

FINGER SANDWICHES

Cucumber and Granny Smith Apple	\$3.00
Avocado and Piquillo	\$3.80
Ham	\$3.80
Smoked Salmon	\$4.00

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

ACCOMPANIMENTS

Bread roll served with butter	\$3.00
Honey or Jam	\$3.00

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

Ladurée croissant	\$3.90
Pain au chocolat	\$4.80
Croissant à la rose	\$5.00

MINI VIENNOISERIES

Mini Ladurée croissant	\$2.90	Mini Croissant aux noix	\$3.30
Mini Pain au chocolat	\$3.30	Mini Brioche au sucre	\$2.50
Financier	\$3.00	Madeleine	\$3.00
Three mini viennoiseries		\$8.50	

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 CHRISTMAS CREATIONS

Bûchette Pistachio	\$11.50
Pistachio macaron biscuit, roasted pistachio mousseline cream, thin crispy praline sheets	
Bûchette Louise	\$11.50
Milk macaron biscuit, soft milk chocolate biscuit, mousse and cream milk chocolate	
Bûchette Fleur Noire	\$11.50
Sacher biscuit, chocolate feuilletine, vanilla cream and Caribbean chocolate mousse, topped with a dark chocolate leaf and dark chocolate petals.	
Bûchette Marie-Antoinette	\$15.00
Macaron biscuit, rose mousseline cream, raspberry jam, lychees, raspberries	

*Bûches de Noël in large size are available by special order.
Please inquire with your server.*

LADURÉE CLASSICS & CREATIONS

Ispahan	\$11.00
Macaron, rose petal cream, fresh raspberry, lychee	
Vanilla Millefeuille	\$10.50
Caramelized puff pastry, light vanilla pastry cream	
Rose Raspberry Religieuse	\$10.00
Choux pastry, rose pastry cream, fresh raspberries	
Vanilla Saint Honoré	\$11.00
Puff pastry, caramelized choux, vanilla cream, Chantilly cream and slices of roasted almonds.	
Lemon Tart	\$10.50
Sweet pastry, lemon jam and cream, lime zest meringue	

Ladurée Classics & Creations are individual serving cakes

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

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