



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

Sweet

TROPICAL STYLE OPERA CAKE

LAVENDER CITRUS MADELINE

SALTED CARAMEL & LEMON
VERBENA VOL AU VENT

MINI NAPOLEON
with guava cremeux

BANANAS FOSTER
RELIGIEUSE

Assorted Macarons

Tea-Infused Chocolate Bonbons

Sweet & Savory Scones

Choice of Signature French Tea

L'Opera Tea Time

\$65 per person

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

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

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

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



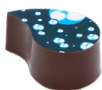
The History of the Bon Bon

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



MADemoiselle 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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