

# 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		

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## EGGS

Plain Omelette \$17.00  
Mesclun salad

Ladurée Omelette \$21.00  
Mushroom, Emmental cheese, ham, tomato, mesclun salad



## 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



## AVOCADO TOASTS

Avocado Toast \$15.50  
Ladurée toasted brioche, avocado

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

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## FRENCH TOASTS

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

Pistachio Strawberry French Toast \$19.00  
Pistachio ice cream, fresh strawberries, pistachio macaron pieces

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

## ACCOMPANIMENTS

Bread Roll *served with butter*

\$3.00

Smoked Salmon

\$6.00

Honey *or* Jam

\$3.00

Seasonal Fruit Salad

\$8.00

Avocado

\$3.00

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## 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*

## PASTRIES



Madeleine	\$3.00
<i>Emblematic shell-shaped, buttery and lemony sponge cake</i>	
Financier	\$3.50
<i>Classic French brown butter and almond sponge cake</i>	
Ladurée Soft Sponge Cake <i>Served by slice</i>	\$5.50
<i>Lemon, rose, hazelnut or chocolate orange</i>	
Assortment of Three Madeleines or Financiers	\$8.50
<i>Served with Chantilly</i>	



## ICE CREAM CUPS

*Rose, pistachio, vanilla, chocolate, raspberry*

Ladurée Ice Cream by the Scoop <i>Served with Chantilly and meringues</i>	
One Scoop	\$7.60
Two Scoops	\$12.00
Three Scoops	\$16.00