



AFTERNOON TEA

'A place to see & be seen', the iconic Peacock Alley at the heart of the Waldorf Astoria Amsterdam surprises by its timeless elegance, exquisite dishes and by its contemporary Afternoon Tea.

Enjoy the aroma & taste of thoughtfully chosen teas which gracefully complement a fine selection of sweet and savoury treats. Masterfully created by Executive Chef Sidney Schutte, the Peacock Alley's Afternoon Tea inventively blends classics together with a Librije's Zusje signature style.

TEAS

Formosa Tung-Ting Oolong Tea
China Supreme Rose Tea

AMUSE

Foam of Miso, Mustard, Dutch Shrimps

SAVOURY

Foie Gras Lolly - Duck Liver, Smoked Beetroot Glaze, Lovage
Dumpling Sandwich - White Bread, Smoked Chicken, Carrot, Spring Onion, Hoisin Sauce
Profiterole - Ham Mousse, Piment, Caramel
Blini - Sour Cream, Smoked Salmon, Dill
Caesar Salad on a stick - Romaine Lettuce, Anchovies, Parmesan, Caesar Dressing

SWEETS

Manjari Chocolate - Chopped Bananas, Peanuts, Passion Fruit Ganache, Chocolate Chantilly
Cherry Tartelette - Crushed Hazelnuts, Dulce de Leche, Lemon Meringue, Pistou Leaf
Opera - Almond Sponge Cake, Strawberry, Coconut
Pistachio Macaron - Lemon Verbena Cream, Raspberry, Caramel
Canalé - Rum, Raisin
Choux - Pineapple, Coriander, Vanilla Cream
Traditional Scones - Rum & Raisin, Vanilla, Ginger

Afternoon Tea is served daily in the Peacock Alley, from 15:00 to 17:00

Enjoy live piano music from Wednesday to Sunday

Contemporary Afternoon Tea - € 42.50

Contemporary Afternoon Tea with Champagne - € 52.50

For reservations and enquiries, call +31 (0) 20 718 4643 or email restaurants.amsterdam@waldorfastoria.com

