



The new autumn edition of Afternoon Tea

by Marco D'Andrea at The Fontenay

Hamburg, in September 2022

In the Atrium Lounge of The Fontenay head pastry chef Marco D'Andrea and his team present a new autumn edition of Afternoon Tea. Based on English tradition with modern influences - colourful, savoury, sweet, salty and artistic.

In a tranquil atmosphere guests enjoy an afternoon time-out with classics such as the freshly baked scones served with clotted cream and homemade jam. Marco D'Andrea presents exquisite "sweet stuff" and a little sensory journey with highlights such as "The Eclipse", "The Cube" and "The Tarte".

Behind the shape "The Eclipse" is a sweet-salty composition of fruity mousse, a compote of plums and the Japanese umebeoshi plum. The creation is coated in a glaze of almond chocolate and small crisps and is complemented by a sablé of roasted almonds and a cream of almond couverture and plum gel.

The indulgence cube "The Cube" is like a Black Forest cake. Enveloped in dark chocolate from France, the cube is composed of a Tahitian vanilla cream, fresh heather cream and a classic chocolate mousse around a core of sweet and sour cherry compote and cherry brandy.

For "The Tarte", the house's own apples from the Alte Land (near Hamburg) are combined with tonka bean in a tartlet. Filled with a blob of quince gel, edged with salted caramel and a whipped cream of white chocolate and tonka bean, it makes an unforgettable taste experience. The glazed apple ball is covered in vanilla cream.

The savoury delights are in no way inferior to the autumn edition of Afternoon Tea. Delicacies on the menu include a salmon trout sashimi snack with homemade ponzu, yuzu mayonnaise, coriander and wasabi sesame, a homemade fruit bread with gorgonzola and toasted walnuts, a wholemeal sandwich with redwood smoked salmon, horseradish and sea buckthorn. Additionally we serve the classic cucumber sandwich on white bread with herb cream cheese and chervil, and the buttered brown bread with beef fillet tartare on chive mayonnaise and mustard cress.

The culinary delights are complemented by a wide selection of international teas - from Central Africa to Taiwan.





THE FONTENAY
HAMBURG

"The creations of our autumn edition this year are meant to inspire, they are designed to be digestible and not too heavy and chocolaty - we deliberately say a slow goodbye to the beautiful summer and usher in the new season," says Marco D'Andrea, head patissier at The Fontenay Hamburg.

The culinary autumn experience at The Fontenay - Afternoon Tea Time is served Thursday to Sunday from 2-5pm in the Atrium Lounge. Advance booking required.

Afternoon Tea 69.00 euros per person // Afternoon Tea Deluxe 89.00 euros per person incl. a glass of Ruinart Rosé.

The Fontenay is a reflection of modern Hamburg - a homage to the Hanseatic city. Located directly on the Outer Alster, this "Modern Classic" unites urban nature and cosmopolitan lifestyle in a special way. The fascinating, sculptural architecture houses 130 luxurious rooms and suites, many with a view of the Alster. The heart of the hotel is a glazed inner courtyard planted with trees and the imposing 27m-high enclosed atrium. Casual bar culture can be found with a dreamy view of the Alster in the Fontenay Bar. For meetings and events four function rooms with 48 sqm - 220 sqm and daylight are available. Above the rooftops of Hamburg you can experience an exclusive wellness world with indoor/outdoor pool on 1,000m². The hotel is a member of The Leading Hotels of the World.

Photos are available here: <http://www.thefontenay.de/media/download-galerie/>.

For the attached image material, please use this photo source: "The Fontenay Hamburg".

Press contact:

Tanja Rühmann

Director Public Relations

Tel: +49 40 605 6605 837

Tanja.Ruehmann@thefontenay.com

www.thefontenay.com

