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## Tea



### 100% silver needle white tea

*a premium tea of the highest quality grade made exclusively with the freshest unopened tip from each plant*

5.90 €

### Jasmine Pearls white Tea

*white tea bud pearls, mixed for days with fresh jasmine flowers*

4.90 €

### Long Jing - Dragon Well green tea

*delicate leaf tips lightly pressed in a wok during the roasting process*

5.90 €

### Milk Oolong tea

*Recently picked leaves briefly steamed in a mixture of milk and water*

4.90 €

### Lincang Pu Erh tea

*large-leaf, mature Pu Erh tea variety*

4.90 €

### Imperial Golden Monkey black tea

*its wavy strands contain a high percentage of golden leaves, hence its imperial quality*

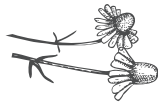
4.90 €

### Chai Rooibos

*combination of rooibos with pieces of ginger, clove, cinnamon and cardamom*

4.90 €

## Herbal infusions



### Chamomile

*finest quality chamomile flowers, without any breakage or processing, and dried immediately after being picked*

4.50 €

### Pennyroyal Mint Tea

*a superb tea made from the finest pennyroyal leaves.*

4.50 €

### Limeflower tea

*pure cut limeflower tea containing only whole dried flowers.*

4.50 €

## Ayurvedic infusions



### Calming

*pieces of cinnamon, licorice root, ginger root, fennel, orange peel and cardamom*

4.50 €

### Invigorating

*ginger, cardamom, cilantro, turmeric, clove and nutmeg*

4.50 €

### Digestive

*aniseed, fennel seed, orange peel, lemon verbena, licorice root, mint, spearmint and chamomile*

4.50 €

In Windsor we mostly cook in the moment. Please let us know about any dietary restrictions and we'll happily make sure we adapt our dishes to suit your needs.

**Gf** gluten-free

**Veg** vegetarian

**Dc** dairy contains milk derivatives

**Cn** contains nuts

— Prices include VAT —

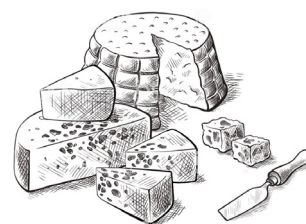
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## Our selection of cheeses

seasonal cured cheeses made from milk of the best sheeps

**3 cheeses** 10.00 € / **5 cheeses** 15.00 € / **7 cheeses** 20.00 €



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## Our desserts



**Seasonal fruit salad - Veg** 11.00 €  
*with passion fruit sorbet*

🍷 Ochoa (Bodegas Ochoa). Moscatel de grano menudo vendimia tardía. D.O. Navarra 6.50 € / 10 cl.

**Lemon cream with meringue ice cream - Veg Gf Dc Cn** 10.00 €  
*orange reduction and strudel*

🍷 Apasionado (José Pariente). Sauvignon Blanc vendimia tardía. D.O. Rueda 7.90 € / 10 cl.

**Our version of cheesecake - Veg GF Dc Cn** 11.00 €  
*terrine with raspberries, stewed red fruits, cheese cream and lime peel*

🍷 Olivares (Bodegas Olivares). Monastrell. D.O. Jumilla 9.50 € / 10 cl.

**Our special Crema Catalana - Dc Veg Cn** 10.00 €  
*Crema Catalana foam, caramel ice cream and lemon gummies*

🍷 Tokaji Aszú 5 puttonyos (Diznoko) Hungría 13.80 € / 10 cl.

**Millefeuille with cream and wild strawberries - Veg Dc** 11.50 €  
*crispy puff pastry, semi-sweet cream and Maresme strawberries*

🍷 Cava Rosat de Nit (Raventós i Blanc). Macabeu, Xarel·lo, Parellada i Monastrell. "C.R. Anoaia" 6.50 € / 10 cl.

**Warm chocolate raviolis - Veg Dc** 11.50 €  
*an imitation of the traditional "bread with olive oil, salt and chocolate"*

🍷 Oporto Noval Tawny 10. (Quinta do Noval) Oporto 8.00 € / 10 cl.

### Artisan ice creams and sorbets

*Bourbon vanilla, caramel, meringue, chocolate, peanut (vegan),* half portion 6.00 €  
*chocolate with chocolate chunks (vegan), lemon verbena ice cream and passion fruit sorbet* full portion 9.90 €