

## SOUP & SALADS

Pea Soup, green peas, mint	\$12.00
Ginger Carrot Soup, ginger, carrot, olive oil	\$12.00
Squash Velouté, butternut squash, sage	\$12.00
Multicoloured Beets, organic quinoa, goat cheese, sheery honey vinaigrette	\$18.00
Concorde Salad, chicken fillet, cucumber, spinach, tomato, mustard vinaigrette	\$18.00

## SANDWICHES

Croque-Monsieur Ham and Emmental Cheese, ham, emmental cheese, mornay sauce	\$18.00
Croque-Monsieur Emmental Cheese, emmental cheese, mornay sauce	\$18.00
Selection of Ladurée Croque-Monsieur	\$18.00
Club Ladurée, chicken fillet, iceberg lettuce, free range egg, tomato, mayonnaise	\$21.00
Club Salmon, smoked salmon, iceberg lettuce, cucumber, tomato, free range egg, chives	\$23.00

## EGGS

Plain Omelet, mesclun	\$17.00
White Omelet, spinach, soft goat cheese	\$17.00
Ladurée Omelet, mushroom, emmental cheese, ham, tomato	\$21.00
Soft-Boiled Egg, smoked salmon, avocado, toast	\$21.00

## ACCOMPANIMENTS

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

## FRENCH TOASTS

French Toast, maple syrup <i>or</i> jam and Chantilly cream	\$18.00
Rose Raspberry French Toast, raspberry coulis and rose Chantilly cream	\$20.00

## 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

Madeleine, small sponge cake	\$3.00
Financier, small sponge cake with finely ground almonds	\$3.50
Pistachio Financier, small pistachio sponge cake with finely ground almonds	\$3.80
Hazelnut Financier, small hazelnut sponge cake with finely ground almonds	\$3.80
Marie-Antoinette Cake, sponge cake with crushed Marie-Antoinette tea	\$7.60
Candied Fruit Cake, sponge cake with candied fruits, soaked in old dark rum syrup	\$7.60
Lemon Cake, sponge cake with lemon zests, soaked in fresh lemon syrup	\$7.60
Hazelnut Cake, sponge cake topped with grilled hazelnuts	\$7.60

For parties of 8 persons or more, a 18% gratuity charge will be added to the bill.

## TRADITIONAL ICE CREAM CUPS

### *Flavours*

Rose, coffee, pistachio, caramel, vanilla, strawberry, chocolate, raspberry

#### Cup of your choice

One scoop \$7.60

Two scoops \$12.00

Three scoops \$16.00

#### Milkshake

Choice of ice cream whipped with milk \$10.00

#### Café Liégeois

Coffee ice cream, strong coffee, Chantilly cream, caramelized almond flakes \$15.00

#### Chocolate Liégeois

Chocolate ice cream, Ladurée chocolate, Chantilly cream, caramelized almond flakes \$15.00

## ICE CREAM CUP CREATIONS

#### Coupe Plaisir

Vanilla ice cream, raspberry sorbet, fresh raspberries, raspberry coulis, Chantilly cream \$15.00

#### Coupe Ispahan

Raspberry sorbet, rose ice cream, fresh raspberries, fresh lychee, Chantilly cream \$15.00

#### Coupe macarons glacés

Choice of one scoop of ice-cream or sorbet served with four assorted macarons \$19.00

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

# LADURÉE AFTERNOON TEA

\$50.00

Three macarons

Madeleine

Financier

Mini Tartelette Passion Framboise

Sweet pastry, passion fruit cream, raspberry

Mini Chou Praliné

Choux pastry, praline pastry cream, slivered praline

Mini Délice Griotte

Pistachio macaron, Morello cherry confit, pistachio cream

Two finger sandwiches

Choice of any two finger sandwiches:

*Avocado and piquillo*

*Smoked salmon*

*Ham*

Mini Croque-Monsieur Emmental Cheese

Seasonal fruit salad

Ladurée coffee, tea or hot chocolate