

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 \$3.60

Assortment of 4 Macarons \$14.40

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

Ispahan \$11.00
Macaron, rose petal cream, fresh raspberries, lychees

Caramel Éclair \$11.00
Choux pastry, caramel cream, caramel fondant

Vanilla Saint Honoré \$11.00
Puff pastry, caramelized choux buns, vanilla pastry cream, Chantilly cream, roasted almond

Bûchette Foret Noire \$11.00
Chocolate and fleur de sel sablé biscuit, chocolate biscuit soaked in amarena syrup and kirsch, sour cherry and amarena compote, chocolate mousse, vanilla and kirsch mousse, cherry confit

Bûchette La Favorite \$11.00
Pistachio macaron biscuit, pistachio mousseline cream, roasted pistachios, praline feuilletine

Bûchette La Marquise \$11.00
Hazelnut dacquoise, Sacher biscuit, hazelnut praline feuilletine, hazelnut crèmeux, milk chocolate and hazelnut Chantilly cream

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, meringues

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