

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 and Chantilly cream

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

SAVOURY CROISSANTS

Ladurée Ham & Cheese Croissant \$11.00
Ham, Swiss cheese, mustard mayonnaise

Ladurée Smoked Salmon Croissant \$12.00
Smoked salmon, cucumber, cream cheese, dill

ACCOMPANIMENTS

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

Avocado \$6.00

Honey ^{or} Jam \$2.50

Smoked Salmon \$6.00

Savoury Brioche *served with butter* \$3.00

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 \$3.50

Pain au Chocolat Chocolate croissant \$4.50

Croissant aux Noix Walnut croissant \$4.50

Croissant à la Rose Rose croissant \$4.50

LADURÉE CAKES & TARTS

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

Sakura Saint Honoré \$11.00
Choux pastry, puff pastry, cherry blossom custard cream, cherry compote, Sakura Chantilly cream

Matcha Elysée \$11.00
Chocolate sponge cake, matcha sponge cake, hazelnut praline crisp, white chocolate matcha crémeux, matcha mousse

Coconut Passion Fruit Gâteau \$11.00
Chocolate biscuit, crispy cocoa bean layer, passion fruit crémeux, coconut mousse

Pistachio Macaron Cake \$11.00
Pistachio macaron biscuit, pistachio mousseline cream, almond pistachio feuilletine, roasted pistachios

Elysée \$11.00
Chocolate sponge cake, hazelnut and almond praline crisp, chocolate crémeux

ICE CREAM CUPS

Rose, pistachio, chocolate, raspberry

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, caramelized hazelnuts

Coupe Ispahan \$15.00
Raspberry sorbet, rose ice cream, raspberries, lychees, Chantilly cream, meringues

BEVERAGES

HOT BEVERAGES

Espresso	\$2.75
Espresso Macchiato	\$3.25
Double Espresso	\$4.50
Americano	\$3.00
Flavoured Americano	\$4.50
Hazelnut, Caramel, Vanilla, Coconut <i>or</i> Cinnamon	
Latte	\$3.50
Rose Latte Caffeine-free	\$4.50
Cappucino	\$3.50
Mocha (Dark or White Chocolate)	\$4.50
Ladurée Hot Chocolate	\$7.50
Ladurée Hot Chocolate <i>with Chantilly cream</i>	\$8.50

ICED BEVERAGES

Iced Americano	\$3.00
Flavoured Iced Americano	\$4.50
Hazelnut, Caramel, Vanilla, Coconut <i>or</i> Cinnamon	
Iced Latte	\$3.50
Iced Rose Latte Caffeine-free	\$4.50
Iced Mocha (Dark or White Chocolate)	\$4.50
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	\$4.75

WATER & SODAS

Evian, Badoit ^{330ml/750ml}	\$4.00/\$6.50
Lemonade, Fentimans ^{275ml}	\$5.00
Rose Lemonade, Fentimans ^{275ml}	\$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 Badoit 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

Jasmine

Green tea scented with jasmine blossoms

Herbal Teas

Orange Blossom, Camomille *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

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

VINS

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