



## PUDDING BAR MENU

### PUDDINGS

*All our puddings are freshly made here at Kettner's by our Patisserie Chef*

Chocolate Pot with Madeleines...£7

Crème Brûlée...£6

Blood Orange & Champagne Jelly...£7

Pavlova with Alphonso Mango & Passion fruit...£6

Chocolate, Pear & Port upside down Cake, Crème Fraîche...£7

Homemade Ice creams & Sorbets...£6

Cheese Plate...£8

### KETTNER'S TARTS

Lemon Tart...£6

Banana Tarte Tatin, Crème Chantilly...£6

Rhubarb & Vanilla Tart...£6

Bakewell Tart...£6

### BISCUITS

Selection of homemade Biscuits...£4

## KUSMI TEA'S...£2.50

*P.M. Kousmichoff opened his first tea shop in Russia in 1867, the same year that Kettners was founded.  
When the Russian revolution began he transferred his business to Paris.  
Kusmi's award winning blends of Chinese, Indian and Ceylon teas are produced using recipes which have been jealously guarded since the 19th Century.*

English Breakfast: *Blend of Ceylon & Assam tea*

Thé du Matin: *Blend of black teas from China, Ceylon & India, ideal for morning*

Thé du Soir: *Blend of black teas from China & Darjeeling, ideal for the evening*

Earl Grey: *Bergamot flavoured black tea*

Ceylon OP: *Black Ceylon tea with long leaves*

Decafe Ceylon: *Decaffeinated black Ceylon tea, whole leaf*

Lapsang Souchong: *Strongly smoked black China tea*

Darjeeling: *Subtle black tea from the great tea gardens of India*

Green Gunpowder: *Green China tea*

Green Bouquet: *Green China tea with citrus fruits & flowers*

Vanilla: *Black China tea flavoured with vanilla*

Anastasia: *Bergamot, lemon & orange blossom black tea*

Thé des Rois Mages: *Orange, almond, vanilla & spices black tea*

Chamomile: *Finest grade of chamomile herbal infusion*

Fresh Mint

## COFFEE

*Fairtrade, Rainforest Alliance, 100% organic Arabica from Ethiopia, Honduras, Sumatra and Peru*

Single Espresso...£2

Double Espresso, Cappuccino, Café au lait, Americano...£2.50

Chocolat chaud...£2.50

## PUDDING WINE

2006 Muscat de Saint-Jean de Minerains

GLASS 100 ML...£6

BOTTLE...£32

A discretionary service charge of 12.5% will be added to your bill.  
This is distributed amongst the Kettner's team. Some products may contain nuts.  
If you have any dietary requirements please let us know.

One of the oldest restaurants in London's theatreland, Kettner's was founded in 1867 by Auguste Kettner, a former chef to Napoleon III. Kettner's was a French restaurant with a frisky reputation. A place where respectable diners and actresses could consort and indeed cavort, it is situated in four Georgian houses just behind the stage doors and has a secret passageway running to the Palace Theatre. Kettner's runs over five floors with a warren of private rooms, known as *Cabinets Particuliers*, which were perfect venues for a little *Tête-à-Tête* over dinner and champagne. Former regulars include Oscar Wilde and Bosie (it is mentioned in the trials), Lily Langtry, Agatha Christie and Bing Crosby.