



CHEZ ALICE®  
• PATISSERIE •

*French Tea Time  
Experience*



*2024*



# *The History of Le Goûter The French Tea Time*

France's love affair with tea began in the 17th century when it was first introduced to the country courtesy of the Dutch. Before embracing it for pleasure, the French sipped tea as a health tonic and were doing so for years before the steeped brew made its debut in London. Tea's popularity in France spread briskly as French botanists of that era joined a growing number of European scientists, pharmacists and physicians in touting tea's medicinal virtues and further claimed its leaves were grown from a divine herb.

In the latter part of the century, socialite hostesses began serving the aromatic elixir as a parlor refreshment while entertaining in the afternoon. However, tea time or le goûter, which literally means 'to taste', did not permeate the highest echelons of French nobility until a little later with the reign of France's King Louis the XIV. To keep the aristocrats in line, the king established a system of having them pay him court at Versailles. Along with resplendent fashion, tea drinking was encouraged by the king and for years afterwards le goûter remained popular among French aristocrats and the rich. French traders began venturing to the Far East to gather tea directly from China. With their oolongs and Yunnans, these explorers also brought china, porcelains and silks lending to even more stylish le goûter attire and table service.

The French Revolution spanning 1789 to 1799 upended much in the country, but in its wake the bourgeoisie adapted the customs of le thé with favor. Since the French Republic replaced royal rulers, French cafés with le thé have become ubiquitous in the country's cities, provincial towns and seaside villages and have contributed to a worldwide fascination with le goûter among nearly all cultures.

ALL MENU ITEMS SUBJECT TO CHANGE

# Champs Elyseé Tea Time

\$42 per person

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## *Sweet*

TROPICAL STYLE OPERA CAKE

LAVENDER CITRUS MADELINE

SALTED CARAMEL & LEMON  
VERBENA VOL AU VENT

MINI NAPOLEON  
with guava cremeux

BANANAS FOSTER  
RELIGIEUSE

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*Assorted Macarons*

*Tea-Infused Chocolate Bonbons*

*Sweet & Savory Scones*

*Choice of Signature French Tea*

# *L'Opera Tea Time*

\$65 per person

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## *Savory*

CUCUMBER FINGER SANDWICH  
lemon & dill cream cheese  
on herbed bread

BAGEL CHIP  
everything cream cheese, smoked salmon

EGG SALAD MINI ECLAIR

ROASTED MUSHROOM  
BANH MI CROISSANT  
fresh herbs, pickled vegetables

TURKEY & BRIE  
fig mayo on multi grain bread

## *Sweet*

TROPICAL STYLE OPERA CAKE

LAVENDER CITRUS MADELINE

SALTED CARAMEL & LEMON  
VERBENA VOL AU VENT

MINI NAPOLEON  
with guava cremeux

BANANAS FOSTER  
RELIGIEUSE

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*Assorted Macarons*

*Tea-Infused Chocolate Bonbons*

*Sweet & Savory Scones*

*Choice of Signature French Tea*

# Versailles Tea Time

\$95 per person

## Savory

CUCUMBER FINGER SANDWICH  
lemon & dill cream cheese

MINI CROQUE MONSEUR  
ham, gruyere, & bechamel

ROASTED FINGERLING POTATO  
smoked salmon mousse, trout roe

ROASTED MUSHROOM  
BANH MI CROISSANT  
fresh herbs, pickled vegetables

PEPPERED STRAWBERRY  
CAPRESE FINGER SANDWICH  
peppered strawberries,  
fresh mozzarella, balsamic, basil

EGG SALAD MINI ÉCLAIR

## Sweet

POACHED PEAR PAVLOVA  
mascarpone whipped cream

CAGE CHOCOLATE  
lime crispies, raspberry crispies,  
praline crunch

BANANA FOSTER RELIGIEUSE  
profiteroles, banana rum cremeux

MELON & LIME BAVAROIS  
melon mousse, lime gelee

EARL GREY FINANCIER

TRUFFLE TOPIARY

APPLE PIE BONBON & APPLE CAKE

*Assorted Macarons • Tea-Infused Chocolate Bonbons*

*Sweet & Savory Scones • Mini Danish*

*Choice of Signature French Tea • Sparkling Iced Tea Flight*

*Special Gift Included*

# *Kids' Tea Time*

\$36 per child

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## *Savory*

FOCACCIA MINI PIZZA

PEANUT BUTTER & RASPBERRY  
FINGER SANDWICH  
on white bread

ANTS ON A LOG

GRILLED CHEESE  
on brioche bread

## *Sweet*

VANILLA BEAN ICE CREAM  
SANDWICH POP

WHITE CHOCOLATE CHEESECAKE

CHOCOLATE CONFETTI  
CUPCAKE

STRAWBERRY CHOCOLATE  
MARSHMALLOW

S'MORES BROWNIE

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*Assorted Macarons*

*Sweet & Savory Scones*

*Choice of Signature French Tea*

# Gluten-Free Tea Times

can be substituted into any menu

Champs Elysee Tea Time | Gluten-Free | \$42

L'Opera Tea Time | Gluten-Free | \$65

Versailles Tea Time | Gluten-Free | \$95

## Savory

CUCUMBER FINGER SANDWICH  
lemon & dill cream cheese  
on gluten free bread

ROASTED FINGERLING POTATO  
smoked salmon mousse, trout roe

EGG SALAD FINGER SANDWICH  
on gluten free bread

CUCUMBER & AVOCADO NAPOLEON  
everything spice

TURKEY & BRIE  
fig mayo on gluten free bread

## Sweet

MILK CHOCOLATE  
CREME BRULEE

GLUTEN FREE PAIN PERDU  
BREAD PUDDING  
chocolate shell

PEANUT BUTTER  
CRUNCH CAKE

BUTTERSCOTCH MINI CAKES

LYCHEE PUDDING

*Assorted Macarons*

*Tea-Infused Chocolate Bonbons*

*Choice of Signature French Tea*



# *Signature French Tea Selections*

## FRENCH GARDEN HERBAL TEA

caffeine-free, organic herbal tea, apple, rose hip, pear, & marigold petals

## MADMOISELLE ROSE GREEN TEA

a French mosaic of organic green tea, rose, raspberry & lychee

## CITY OF LIGHTS BLACK TEA

organic black tea illuminated by citrus, coriander & vanilla

## FRENCH BLUE EARL GREY TEA

a decadent blend of Yunnan black tea, bergamot & blue cornflower petals

## CITRUS SYMPHONY BLACK TEA

black tea with notes of lemon, lime, sweet & bitter orange,  
grapefruit, bergamot & mandarin



# *The History of the French Macaron*

Despite its reputation as a French delight, the colorful meringue sandwich cookie originated in Venetian monasteries in the eighth century and back then, these very basic treats were made from almonds, sugar, and egg whites weren't nearly as pretty as they appear today. Legend has it that Catherine de' Medici, who arrived in France in 1533 to marry King Henry II, introduced the elites of the Valois court to the maccherone courtesy of her Italian pastry chef. It quickly became a favorite among French nobility. Macarons gained commercial fame in 1792 when during the French Revolution, two Carmelite nuns looking for refuge in the city of Nancy, baked and sold the cookies to pay for their meager lodging. The sweets were a runaway hit and the pious duo became the famed "Macaron Sisters". It wasn't until the 1830's that Parisian bakers began joining two macaron biscuits with a filling. Since then, macarons have evolved into the perfectly formed, pastel-colored creations, filled with a variety of jellies, jams, curds, buttercreams and ganache that we know today. Macarons have remained a highlight of tea rooms around the world. Vive le macaron!

## *Macarons*

assortment may include

salted caramel | lemon | chocolate | hazelnut | moonstone  
raspberry | lavender | strawberry | chocolate blood orange  
tiramisu | birthday cake | pistachio



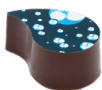
# *The History of the Bon Bon*

Chocolate bonbons have a rich history, originating in France around the 17th century. The word "bonbon" itself is French, simply meaning "candy." Back then, these bite-sized treats were enjoyed by royalty at the French court. Early bonbons featured a chocolate shell, but unlike today's varieties, they were typically filled with candied fruit. Presentation was key – these little candies were handcrafted & placed in beautiful containers, making them a symbol of wealth and sophistication.

Over time, bonbons became more accessible, spreading from the aristocracy to the general public. They became a popular gift, especially during holidays. The tradition of gifting bonbons even reached other countries in Europe by the 18th century, eventually traveling worldwide with European immigrants.

Today, chocolate bonbons come in a vast array of flavors and fillings, from classic fruit to decadent creams and ganaches. But they still retain their connection to their French origins, offering a delicious and elegant way to indulge your sweet tooth.

## *Tea-Infused Bon Bons*



**FRENCH BLUE EARL GREY**  
*dark chocolate, black tea flavored with bergamot & blue cornflowers, heavy cream, invert sugar, butter, salt, passion fruit crispies*



**FRENCH GARDEN**  
*milk chocolate, herbal tea with pear, apple & blackberry, heavy cream, invert sugar, butter, salt*



**MADMOISELLE ROSE**  
*milk chocolate, green tea flavored with lychee & rose, heavy cream, invert sugar, butter, salt*



**CITY OF LIGHTS**  
*dark chocolate, black tea flavored with coriander & vanilla, heavy cream, invert sugar, butter, salt*



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