
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

5.90 €

Japan Sencha green tea

the most popular in Japan, young and crispy leaves

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

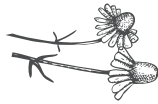
4.90 €

Imperial Golden Monkey black tea

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

4.90 €

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 €

Chai Rooibos

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

4.90 €

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

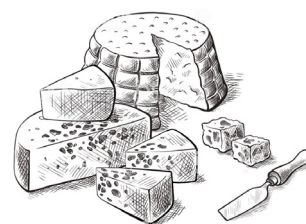
Cn contains nuts

— Prices include VAT —

Our selection of cheeses








seasonal cured cheeses made from milk of the best sheeps

3 cheeses 11.25 € / **5 cheeses** 17.50 € / **7 cheeses** 22.75 €



Our desserts



Seasonal fruit salad - Veg <i>with passion fruit sorbet</i>	11.00 €
 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 <i>orange reduction and strudel</i>	10.00 €
 Apasionado (José Pariente). Sauvignon Blanc vendimia tardía. D.O. Rueda	7.90 € / 10 cl.
Our version of cheesecake - Veg GF Dc Cn <i>terrine with raspberries, stewed red fruits, cheese cream and lime peel</i>	11.00 €
 Olivares (Bodegas Olivares). Monastrell. D.O. Jumilla	9.50 € / 10 cl.
Ullastret fresh cheese - Veg GF Dc Cn <i>honey ice-cream and caramelized walnuts</i>	11.00 €
 Tokaji Aszú 5 puttonyos (Diznoko) Hungria	13.80 € / 10 cl.
Millefeuille with cream and wild strawberries - Veg Dc <i>crispy puff pastry, semi-sweet cream and Maresme strawberries</i>	11.50 €
 Cava Rosat de Nit (Raventós i Blanc). Macabeu, Xarel·lo, Parellada i Monastrell. "C.R. Anoaia"	6.50 € / 10 cl.
Warm chocolate raviolis (preparation 10 min) - Veg Dc <i>an imitation of the traditional "bread with olive oil, salt and chocolate"</i>	12.25 €
 Oporto Noval Tawny 10. (Quinta do Noval) Oporto	8.00 € / 10 cl.
Hazelnut coulant (preparation 15 min) - Dc Cn Veg <i>with maracuja ice-cream</i>	12.25 €
 Fondillón Roberto Brotons 1970 (Brotons). Monastrell. D.O.P. Alicante	16.00 € / 10 cl.
Artisan ice creams and sorbets <i>Bourbon Vanilla, Caramel, Meringue, Chocolate, Honey, Peanut (vegan), Chocolate with chocolate chunks (vegan), Lemon Verbena ice cream and Passion Fruit sorbet</i>	half portion 6.00 € full portion 9.90 €