

LADURÉE

Paris

COCKTAILS

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

CHAMPAGNES

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

MOCKTAIL

Rose Royale Floral blend of Ladurée Jardin Bleu Royal tea with a touch of rose and garnished with a red rose petal	\$8.00	Honey Moon Refreshing blend of apple, orange and lime juice with a subtle touch of maple syrup	\$8.00
Eugénie 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

Add ham or smoked salmon +\$3.50



Avocado Toast \$15.50
Ladurée toasted brioche, avocado

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

Scrambled Egg Avocado Toast \$19.00
Ladurée toasted brioche, avocado, scrambled egg

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FRENCH TOASTS

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

Caramel Pineapple French Toast \$19.00
Caramelized pineapple, coconut ice cream, orange caramel sauce,
shaved coconut, cookie crumble

Red Berries & Yogurt French Toast \$19.00
Raspberry, strawberry, raspberry coulis, yogurt ice cream,
meringue crumble

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

ACCOMPANIMENTS

Bread Roll *served with butter*

\$3.00

Smoked Salmon

\$7.00

Honey or Jam

\$3.00

Seasonal Fruit Salad

\$8.00

Avocado

\$3.50

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MACARONS

Ladurée Macaron	\$3.60
Assortment of 4 Macarons	\$14.40

PASTRIES

Madeleine	\$3.50
<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>	

Apple Chausson	\$5.50
<i>Classic turnover puff pastry filled with apples</i>	

Assortment of Three Madeleines or Financiers	\$9.50
<i>Served with Chantilly</i>	



ICE CREAM CUPS

*Pineapple, Coconut, Yogurt, Pistachio,
Vanilla, Chocolate, Raspberry, Rose*

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

