

# THE ESSENCE OF MARIE ANTOINETTE

## FRAGRANCE & FLAVOUR

Celebrating 'Marie Antoinette Style' exhibition at The Victoria & Albert Museum, of which The Cadogan is a proud hotel member this afternoon tea is inspired by the exhibition's innovative use of scent to evoke the life and style of the iconic queen.

Chef Pâtissier Benoit Blin has collaborated with food historian Tasha Marks and Dr Cecilia Bembibre, a leading researcher at UCL whose work focuses on the sensory connections to heritage. Together, they have crafted a unique afternoon tea menu featuring delicacies thoughtfully designed to evoke the scents and tastes of Marie Antoinette's world.

### SAVOURY

SALMON GRAVLAX ON TOASTED CROISSANT WITH QUAIL EGG  
AND CREAM CHEESE

CORNISH BROWN CRAB BRIOCHE ROLL, COMPRESSED APPLE WITH  
LEMONGRASS & TROUT ROE

BBQ CORN BREAD WITH CURED WAGYU BEEF AND CHILI SAUCE (GF)

RED PEPPER TARTINE WITH OLIVE TAPENADE & CANTABRIAN ANCHOVY

EGG MAYONNAISE SANDWICH WITH PARMESAN AND BLACK SUMMER TRUFFLE

#### **SAVOURY TEA PAIRING: VANI ROSE (BLACK TEA)**

CURRENT AND PLAIN SCONES (V)

GOOSEBERRY & ELDERFLOWER JAM AND CLOTTED CREAM

### SWEET

THE QUEEN'S PEAR AND PISTOLES (GF, V)

VERSAILLES SMOKED CARAMEL CHOUX (V)

RASPBERRY KISSES (GF, V)

PETIT TRIANON LEMON CUP (GF, V)

PISTACHIO VIOLETTE TEA CAKE (GF, V)

#### **SWEET TEA PAIRING: GARDEN BERRIES (GREEN TEA)**

# TALES OF MARIE ANTOINETTE

## CURRENT SCONES AND GOOSEBERRY & ELDERFLOWER JAM

The currants in the scones reflect the ‘Queens Cakes,’ born from a recipe in *The Art of Cookery* (1783), a foundation for many 18th-century culinary delights. Gooseberries were a favoured fruit in the 18th century, exemplified by the botanical illustrations of Pierre-Joseph Redout, official court artist who painted Marie Antoinette.

## SWEET

### THE QUEEN’S PEAR AND PISTOLES (GF, V)

In the Queen’s era, drinking chocolate reigned supreme; solid forms were a rare delight, until Sulpice Debaube, pharmacist to Louis XVI, created his signature chocolate ‘pistoles’ - so named for their resemblance to precious gold coins. Knowing of her taste for drinking chocolate, Debaube artfully combined finely ground cocoa with almond milk, ingeniously concealing the medicine’s bitterness beneath a cloak of palatable sweetness in flat, coin-shaped discs, thus creating the original edible chocolate.

### VERSAILLES SMOKED CARAMEL CHOUX (V)

Recalling the opulence of Versailles’ Masquerade Balls, this choux bun whispers secrets of smoked butter toffee, reminiscent of the palace’s ancient oak parquet floors, while the choux pastry speaks of a cherished culinary tradition.

### RASPBERRY KISSES (GF, V)

This sweet dessert evokes the Queen’s fondness for floral fruity flavours. The delicate meringue kisses, a signature element, add a playful touch of sweetness, reminiscent of the Queen’s renowned charm and charisma.

### PETIT TRIANON LEMON CUP (GF, V)

Inspired by Marie Antoinette’s refined style and the whimsical charm of the Petit Trianon gardens, this lemon barquette epitomises refined simplicity. The delicate balance of tart lemon, fragrant mint, and herbaceous basil captures the essence of the Petit Trianon’s gardens, offering a refreshing glimpse into the Queen’s private world, where natural beauty and understated elegance reigned.

### PISTACHIO VIOLETTE TEA CAKE (GF, V)

A nod to her iconic style, powder, rouge, and fragrance notes. The Berry and Violet Pistachio Tea Cake evokes the delicate floral scents and vibrant colours of her powdered wigs and rouge-tinted cheeks. The pistachio sponge, paired with violet and mixed berry jelly, offers a refined blend of flavours reminiscent of the perfumes she favoured, while the piped pistachio cream and candied violet add a touch of playful extravagance.