

Paris depuis 1903



Founded in 1903 by Austrian confectioner Antoine Rumpelmayer and named in honour of his daughter-in-law, Angelina tearooms have been the favourite meeting place of Parisian gourmets for over a century. The Belle Epoque décor offers a distinct blend of elegance, charm and refinement.

Amongst our many visitors, Coco Chanel, Proust, as well as some of France's greatest couturiers have passed through our tearooms. Today Angelina remains a unique setting in which to enjoy the world-famous hot chocolate "L'Africain" and signature Mont-Blanc pastry, which secret recipe remains closely guarded after one hundred years...

1903年，奥地利甜点师Antoine Rumpelmeyer以儿媳之名创办了安吉丽娜茶餐厅，一个多世纪以来，这里一直是巴黎美食家们的最爱。美好年代(Belle Epoque)风格的精致装饰和优雅氛围让这里充满魅力。

众多名人都到访过这里，可可·香奈儿，普鲁斯特以及一些法国顶级时装设计师都曾这间茶餐厅的座上客。
如今，安吉丽娜茶餐厅仍保留着别具一格的装潢，蜚声世界的L'Africain热巧克力和招牌甜点Mont-Blanc蛋糕是必享佳品，其制作配方至今仍是秘密...



Breakfast until 2.30 pm
早餐 下午2.30前

PARISIAN BREAKFAST 巴黎早餐

\$ 24.00

Tea, coffee or Angelina hot chocolate

茶, 咖啡或安吉丽娜热巧克力

Fruit juice, orange, grapefruit or lemon

果汁, 橙子, 西柚或柠檬

Mini viennoiseries, croissant, chocolate-filled pastry, raisins pastry

迷你酥皮糕点, 牛角包, 巧克力夹心糕点, 葡萄干糕点

Bread roll, butter, Angelina jam, honey and chestnut cream

面包卷, 黄油, 安吉丽娜果酱, 蜂蜜和栗子奶油

ANGELINA BREAKFAST 安吉丽娜早餐

\$ 37.00

Tea, coffee or Angelina hot chocolate

茶, 咖啡或安吉丽娜热巧克力

Fruit juice, orange, grapefruit or lemon

果汁, 橙子, 西柚或柠檬

Mini viennoiseries, croissant, chocolate-filled pastry, raisins pastry

迷你酥皮糕点, 牛角包, 巧克力夹心糕点, 葡萄干糕点

Bread roll, butter, Angelina jam, honey and chestnut cream

面包卷, 黄油, 安吉丽娜果酱, 蜂蜜和栗子奶油

Eggs "My Way" prepared as you wish, scrambled, fried,
soft-boiled, omelette

自选鸡蛋, 西式炒蛋, 煎蛋, 嫩煮蛋, 煎蛋饼

Fruit salad

水果沙拉

Breakfast until 2.30 pm

早餐 下午2:30前

À LA CARTE 单点菜单

Angelina croissant, scrambled eggs and choice of :

安吉丽娜牛角包, 炒鸡蛋并可选择

Ham 火腿

\$ 12.00

Smoked salmon 熏三文鱼

\$ 14.00

Eggs "My Way" prepared as you wish, scrambled,
fried, soft-boiled, omelette

\$ 11.00

自选鸡蛋, 西式炒蛋, 煎蛋, 嫩煮蛋, 煎蛋饼

Eggs Benedict, hollandaise sauce and choice of :

班尼迪克蛋, 荷兰酱并可选择

Streaky bacon 五花肉培根

\$ 19.00

Smoked salmon 熏三文鱼

\$ 19.00

Toasts, butter, Angelina jam, honey and chestnut cream

\$ 10.00

吐司, 黄油, 安吉丽娜果酱, 蜂蜜和栗子奶油

Pain perdu style brioche

\$ 12.00

法式奶油吐司

Fruit salad

\$ 12.00

水果沙拉

Angelina Brunch until 2.30 pm
安吉丽娜早午餐 下午2:30前

§ 45.00

Tea, coffee or Angelina hot chocolate
茶, 咖啡或安吉丽娜热巧克力

Fruit juice, orange, grapefruit or lemon
果汁, 橙子, 西柚或柠檬

Mini viennoiseries, croissant, chocolate-filled pastry, raisins pastry
迷你酥皮糕点, 牛角包, 巧克力夹心糕点, 葡萄干糕点

Bread roll, butter, Angelina jam, honey and chestnut cream
面包卷, 黄油, 安吉丽娜果酱, 蜂蜜和栗子奶油

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Eggs Benedict, hollandaise sauce,
smoked salmon or streaky bacon
班尼迪克蛋, 荷兰酱
熏三文鱼或五花肉培根

or

Angelina croissant, scrambled eggs,
ham or smoked salmon
安吉丽娜牛角包, 炒鸡蛋,
火腿或熏三文鱼

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Fruit salad
水果沙拉

or

Pain perdu style brioche
法式奶油吐司

Eggs 11.30 am onwards

鸡蛋 上午11:30后

Plain omelette, mesclun salad \$ 12.00
原味煎蛋饼, 法式杂菜沙拉

Angelina omelette, ham, cheese, mushrooms, tomatoes, mesclun salad \$ 14.00
安吉丽娜煎蛋饼, 火腿, 奶酪, 蘑菇, 番茄, 法式杂菜沙拉

Truffle omelette, mushrooms, truffle carpaccio, mesclun salad or seasonal vegetables \$ 17.00
松露煎蛋饼, 蘑菇, 松露生肉片, 法式杂菜沙拉或时令蔬菜

Angelina croissant, scrambled eggs and choice of :
安吉丽娜牛角包, 炒鸡蛋并可选择

Ham 火腿 \$ 12.00

Smoked salmon 熏三文鱼 \$ 14.00

Eggs "My Way" prepared as you wish, scrambled, fried, soft-boiled, omelette \$ 11.00
自选鸡蛋, 西式炒蛋, 煎蛋, 嫩煮蛋, 煎蛋饼

Truffle scrambled eggs \$ 14.00
松露炒蛋

Eggs Benedict, hollandaise sauce and choice of :
班尼迪克蛋, 荷兰酱并可选择

Streaky bacon 五花肉培根 \$ 19.00

Smoked salmon 熏三文鱼 \$ 19.00

Club sandwiches 11.30 am onwards

总会三明治 上午11.30后

- Angelina, chicken fillet, bacon, hard-boiled egg, French fries or lettuce heart** \$ 18.00
安吉丽娜三明治, 鸡胸肉, 培根, 全熟蛋, 薯条或生菜心
- Scandinavian, smoked salmon, hard-boiled egg, fresh goat cheese, French fries or lettuce heart** \$ 19.00
斯堪的纳维亚三明治, 熏三文鱼, 全熟蛋, 新鲜山羊奶酪, 薯条或生菜心
- Vegetarian, hard-boiled egg, avocado, cucumber, tomato, radish, feta cheese cream, French fries or lettuce heart** \$ 18.00
素食三明治, 全熟蛋, 牛油果, 黄瓜, 番茄, 小萝卜, 菲达奶酪芝士, 薯条或生菜心

Savoury break from 11.30 am onwards

美食小憩 上午11.30后

- Croque-Monsieur, ham, cheese, mesclun salad** \$ 18.00
法式三明治, 火腿, 奶酪, 法式杂菜沙拉
- Croque-Madame, ham, cheese, fried egg, mesclun salad** \$ 19.00
法式三明治, 火腿, 奶酪, 煎蛋, 法式杂菜沙拉
- Traditional quiche Lorraine, mesclun salad** \$ 16.00
洛林乳蛋饼, 法式杂菜沙拉
- Vegetarian quiche, carrot, zucchini, onion, mesclun salad** \$ 13.00
素食乳蛋饼, 胡萝卜, 西葫芦, 洋葱, 法式杂菜沙拉

Salads 11.30 am onwards

沙拉 上午11.30后

Caesar salad, chicken supreme, Parmesan, croutons, romaine lettuce heart, caesar dressing \$ 18.00

凯撒沙拉, 鸡胸肉, 帕玛森芝士, 烤碎面包块, 罗马生菜心, 凯撒沙拉普

Singapore salmon salad, smoked salmon, fresh goat cheese, avocado, tomatoes on the vine, grapefruit, romaine lettuce, lemon dressing or roasted sesame dressing \$ 23.00

新加坡三文鱼沙拉, 熏三文鱼, 新鲜山羊奶酪, 牛油果, 连枝番茄, 西柚, 罗马生菜, 柠檬酱汁或烤芝麻酱汁

Starters 11.30 am onwards

前菜 上午11.30后

Traditional onion soup \$ 15.00

传统洋葱汤

Seared scallop, croutons, cocktail mushrooms, chicken broth \$ 16.00

烤扇贝, 烤碎面包块, 鸡尾酒蘑菇, 鸡汤

Smoked salmon, blinis, lemon and chives cream \$ 15.00

熏三文鱼, 薄饼, 柠檬和香葱奶油

DAILY MAIN COURSE 本日推荐主菜

Angelina Set Lunch 11.30 am to 2.30 pm
安吉丽娜午间套餐 上午11:30至下午2:30

§ 29.00

Starter

Mushroom soup, mushroom, chive chantilly, porcini powder
and truffle oil

蘑菇汤, 蘑菇, chantilly韭菜, 牛肝菌粉和松露油

Main course

Chilli crab pasta, spaghetti with home made chilli crab sauce,
tossed with sweet crab meat and parmesan cheese

辣椒蟹意大利面, 秘制辣椒蟹酱意大利面, 撒上香甜蟹肉和巴马干酪

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Choice of
Coffee or Angelina tea selection

可选择咖啡或安吉丽娜茶

Main courses 11.30 am onwards

主菜 上午11.30后

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| Slow cooked chicken, capsicum mashed potatoes, sauteed seasonal vegetables, morel veal jus 慢煮鸡肉, 辣椒土豆泥, 炒时令蔬菜, 羊肚菌 | \$ 24.00 |
| Blackened salmon, green pea mousseline, roasted potatoes, seasonal vegetables, dark soya glaze 黑色三文鱼, 绿豌豆慕斯, 烤土豆, 时令蔬菜, 老抽釉 | \$ 26.00 |
| Miso cod, sauteed baby spinach, roasted potatoes 味噌鳕鱼, 炒菠菜, 烤土豆 | \$ 32.00 |
| Canadian pork chop, fresh garden salad, morel veal jus 加拿大猪排, 清新田园沙拉, 羊肚菌 | \$ 27.00 |
| Beef tenderloin, truffle mashed potatoes, seasonal vegetables, morel veal jus 烤牛柳, 松露土豆泥, 时令蔬菜, 羊肚菌 | \$ 32.00 |
| Scallop aglio olio, sliced garlic, bird's eye chilli, seared scallop 香蒜辣椒扇贝義大利麵, 切蒜, 小辣椒, 烤扇贝 | \$ 24.00 |
| Wahgu ribeye, truffle mashed potatoes, seasonal vegetables, US aparagus, morel veal jus 烩牛肉, 松露土豆泥, 时令蔬菜, 美国芦笋, 羊肚菌 | \$ 48.00 |

Side dishes 配菜

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|--------------------------------------|----------|
| French fries 炸薯条 | \$ 8.00 |
| Truffle fries 松露薯条 | \$ 12.00 |
| Roasted seasonal vegetables 烤时令蔬菜 | \$ 12.00 |

Pastries 甜品

OUR SIGNATURE 招牌甜品

Mont-Blanc 蒙布朗 \$ 15.00
Meringue, light whipped cream, chestnut cream vermicelli
蛋白酥, 淡奶油, 栗子蓉

THE CLASSICS 经典甜品

Éclair chocolat 巧克力手指饼 \$ 12.00
Chou pastry, dark chocolate cream filling, chocolate icing
泡芙, 黑巧克力奶油夹心, 巧克力糖衣

Paris-New York 巴黎-纽约 \$ 15.00
Chou pastry, pecan praline light cream, crunchy pecan
praline heart
泡芙, 核桃果仁奶油, 松脆核桃仁

Opéra 歌剧院 \$ 14.00
Almond chocolate biscuit soaked in coffee, crunchy praline
biscuit, coffee and milk chocolate mousse
咖啡杏仁巧克力饼干, 脆果仁糖饼干, 咖啡和牛奶巧克力慕斯

Tarte citron 柠檬挞 \$ 12.00
Sweet pastry, smooth lemon cream, candied lemon
甜酥皮, 软滑柠檬奶油, 柠檬蜜饯

Pastries 甜品

THE NEW COLLECTION 新品上市

Mont-Blanc spéculoos 栗子饼干夹心奶油蛋糕 \$ 16.00
Meringue, light whipped cream, speculoos heart,
chestnut cream vermicelli, speculoos shreds
蛋白酥, 淡奶油, 斯派库鲁斯饼干夹心, 栗子蓉, 斯派库鲁斯饼干碎片

Succès noisette 榛子果仁糖心奶油饼 \$ 15.00
Hazelnut dacquoise biscuit with pure sea salt,
whipped hazelnut cream, crunchy praline heart, nuts
榛果海盐脆饼, 榛果奶油, 酥脆果仁糖心, 坚果

Trocadéro 杏仁巧克力奶油蛋糕 \$ 15.00
Crunchy hazelnut biscuit, chocolate cream, hazelnut biscuit,
hazelnut cream, chocolate and grounded almonds icing, milk
chocolate light whipped cream
榛果脆饼, 巧克力奶油, 榛果饼干, 榛果奶油, 巧克力和杏仁粒,
牛奶巧克力淡奶油

Délice framboise-pistache 开心果风味佐覆盆莓慕斯 \$ 14.00
Crunchy pistachio biscuit, pistachio cream, almond biscuit,
raspberry mousse, smooth pistachio cream quenelle
开心果脆饼, 开心果奶油, 杏仁饼干, 覆盆莓慕斯, 开心果蛋形奶油霜

Merveille 牛轧糖慕斯 \$ 14.00
Crunchy almond base, nougat mousse, blackcurrant and
blackberry jelly, white chocolate and grounded almonds icing,
blackcurrant ganache décor
酥脆杏仁, 牛轧糖慕斯, 黑加仑和黑莓果冻, 白巧克力和杏仁粒, 黑莓芝麻

Éclair caramel beurre salé 焦糖闪电泡芙 \$ 14.00
Chou pastry, caramel cream with Guérande salted butter,
caramel icing
泡芙, 焦糖与盖朗德盐奶油, 焦糖糖衣

Macaroons 马卡龙

Choice of four small macaroons

自选四款小马卡龙

\$ 13.00

THE COLLECTION 精选口味

Chestnut 栗子

Dark chocolate 黑巧克力

Vanilla 香草

Coffee 咖啡

Pistachio 开心果

Caramel 焦糖

Earl Grey tea 格雷伯爵茶

Blackcurrant 黑加仑

Raspberry 树莓

Lemon 柠檬

MACAROON BOXES 马卡龙礼盒

Mini macaroons, luxury box 8 pieces

迷你马卡龙, 八款装豪华礼盒

\$ 25.00

Mini macaroons, luxury box 18 pieces

迷你马卡龙, 十八款装豪华礼盒

\$ 52.00

Ice creams 冰淇淋

Vanilla, strawberry, chocolate
香草, 草莓, 巧克力

Choice of 2 flavours \$ 12.00
选择两款口味

Choice of 3 flavours \$ 16.00
选择三款口味

Hot drinks 热饮

HOT CHOCOLATE 热巧克力

Old-fashioned hot chocolate “L’Africain” § 13.00
传统“L’Africain”热巧克力

TEAS 茶品

Mont-Blanc tea, black teas with candied chestnuts,
biscuit, toffee, orange blossom and apricot flavours § 9.50
Mont-Blanc 茶, 红茶配糖渍栗子, 饼干, 太妃糖, 橙花及杏香

Angelina’s special flavoured tea, China Oolong tea,
exotic fruits flavours, pineapple pieces, marigold and
carthamus petals § 9.50
安吉丽娜特调茶, 中国乌龙茶, 异域果香, 菠萝粒, 金盏花及红瓣

N° 226 cocoa tea, teas from China and Ceylan with cocoa,
almond and rose petals flavours § 9.50
N° 226 可可茶, 中国茶和锡兰茶调和可可, 杏仁及玫瑰花瓣

Breakfast tea, Darjeeling tea, Earl Grey tea, Mint green tea,
jasmine green tea, China smoked tea § 7.50
早餐茶, 大吉岭茶, 格雷伯爵茶, 薄荷绿茶, 茉莉绿茶,
正山小种红茶

Hot drinks 热饮

COFFEES 咖啡

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|--------------------------------------------|---------|
| Single espresso 特浓咖啡 | \$ 4.50 |
| Double espresso 双倍特浓咖啡 | \$ 5.50 |
| Black coffee 黑咖啡 | \$ 5.50 |
| Black coffee with whipped cream 黑咖啡配鲜奶油 | \$ 6.50 |
| Café latte 咖啡配热奶 | \$ 7.50 |
| Cappuccino 卡布奇诺 | \$ 7.50 |

Cold drinks 冷饮

ICED BEVERAGES 特调冰饮

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|------------------------------------------------------------------|----------|
| Old-fashioned iced chocolate “L’Africain” 传统“L’Africain”巧克力冰饮 | \$ 13.00 |
| Angelina mix iced tea 安吉丽娜混合冰茶 | \$ 9.50 |
| Iced coffee 冰咖啡 | \$ 7.50 |

FRUIT JUICES 果汁

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|-----------------------------------------------------------|---------|
| Fruit juice, orange, grapefruit or lemon 果汁, 橙子, 西柚或柠檬 | \$ 7.00 |
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BEER, WATERS AND SODAS 啤酒, 水及苏打饮品

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|--------------------------------------------------------------------------------|------------------------------|
| Soft drinks Coca-Cola, Coca-Cola light, Sprite 软饮料 瓶装水 可口可乐, 健怡可乐, 雪碧 | \$ 7.00 |
| Bottled water (still or sparkling) 瓶装水 (纯净水或苏打水) | 33cl \$ 4.00 75cl \$ 6.00 |
| Tiger Beer (Can) 啤酒 (灌装) | \$ 12.00 |



angelina-paris.fr/en

 @ANGELINASINGAPORE  @ANGELINASINGAPORE

Our Locations 分店地址

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FRANCE 法国

Rivoli

Musée du Louvre

Musée du Luxembourg

Boutique Bac

Hausmann

Palais des Congrès

Château de Versailles, Pavillon d'Orléans

Château de Versailles, Petit Trianon

INTERNATIONAL 国际

China, Japan, Qatar,

United Arab Emirates, Lebanon, Kuwait, Saudi Arabia, Oman

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