

## COCKTAILS

### Brunch Favourites

Mimosa, champagne, freshly pressed orange juice	\$10.00
Royal Ladrée, champagne, fresh strawberries, rose syrup	\$14.00

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

Ispahan \$14.00  
Grey Goose, Chambord, lychee liqueur, rose syrup

## CHAMPAGNES

*Class*

Gardet, brut \$20.00

Veuve Clicquot, brut \$35.00

## MOCKTAILS

Rose Royale \$7.50  
Floral blend of Ladrée Jardin Bleu Royal tea with a touch of rose and garnished with a red rose petal

Eugénie \$7.50  
Delicate combination of Ladrée Eugénie tea, apple and citrus juice touched with notes of pomegranate and elderflower

Honey Moon \$7.50  
Refreshing blend of apple, orange, and lime juice with a subtle touch of maple syrup

*For parties of 8 persons or more, a 15% gratuity charge will be added to the bill.*

# LE BRUNCH

by

## LADURÉE

*Paris*

### VIENNOISERIES

Ladurée Croissant Plain croissant	\$3.50	Pain au Chocolat Chocolate croissant	\$4.50
Croissant aux Noix Walnut croissant	\$4.50	Palmier Crispy puff pastry	\$4.00
Chausson aux Pommes Apple turnover	\$4.00	Croissant à la Rose Rose croissant	\$4.50
Three mini viennoiseries		\$8.50	

### EGGS

Plain Omelet, mesclun salad	\$17.00
Ladurée Omelet, mushrooms, Emmental cheese, ham, tomato, mesclun salad	\$21.00

### CROQUE-MONSIEUR

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

### AVOCADO TOASTS

Avocado Toast, Ladurée toasted brioche, avocado	\$15.50
Avocado & Salmon Toast, Ladurée toasted brioche, avocado, smoked salmon	\$17.00
Egg, Avocado & Salmon Toast, Ladurée toasted brioche, soft-boiled egg, smoked salmon, avocado	\$20.00

### FRENCH TOASTS

French Toast, maple syrup or jam and Chantilly cream	\$18.00
Rose Raspberry French Toast, raspberry coulis, and rose Chantilly cream	\$20.00
Pineapple Coconut French Toast, caramelized pineapple, orange caramel, biscuit crumble, coconut flakes, Chantilly cream	\$18.00

### ACCOMPANIMENTS

Mesclun greens	Small \$3.00 Large \$6.00	Soft-boiled egg	\$3.00
Avocado	\$6.00	Smoked salmon	\$6.00
Honey or Jam	\$2.50	Bread roll served with butter	\$3.00

# A SWEET TOUCH TO YOUR BRUNCH

## 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>	

Please select from our today's assortment of classic and seasonal flavours.

## LADURÉE CAKES & TARTS

<b>Ispahan</b>	\$11.00
Macaron, rose petal cream, fresh raspberries, lychees	
<b>Rose Raspberry Saint Honoré</b>	\$11.00
Puff pastry, choux pastry, light rose petal custard cream, raspberry compote, rose-flavoured Chantilly whipped cream, rose syrup fondant, raspberries	
<b>Caramel Éclair</b>	\$10.00
Gourmet éclair, caramel cream, caramel fondant	
<b>Vanilla Millefeuille</b>	\$10.50
Caramelized puff pastry, light vanilla pastry cream	
<b>Lemon Tart</b>	\$10.50
Sweet pastry, lemon jam and cream, lime zest meringue	
<b>Pistachio Macaron</b>	\$11.00
Pistachio mousseline cream, macaron biscuit, almond pistachio feuilletine, roasted pistachios	
<b>Coconut Passion Fruit Gâteau</b>	\$11.00
Coconut mousse, passion fruit crémeux, cacao praline feuilletine, chocolate Sacher biscuit, coco-almond and passion fruit glaze	
<b>Praline Hazelnut Gâteau</b>	\$11.00
Crunchy almond and hazelnut biscuit, hazelnut praline mousse, caramelized hazelnuts, milk chocolate belt, hazelnut milk chocolate glaze	
<b>Elysée</b>	\$11.00
Chocolate sponge cake, hazelnut and almond praline crisp, chocolate crémeux	

## ICE CREAM CUPS

Served with Chantilly cream and meringues

*Rose, pistachio, caramel, strawberry, vanilla, chocolate, raspberry, pineapple, coconut, yoghurt*

### Ladurée ice cream by the scoop

One scoop	\$7.60	Two scoops	\$12.00	Three scoops	\$16.00
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