

## SOUP & SALADS

Pea Soup, green peas, mint	\$12.00
Squash Velouté, butternut squash, sage	\$12.00
Multicoloured Beets, organic quinoa, feta cheese, cranberry, almond	\$19.00
Royale Salad, bresaola, artichoke, pine nut, parmesan, riquette, tomato confit	\$21.00
Caesar Salad, parmesan, egg, crouton	
Chicken	\$20.00
Vegetarian	\$17.00

## 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 salad	\$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 or jam and Chantilly cream	\$18.00
Rose Raspberry French Toast, raspberry coulis and rose Chantilly cream	\$20.00
Banana Chocolate French Toast, banana, dark chocolate ice cream, pecan nuts	\$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, raspberry, strawberry candy.

### *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
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 CREATION

#### 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 Citron

Sweet pastry, lemon cream, lime zest

Mini Choux Noix de Coco

Choux pastry, coconut cream, coconut flakes

Mini Caramelia Noisette

Sweet pastry, caramelia mousse, hazelnut cream

Two finger sandwiches

Choice of any two finger sandwiches:

*Avocado & piquillo*

*Smoked salmon*

*Ham & pickles*

Mini Croque-Monsieur Emmental Cheese

Seasonal fruit salad

Ladurée coffee, tea or hot chocolate