

CAKES & BUBBLES

ALBERT
ADRIÀ

'The World's Best Pastry Chef'

By The World's 50 Best Restaurants

Fruit Desserts



Mandarin (GF) £6

Four refreshing Mandarin Jelly bites with mandarin zest

64Kcal (4 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

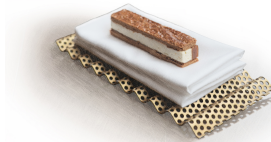
195Kcal



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

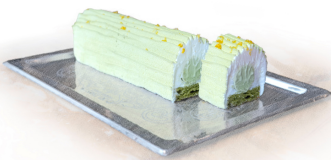


Tarte Tatin £15

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

179Kcal

The Cakes



Matcha & Yuzu Slice

Yuzu foam with matcha ice cream on a base of matcha sponge

£8 61Kcal

The "Cheese Cake" To Share



Signature dessert from Tickets Restaurant, 2015

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

£19 462Kcal



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



* (TA) Available for takeaway and delivery

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



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



Pistachio Ice Cream

Pistachio Ice Cream

263Kcal

£8

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Sweet Bubbles Menu £60 pp

With a glass of Laurent Perrier £75 pp

With a glass of Non-Alcoholic Wild Idol Rosé £70 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

Mandarin

CHEF'S CHOICE

Vegan Lemon 'Plum' Cake or Madelines

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) 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
Wild Idol Rosé, Peach Purée, Rose Syrup

Pineapple Delight £20
Seedlip, Pineapple Juice, Pineapple Caramel

Espresso Bliss £20
Seedlip, Chocolate, Espresso

Banana Mojito £20
Banana Purée, Coconut, Mint, Lime, Ginger Beer

Café Royal Fire and Ice £25
Raspberry and Lychee Sorbet, Habanero, Alcohol Free
Champagne

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

Sparkling Wine
2018 Rathfinny Estate, Classic Cuvée, Brut, ENG £20 / £110
2018 Rathfinny Estate, Brut Rosé, ENG £22 / £120
2016 Ferrari Perlé Bianco Riserva Trentodoc,
Trentino Alto Adige, ITA £23 / £130

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 / £270
N.V. Charles Heidsieck, Brut Réserve, FRA £160
N.V. Billecart-Salmon, Brut Réserve, FRA £190
N.V. Bollinger, Special Cuvée, Brut, FRA £180
2007 Blanc Des Millenaires, Charles Heidsieck, FRA £590
2015 Dom Pérignon, Brut, FRA £470
2012 Veuve Clicquot, La Grande Dame, Brut, FRA £800
2006 Krug, Brut, FRA £900
2003 Dom Perignon, Plénitude 2, Brut, FRA £1700

Rosé Champagne
N.V. Veuve Clicquot, Brut Rosé, FRA £31 / £170
N.V. Ruinart, Brut Rosé, FRA £40 / £230
N.V. Charles Heidsieck, Brut Rosé Réserve, FRA £220
N.V. Billecart-Salmon, Brut Rosé, FRA £300
2016 Veuve Clicquot, La Grande Dame, Brut Rosé, FRA £600
2008 Dom Perignon, Brut Rosé, FRA £1200

Non-Alcoholic Bubbles

Wild Idol Rosé, UK £16 / £85
2024 French Bloom La Cuvée Blanc de Blancs, FRA £300

Sparkling Tea

Saicho Sparkling Tea - Jasmine, Darjeeling, Hojicha £16

White Wine

White Blend, Misto Mare, Alois Lageder, ITA £11 / £62
Sauvignon Blanc, Réva, Langhe Bianco, Piemonte, ITA £15 / £85
Chardonnay Sur Lie, Sugrue, "Bonkers", UK £17 / £92
Grüner Veltliner "Felix", Weingut Weszeli, 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
Dolcetto d'Alba, Réva, Piemonte, ITA £11 / £58
Côtes-du-Rhône, Domaine de La Solitude, FRA £11 / £58
Cabernet Sauvignon, Black Stallion, USA £25 / £140
Pinot Noir, Cloudy Bay, NZ £130
Tempranillo Tinta de Toro, Numanthia, SPA £230

Dessert and Fortified Wine

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

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