

# LADURÉE

Paris

Available from 10am - 4pm

## SOUPS

Squash Velouté \$10.00  
Butternut squash soup, sage

## 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

Vanilla Caramel French Toast \$18.00  
Salted butter caramel, vanilla ice cream, salted caramel macaron

## 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 <sup>or</sup> 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

Rose Raspberry Saint Honoré \$11.00  
Choux pastry, puff pastry, rose cream, raspberry compote, raspberries

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

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

Elysée \$11.00  
Chocolate sponge cake, hazelnut and almond praline crisp, 64% Madagascar chocolate crémeux, chocolate mousse

Mont Blanc \$11.00  
Crispy meringue, tangerine marmelade, chestnut and rum mousse, vanilla Chantilly cream, chestnut cream, candied chestnut

## ICE CREAM CUPS

*Rose, pistachio, vanilla, 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 <sup>or</sup> sorbet whipped with milk

Ice Cream & Macarons \$19.00  
Choice of one scoop ice cream <sup>or</sup> 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	\$4.50
Flavoured Americano	\$4.50
Hazelnut, Caramel, Vanilla, Coconut <i>or</i> Cinnamon	
Latte	\$3.50
Rose Latte	\$4.50
Golden Latte	\$4.50
Cappuccino	\$3.50
Mocha	\$4.50
Ladurée Hot Chocolate	\$7.50
Ladurée Hot Chocolate <i>with Chantilly cream</i>	\$8.50

## ICED BEVERAGES

Iced Americano	\$4.50
Flavoured Iced Americano	\$4.50
Hazelnut, Caramel, Vanilla, Coconut <i>or</i> Cinnamon	
Iced Latte	\$3.50
Iced Rose Latte	\$4.50
Iced Golden Latte	\$4.50
Iced Mocha	\$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 <sup>330ml/750ml</sup>	\$4.00/\$6.50
Lemonade, Fentimans <sup>275ml</sup>	\$5.00
Rose Lemonade, Fentimans <sup>275ml</sup>	\$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 <sup>2015</sup>	\$15.00	\$74.00
<i>Rosé</i>		
Domaine Houchart Provence <sup>2016</sup>	\$12.00	\$45.00
<i>Rouge</i>		
Bourgogne Gamay, Louis Latour <sup>2013</sup>	\$12.00	\$55.00