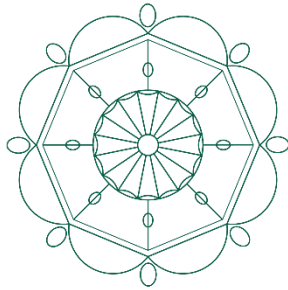


# LE GOÛTER



L'OFFICINE  
DU LOUVRE

BY JULIEN DELHOME



# OUR INSPIRATIONS

## COFFEE AND TEA

From 3:30pm to 5:30 pm

Exceptional products and artisans were selected in order to offer you a traditional  
"gouter" of the upmost quality

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La Maison Verlet, coffee house since 1880, is still established in our neighborhood  
From bean to cup, we made authentic coffee available for you today.

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Thé-ritoire Tea House perpetuates a traditional precision for good taste and  
historical expertise. A house where creativity and "flanerie" are keywords.  
From leaf to cup, we made authentic tea available for you today.

# FORMULE

30€

## DESSERT OF YOUR CHOICE

Entremets parisiens – 12€

Hazelnut softbread | Milk chocolate mousse

Fig tartlet – 12€

creamy pistachio | blackcurrant confit

Saint-Honoré – 12€

soft heart made of caramel and organic vanilla

Fresh fruits salad – 12€

Light verbena syrup

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## ASSORTMENT OF TRAVEL CAKES

Vanilla custard cake

crunchy pastry base like a crumble

Araguani 72% cookies

intense pecan praline

Creation of the moment

according to the season

\*\*\*

## PREMIUM COFFEE AND TEA

(our desserts are available individually for 12€)

*Nets prices in euros VAT. Service included.*