



LOUIS SERGEANT

OUR MENU



We are delighted to welcome you to our establishment. Our aim is to give you a real Parisian feeling (without the typical rudeness we can sometime expect while in Paris). There are many tea salons in France, each with their own creations and uniqueness, and we have chosen as such to combine Louis' unique patisserie creations with a lunch for those in a rush without compromising on quality. We also offer the best High Tea, where you can experience Louis' edible art all year around. Did you know that we also cater for all sort of events, just ask us! Thank you for your on-going support and patronage. Bon appétit!



LOUIS SERGEANT

SWEET COUTURE

BREAKFAST

Petit déjeuner du Roy - \$12
Fresh croissant | Orange juice | Regular coffee

Petit déjeuner de la Reine - \$14
Almond brioche | Orange juice | Regular coffee

Petit déjeuner du peuple - \$20
Croque Monsieur | Orange juice | Regular coffee

OUR VIENOISERIE

Croissant \$4.00 | Pain au chocolat \$4.50 | Almond brioche \$5.00 | “Rock sugar” brioche \$4.00
Almond Croissant \$6.00 | Pain au chocolat aux amandes \$6.00
(add Louis’ jam for \$1.50)

LUNCH

HOT OPTIONS

Traditional Croque Monsieur (*Bechamel, ham off the bone, Emmental cheese*) | \$14

Croque Mademoiselle (*Goat cheese, sundried tomato, pesto*) | \$14

Ham & cheese croissant (*Ham off the bone, béchamel, Emmental*) | \$12

SANDWICHES

(In house bread baked daily in our oven)

Tradition (*Wheat bread, ham off the bone, Cheddar cheese, gherkin crème fraîche & salted butter*) | \$14

Pacific (*Squid ink bread, Marlborough sands smoked salmon, pickled beetroot, spinach salad*) | \$14

Campagne (*Walnut bread, Parma ham, blue cheese, rocket salad & white wine dressing*) | \$14

Parisien (*Sundried tomato bread, grilled halloumi, fig & lemon chutney, walnut & lemon dressing*) | \$14



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SWEET COUTURE

COFFEES & HOMEMADE HOT CHOCOLATE

Long black, espresso | \$3.50
Flat white, Americano, Machiato | \$4.00 Cappuccino, Latté | \$4.50
Moccachino | \$5.00 Coffig plunger | \$5.00 Chai Latte | \$5.00
Hot chocolate | \$6.00 Cocochoco | \$6.50 Viennois Coffee or chocolat | \$7.00

OUR TEA SELECTION

All our teas are loose leaf, hand packaged in oxygen bleach filter bags

\$7.00

EARL GREY du ROY (organic)

Organic bergamot infused Ceylon black tea

FRENCH BREAKFAST

A good blend of roasted malt & honey with darker notes of cocoa

CLASSIC ENGLISH BREAKFAST (organic)

A blend of Assam, Ceylon & Darjeeling broken organic leaf teas

CITY of LIGHTS

A Chinese black tea with bergamot, vanilla & citrus

DELICES du PALAIS (organic & caffeine free)

Sweet & fruity with a spicy cinnamon twist & a blend of organic hibiscus, citrus, passion flowers, rosehip berries, orange peel & ginseng root pieces

BRUME de ROSE (caffeine free)

Sweet fig, rose, apple & pineapple combined with a hibiscus tang

QUATRE SAISONS

Black tea with orange peel, sweet cloves & Ceylon, Saigon & Korintje Cinnamon

MEYER'S CITRONNIER (organic & caffeine free)

Organic Meyer's lemon combined with rosehip, apple, pineapple, lemon myrtle, lemon grass & citrus peel

SOLEIL VERT (organic)

Southern organic Indian green tea with ginkgo & natural citrus

JARDIN de MINTHE (caffeine free)

Perfect anytime of the day, this mint tea is a real delight to drink

FRAMBOISIER (caffeine free)

South African rooibos bush with lush flavours of raspberry & vanilla

MANGUE (caffeine free)

Dry berries fruit pieces blended with mango





LOUIS SERGEANT

SWEET COUTURE

OUR HIGH TEA

AVAILABLE WEDNESDAY TO SUNDAY \$40 per person

Booking highly recommended

Fine and unique selection of 9 decadent sweet treats crafted by Louis Sergeant

With tea of your choice from Louis' selection:

CLASSIC ENGLISH BREAKFAST (organic)

A blend of Assam, Ceylon & Darjeeling broken organic leaf teas

CITY of LIGHTS

A Chinese black tea with bergamot, vanilla & citrus

MEYER'S CITRONNIER (organic & caffeine free)

Organic Meyer's lemon combined with rosehip, apple, pineapple, lemon myrtle, lemon grass & citrus peel

QUATRE SAISONS

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OUR PATISSERIES

RELIGIEUSE J'ADORE - Hazelnut praline mousseline with a gooey centre choux pastry covered in milk chocolate, almonds and edible gold - **\$11.50**

PLACE ROUGE - Chocolate biscuit, chocolate praline sablé crumble base with dark chocolate mousse and raspberry confit center - **\$10.50**

ÉCLAIR CHOCOLAT - Choux pastry filled with Valrhona® 70% dark chocolate crèmeux & decadent chocolate fondant - **\$8.50**

ÉCLAIR CARMEL - Choux pastry filled with salted butter caramel crèmeux, caramel fondant and Valrona crunchy caramel pearls - **\$8.50**

TARTE CITRON - Handcraft sweet pastry shell with lemon zest curd and topped with an Italian meringue - **\$9.00**

L'ESTIVAL - Vanilla mousse with strawberry confit centre and red mirror glaze Delicately placed on a pistachio biscuit - **\$11.50**

CHERRY - Kirsch mousse, cherry and griotte marmalade, hazelnuts streusel biscuits - **\$13.00** (GF)

LOUIS' CHEESECAKE - Almond sponge soaked with lime syrup, cheesecake mousse, pineapple & mango crèmeux - **\$11.50**

NUAGE - Vanilla & mascarpone cream, blackcurrant crèmeux with a tonka almond biscuits - **\$12.00**

MARIE ANTOINETTE - Vanilla mousse with hints of crème brûlée, Veuve Clicquot Champagne Rosé berry jelly centre on a rosewater lady finger biscuit, topped with a rose macaron - **\$13.00**

