

# LADURÉE

*Paris*

## COCKTAILS

<b>Mimosa</b> Crémant de Bourgogne, fresh orange juice	\$12.00	<b>Macaron Rose</b> Grey Goose, raspberry juice, rose syrup, rose flavoured cream, rose macaron	\$15.00
<b>Ispahan</b> Grey Goose, Chambord, lychee liqueur, rose syrup	\$14.00	<b>Macaron Citron</b> Tequila, Limoncello, lemon syrup, lemon flavoured cream, lemon macaron	\$15.00
<b>Royal Ladurée</b> Champagne, fresh strawberries, rose syrup	\$14.00	<b>Macaron Coffee</b> Whisky, Kahlúa coffee liquor, coffee syrup, coffee flavoured cream, coffee macaron	\$15.00
<b>Lune de Miel</b> Gin, grapefruit syrup, lemon juice	\$14.00		

## CHAMPAGNES

	<i>Glass</i>	<i>Bottle</i>
<b>Les Champagnes Brut</b>		
Nicolas Feuillatte, Brut	\$25.00	\$100.00
Moët & Chandon, Brut Imperial	\$33.00	\$135.00
Veuve Clicquot, Brut	\$36.00	\$150.00
<b>Les Champagnes Rosé</b>		
Veuve Clicquot, Rosé	\$45.00	\$185.00

## MOCKTAIL

<b>Rose Royale</b> Floral blend of Ladurée Jardin Bleu Royal tea with a touch of rose and garnished with a red rose petal	\$8.00	<b>Honey Moon</b> Refreshing blend of apple, orange and lime juice with a subtle touch of maple syrup	\$8.00
<b>Eugénie</b> Delicate combination of Ladurée Eugénie tea, apple and citrus juice touched with notes of pomegranate and elderflower	\$8.00		

# LADURÉE

*Paris*



## EGGS

Plain Omelette \$17.00  
Mesclun salad

Ladurée Omelette \$21.00  
Mushroom, emmental cheese, ham, tomato



## 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



## CROQUE-MONSIEUR

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

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

Selection of Croque-Monsieur \$18.00

# LADURÉE

*Paris*



## AVOCADO TOASTS

Ladurée Avocado Toast \$15.50  
Ladurée toasted brioche, avocado

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

Soft Boiled Egg & Avocado Toast \$21.00  
Ladurée toasted brioche, avocado, egg

## ACCOMPANIMENTS

Bread roll served with butter \$3.00  
Honey or jam \$3.00  
Seasonal fruit salad \$8.00  
Avocado \$3.00  
Soft boiled egg \$3.00  
Smoked salmon \$6.00

# LADURÉE

*Paris*



## MACARONS

Ladurée Macaron	\$3.30
Ladurée Chocolate-coated macaron	\$3.90
Assortment of 4 macarons of your choice	\$13.20
<i>Surcharge of \$0.60 will apply for each chocolate-coated macaron</i>	

## PASTRIES



Almond Chausson	\$4.50
Classic turnover puff pastry filled with almonds	
Apple Chausson	\$4.50
Classic turnover puff pastry filled with apples	
Financier	\$3.50
Small sponge cake with finely ground almonds	
Pistachio Financier	\$3.80
Small pistachio sponge cake with finely ground almonds	
Ladurée soft sponge cake by slice	\$5.50
Lemon, rose or hazelnut	



## ICE CREAM CUPS

Served with Chantilly cream and meringues  
*Rose, pistachio, caramel, vanilla, strawberry, chocolate, raspberry,  
coconut, pineapple, yogurt*

Ladurée Ice Cream by the Scoop	
One Scoop	\$7.60
Two Scoops	\$12.00
Three Scoops	\$16.00