

LADURÉE

Paris



SPECIAL



Marie Antoinette

Valrhona dark chocolate infused with Ladurée Marie Antoinette Tea (signature blend of Chinese black tea, rose petals, and citrus fruits), topped with Chantilly cream and candied lemon. Served with a Ladurée Marie Antoinette macaron.

\$11.50



Mont Blanc

Valrhona Dulcey chocolate, Clément Faugier's chestnut paste purée, fresh tangerine zest, topped with Chantilly cream, chestnuts vermicelli and candied chestnuts. Served with a Ladurée chestnut macaron

\$13.50

With a shot of Bacardi dark rum (dine-in only) +\$1.50



Pistache Royale VEGAN

Valrhona dark chocolate, pistachio purée, almond milk, decorated by vegan chocolate. Served with one of Ladurée vegan macaron flavours (daily selection will vary).

\$11.50

CLASSIC



Ladurée Classic Hot Chocolate

A rich and smooth hot chocolate made with 70% Valrhona dark chocolate. A classic recipe from Ladurée.

\$7.50

Chantilly cream +\$1.00