

SOUP & SALADS

Squash Velouté	\$9.00
Butternut squash infused with sage	
Multicoloured Beets	\$18.00
Organic quinoa, goat cheese, sherry honey vinaigrette	
Concorde Salad	\$18.00
Chicken fillet, cucumber, baby spinach, tomato, balsamic, three mustard vinaigrette	

CROQUE-MONSIEUR

Croque-Monsieur Ham and Emmental Cheese	\$18.00
White loaf bread, white ham, Mornay sauce with Emmental cheese, mesclun salad, lemon and olive oil vinaigrette	
Croque-Monsieur Emmental Cheese	\$18.00
White loaf bread, Emmental cheese, Mornay sauce with Emmental cheese, mesclun salad, lemon and olive oil vinaigrette	
Selection of Ladurée Croque-Monsieur	\$18.00

FRENCH TOASTS

French Toast	\$18.00
Warm Ladurée French toast served with maple syrup or jam and Chantilly cream	
Rose Raspberry French Toast	\$18.00
Warm Ladurée French toast served with raspberry coulis and rose Chantilly cream	

ACCOMPANIMENTS

Bread roll served with butter	\$3.00	Avocado	\$3.00
Honey or Jam	\$3.00	Smoked Salmon	\$6.00

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

MACARONS

Macaron	\$3.30
Assortment of 4 macarons of your choice	\$13.20

Classic

Coffee, salted caramel, chocolate, rose petal, liquorice, pistachio, orange blossom, vanilla, lemon

Seasonal flavours

Your server will be pleased to present them to you.

VIENNOISERIES & CAKES

Brioche au sucre	\$3.50
Ladurée croissant	\$3.90
Croissant aux noix	\$4.80
Pain au chocolat	\$4.80
Pain au chocolat pistache	\$4.80
Palmier	\$4.30
Croissant à la rose	\$5.00
Loaf Cake Slice Lemon or Candied Fruit	\$5.00

MINI VIENNOISERIES

Mini Ladurée croissant	\$2.90	Mini Pain au chocolat pistache	\$3.30
Mini Croissant aux noix	\$3.30	Mini Brioche au sucre	\$2.50
Mini Pain au chocolat	\$3.30	Madeleine	\$3.00
Financier	\$3.00		

Three mini viennoiseries \$8.50

LADURÉE CREATIONS

Lemon Tart	\$10.50
Sweet pastry, lemon jam and cream, lime zest meringue	
Passion Fruit Raspberry Tart	\$10.50
Sweet pastry, passion fruit cream, raspberries	

LADURÉE CLASSICS

Ispahan	\$11.00
Macaron, rose petal cream, fresh raspberry, lychee	
Plaisir Sucré	\$10.50
Hazelnut meringue biscuit, milk chocolate ganache, milk chocolate Chantilly	
Milk Chocolate Éclair	\$9.50
Chocolate puff pastry, Jivara milk chocolate cream, Jivara milk chocolate icing	
Praline Millefeuille	\$10.50
Caramelized puff pastry, praline cream, almond praline, crispy hazelnuts	
Pistachio Religieuse	\$10.00
Choux pastry, pistachio cream, pistachio icing	
Rose Raspberry Saint Honoré	\$11.00
Puff pastry, choux pastry, light rose petal custard cream, raspberry compote, rose-flavoured Chantilly whipped cream, rose syrup fondant, raspberries	

ICED MACARONS

Rose Iced Macaron	\$9.50
Pink macaron shell garnished with rose ice cream	
Cacao Vanilla Iced Macaron	\$9.50
Cacao macaron shell garnished with vanilla ice cream	

ICE CREAM CUPS

Cup of your choice					
One scoop	\$7.60	Two scoops	\$12.00	Three scoops	\$16.00
Rose, coffee, pistachio, caramel, strawberry, vanilla, chocolate, raspberry					
Coupe macarons glacés					\$19.00
Choice of one scoop of ice-cream or sorbet served with four assorted macarons					
Milkshake					\$10.00
Choice of ice cream whipped with milk					
Coupe Ispahan					\$15.00
Raspberry sorbet, rose ice cream, raspberries, lychees, Chantilly cream					
Café Liégeois					\$15.00
Coffee ice cream, strong coffee, Chantilly cream					

LADURÉE AFTERNOON TEA

\$50.00

Two macarons

Ladurée pastry

Choice of any one Ladurée creation or Ladurée classic pastry

Two mini viennoiseries

Choice of any two mini viennoiseries

Two finger sandwiches

Choice of any two finger sandwiches:

Avocado and piquillo

Cucumber and apple

Smoked salmon

Ham

Seasonal fruit salad

Honeydew melon, pineapple, kiwi, orange, strawberry

Ladurée coffee, tea or hot chocolate

Served with a glass of Gardet champagne or Royal Ladurée cocktail

\$60.00

Please bring any allergy or dietary requirements to our attention.
Our allergen information book is available for you to see on request.