|------|
| Sauvignon blanc | 19.- | Hannibal | 25.- |
|-----------------|------|----------|------|

## Beers 5° - 5.2°

|                                  |  |  |      |
|----------------------------------|--|--|------|
| Calvinus, 33cl                   |  |  | 16.- |
| Feldschlössen, 33cl              |  |  | 9.-  |
| Heineken, 33cl                   |  |  | 9.-  |
| Feldschlössen, sans alcool, 33cl |  |  | 9.-  |

## Apéritifs 15° - 45° (5cl)

|         |      |         |      |
|---------|------|---------|------|
| Martini | 16.- | Campari | 16.- |
| Suze    | 16.- | Cynar   | 16.- |
| Ricard  | 16.- | Pastis  | 16.- |

## Sherry and Port 15° - 20° (5cl)

|                     |      |                      |      |
|---------------------|------|----------------------|------|
| Porto reserve Tawny | 19.- | Madère 10 years      | 38.- |
| Porto LBV 2013      | 29.- | Verdelho or Malvasia |      |

## Gin 40° - 47.3° (4cl)

|                 |      |            |      |
|-----------------|------|------------|------|
| Tanqueray       | 19.- | Beefeater  | 19.- |
| Bombay Sapphire | 22.- | Hendrick's | 24.- |
| Elephant Gin    | 35.- | Monkey 47  | 35.- |

## Vodka 40° (4cl)

|            |      |           |      |
|------------|------|-----------|------|
| Absolut    | 20.- | Belvedere | 26.- |
| Grey Goose | 24.- |           |      |
| Soft drink | 5.-  |           |      |

## Tequila 38° - 40° (4cl)

|                       |      |               |      |
|-----------------------|------|---------------|------|
| Jose Cuervo, Classico | 22.- | Patron, Anejo | 38.- |
|-----------------------|------|---------------|------|

## Whisky 40° - 45° (4cl)

### **Blended Whisky**

#### **Johnnie Walker**

|             |      |
|-------------|------|
| Red Label   | 22.- |
| Black Label | 28.- |
| Blue Label  | 82.- |

|                      |      |
|----------------------|------|
| Chivas Regal, 12 ans | 27.- |
|----------------------|------|

### **Bourbon Whiskey**

|               |      |
|---------------|------|
| Jack Daniel's | 28.- |
| Single Barrel | 32.- |

### **Pure Malt**

|                      |      |
|----------------------|------|
| Macallan, 12 ans     | 36.- |
| Glenmorangie, 10 ans | 28.- |
| Talisker, 10 ans     | 30.- |
| Lagavulin, 16 ans    | 34.- |

### **Irish Whiskey**

|         |      |
|---------|------|
| Jameson | 22.- |
|---------|------|

## Rum 40° (4cl)

|                     |      |                        |      |
|---------------------|------|------------------------|------|
| Havana Club, 3ans   | 22.- | Zacapa Solera "23 ans" | 54.- |
| Diplomatico Reserva | 36.- | J.M. X.O               | 39.- |

## Liqueurs 17°-55° (4cl)

|                      |      |                      |      |
|----------------------|------|----------------------|------|
| Cointreau            | 22.- | Get 27               | 22.- |
| Chartreuse « Verte » | 28.- | Chartreuse « Jaune » | 28.- |
| Grand Marnier        | 22.- | Amaretto             | 22.- |
| Limoncello           | 22.- | Drambuie             | 22.- |

|                    |      |              |      |
|--------------------|------|--------------|------|
| Mandarine Napoléon | 24.- | Baileys      | 22.- |
| Fernet Branca      | 24.- | Branca Menta | 24.- |
| Pimm's             | 24.- |              |      |

### Cognac 40-44° (4cl)

|                        |       |                      |       |
|------------------------|-------|----------------------|-------|
| Hennessy, VSOP         | 38.-  | Hennessy « Paradis » | 135.- |
| Remy Martin Louis XIII | 340.- |                      |       |

### Armagnac 42°-51° (4cl)

|                      |      |                      |      |
|----------------------|------|----------------------|------|
| Francis Darroze 1975 | 39.- | Francis Darroze 1996 | 32.- |
|----------------------|------|----------------------|------|

### Grappa 40°-45° (4cl)

|                   |      |                   |      |
|-------------------|------|-------------------|------|
| Grappa Tignanello | 38.- | Grappa, Sassicaia | 42.- |
|-------------------|------|-------------------|------|

### Eaux de Vie 41°-43° (4cl)

|            |      |         |      |
|------------|------|---------|------|
| Williamine | 22.- | Abricot | 24.- |
| Framboise  | 24.- |         |      |

### Fruits Juices and Nectar

|   |      |                  |      |
|---|------|------------------|------|
| Fresh orange juice                        | 12.- | Cranberry nectar | 8.-  |
| Grapefruit juice                          | 12.- | Pineapple nectar | 12.- |
| Apple juice (Vaud)                        | 12.- | Tomato nectar    | 12.- |
| Lemon juice                               | 12.- | Peach nectar     | 12.- |
| Carrot juice                              | 12.- |                  |      |
| Fresh fruits & vegetables juice on demand |      |                  | 15.- |

### Soft Drinks

|                       |     |                             |     |
|-----------------------|-----|-----------------------------|-----|
| Coca Cola ,33cl       | 8.- | Coca Cola light, 33cl       | 8.- |
| Coca Cola zéro, 33cl  | 8.- | Sprite, 33cl                | 8.- |
| Nestea, 25cl          | 8.- | San Pellegrino bitter, 10cl | 8.- |
| Schweppes Tonic, 20cl | 8.- | Bitter Lemon, 20cl          | 8.- |
| Ginger Ale, 20cl      | 8.- | Pomme Ramseier, 33cl        | 8.- |

### Mineral Water

|                      |     |                     |     |
|----------------------|-----|---------------------|-----|
| Henniez Bleue, 33cl  | 6.- | Perrier, 33cl       | 8.- |
| Evian, 50cl          | 8.- | Vittel, 50cl        | 8.- |
| San Pellegrino, 50cl | 8.- | Badoit, 50cl        | 8.- |
| Henniez Bleue, 50cl  | 8.- | Henniez Verte, 50cl | 8.- |

## Hot Drinks

|                       |      |                   |      |
|-----------------------|------|-------------------|------|
| Coffee                | 7.-  | Double espresso   | 10.- |
| Cappuccino            | 12.- | Latte macchiato   | 12.- |
| American Coffee       | 12.- | Chocolat viennois | 15.- |
| Hot Chocolate "Filou" | 15.- | Hot chocolate     | 9.-  |

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