

# LADURÉE

Paris

Available from 10am - 4pm

## SOUPS

Carrot & Ginger Soup \$10.00  
Served with savoury brioche and butter

## EGGS

Plain Omelet \$17.00  
Mesclun salad

Ladurée Omelet \$21.00  
Mushrooms, Emmental cheese, ham, tomato, mesclun salad

## CROQUE-MONSIEUR

Croque-Monsieur with Ham & Cheese \$18.00  
Ham, Emmental cheese, mornay sauce

Croque-Monsieur with Cheese \$18.00  
Emmental cheese, mornay sauce

## AVOCADO TOASTS

Avocado Toast \$15.50  
Ladurée toasted brioche, avocado

Avocado & Salmon Toast \$17.00  
Ladurée toasted brioche, avocado, smoked salmon

## FRENCH TOASTS

French Toast \$18.00  
Maple syrup or jam, Chantilly cream

Red Berries Yogurt French Toast \$18.00  
Strawberries, raspberries, yogurt ice cream, meringue

Rose Raspberry French Toast \$20.00  
Raspberry coulis, rose Chantilly cream

## SAVOURY CROISSANTS

Ladurée Ham & Cheese Croissant \$13.50  
Ham, Swiss cheese, mustard mayonnaise

Ladurée Smoked Salmon Croissant \$15.00  
Smoked salmon, cucumber, cream cheese, dill

## ACCOMPANIMENTS

Honey or Jam \$2.50

Avocado \$3.00

Savoury Brioche *served with butter* \$3.00

Smoked Salmon \$6.00

Mesclun Greens *Small \$3.00 Large \$6.00*

## MACARONS

Ladurée Macaron \$3.30

Ladurée Chocolate-Coated Macaron \$3.90

Assortment of 4 Macarons \$13.20

*Surcharge of \$0.60 will apply for each chocolate-coated macaron*

## VIENNOISERIES

Ladurée Croissant Plain croissant \$3.95

Pain au Chocolat Chocolate croissant \$4.90

Croissant aux Noix Walnut croissant \$5.00

Croissant à la Rose Rose croissant \$5.10

## LADURÉE CAKES

Chocolate Saint Honoré \$11.00

Puff pastry, chocolate coated choux, Manjari 64% dark chocolate  
crèmeux, pastry cream, Manjari 64% dark chocolate Chantilly

Rose Macaron Cake \$11.00

Rose macaron, raspberry crisp, fresh grapefruit jelly, grapefruit  
crèmeux, light rose mousseline cream

Plaisir Sucré \$11.00

Hazelnut biscuit, hazelnut praliné crunch, layers of Jivara milk  
chocolate ganache, hazelnuts, Jivara milk chocolate Chantilly cream

Pistachio Religieuse \$11.00

Choux pastry, pistachio cream, pistachio fondant

Ispahan \$11.00

Macaron, rose petal cream, fresh raspberries, lychees

La Pépite: Golden Pecan Nugget \$11.00

New Ladurée Creation from Julien Alvarez. Pecan and vanilla mousse,  
pecan praline, pecan sponge, Dulcey chocolate velvet, bronze powder

## ICE CREAM CUPS

*Rose, Pistachio, Chocolate, Raspberry, Yogurt*

Ice Cream by the Scoop Served with Chantilly and meringues

*One scoop \$7.60 Two scoops \$12.00 Three scoops \$16.00*

Milkshake \$10.00

Choice of ice cream or sorbet whipped with milk

Ice Cream & Macarons \$19.00

Choice of one scoop ice cream or sorbet served with four macarons

Coupe Chocolat Liégeois \$15.00

Chocolate sorbet, Ladurée hot chocolate, Chantilly cream

Coupe Ispahan \$15.00

Raspberry sorbet, rose ice cream, raspberries, lychees, Chantilly  
cream, meringuestt

# BEVERAGES

## HOT BEVERAGES

Espresso	\$3.00
Espresso Macchiato	\$3.25
Double Espresso	\$4.50
Americano	\$3.50
Flavoured Americano	\$4.00
Hazelnut, Caramel, Vanilla, Coconut <i>or</i> Cinnamon	
Latte	\$4.15
Flavoured Latte	\$4.75
Hazelnut, Caramel, Vanilla, Coconut <i>or</i> Cinnamon	
Rose Latte <i>Caffeine-free</i>	\$5.50
Cappucino	\$4.15
Mocha (Dark <i>or</i> White Chocolate)	\$5.00
Ladurée Hot Chocolate	\$7.50
Ladurée Hot Chocolate <i>with Chantilly cream</i>	\$8.50

## ICED BEVERAGES

Iced Americano	\$3.50
Flavoured Iced Americano	\$4.00
Hazelnut, Caramel, Vanilla, Coconut <i>or</i> Cinnamon	
Iced Latte	\$4.15
Flavoured Iced Latte	\$4.75
Hazelnut, Caramel, Vanilla, Coconut <i>or</i> Cinnamon	
Iced Rose Latte <i>Caffeine-free</i>	\$5.25
Iced Mocha (Dark <i>or</i> White Chocolate)	\$5.00
Ladurée Blend Iced Tea	\$4.50
Chocomint Iced Tea	\$4.50
Iced Ladurée Chocolate	\$7.50

## FRUIT JUICES

Apple Juice	\$3.00
Pressed Citrus Juices <i>Orange or Grapefruit</i>	\$4.75

## WATER & SODAS

Evian, Perrier <i>330ml</i>	\$4.00
Lemonade, Fentimans <i>275ml</i>	\$5.00
Rose Lemonade, Fentimans <i>275ml</i>	\$5.00

## MOCKTAILS

Rose Royale	\$6.50
Floral blend of Ladurée Jardin Bleu Royal tea with a touch of rose and garnished with a red rose petal	
Eugénie	\$6.50
Delicate combination of Ladurée Eugénie tea, apple and citrus juice touched with notes of pomegranate and elderflower	
Virgin Mojito	\$6.50
Refreshing blend of lime juice, fresh mint, and Perrier sparkling water	

## ARTISANAL TEAS

\$4.50

### Black Teas

#### Ladurée Blend

Black tea with citrus fruits, floral notes, light spices and vanilla

#### Marie-Antoinette

Black tea blend with rose petals, citrus fruits and honey

#### Royal Blue Garden

Mix of black teas with wild strawberry, rhubarb, cherry, cornflower and marigold petals

#### Othello

Black tea with spiced notes of cinnamon, cardamom, pepper and ginger

#### Darjeeling Namring

Classic black tea with notes of almond and ripe peach

#### Ceylon

Classic black tea with notes of artichoke and dried wood

### Green Teas

#### 1001 Nights

Green tea with spicy notes, rose, orange blossom, mint and ginger

#### Roi Soleil

Green tea with bergamot, rhubarb and caramel

#### Senchayamato

Japanese green tea with sharp botanical notes and a hint of blackcurrant

### Herbal Teas

#### Orange Blossom, Chamomile *or* Verbena

## COCKTAILS

Mimosa	\$10.00
Champagne, freshly pressed orange juice	
Royal Ladurée	\$14.00
Champagne, fresh strawberries, rose syrup	
Ispahan	\$14.00
Grey Goose, Chambord, lychee liqueur, rose syrup	
Lune de Miel	\$14.00
Gin, grapefruit syrup, lemon juice	
Macaron Rose	\$15.00
Grey Goose, raspberry juice, rose syrup, rose-flavoured cream, rose macaron	
Macaron Citron	\$15.00
Tequila, limoncello, lemon syrup, lemon-flavoured cream, lemon macaron	
Macaron Coffee	\$15.00
Whisky, Kahlúa coffee liqueur, coffee syrup, coffee-flavoured cream, coffee macaron	

## CHAMPAGNES

	Glass	Bottle
Muum, brut	\$20.00	\$105.00
Veuve Clicquot, brut	\$35.00	\$150.00

## VINS

	Glass	Bottle
<i>Blanc</i>		
Sancerre, Château de Sancerre <i>2015</i>	\$15.00	\$74.00
<i>Rosé</i>		
Domaine Houchart Provence <i>2016</i>	\$12.00	\$45.00
<i>Rouge</i>		
Bourgogne Gamay, Louis Latour <i>2013</i>	\$12.00	\$55.00