

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
House-made white loaf bread, white ham, Mornay sauce with Emmental cheese, mesclun salad, lemon and olive oil vinaigrette	
Croque-Monsieur Emmental Cheese	\$18.00
House-made 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

MACARONS

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

Classics

Coffee, salted caramel, chocolate, rose petal, Marie-Antoinette tea, pistachio, orange blossom, vanilla, lemon

Seasonal flavours

Your server will be pleased to present them to you.

VIENNOISERIES

Ladurée croissant - Plain croissant	\$3.90	Pain au chocolat - Chocolate croissant	\$4.80
Croissant aux noix - Walnut croissant	\$4.80	Palmier - Crispy puff pastry	\$4.30
Chausson aux pommes - Apple turnover	\$4.80	Croissant à la rose - Rose croissant	\$5.00

MINI VIENNOISERIES

Mini Ladurée croissant	\$2.90	Financier	\$3.00
Mini Croissant aux noix	\$3.30	Madeleine	\$3.00
Mini Pain au chocolat	\$3.30	Seasonal Financier	\$3.10
Mini Chausson aux pommes	\$3.30	Three mini viennoiseries	\$8.50

ICED MACARONS

Rose Iced Macaron	\$9.50	Cacao Vanilla Iced Macaron	\$9.50
Rose macaron shell garnished with rose ice cream		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
Served with Chantilly cream and meringues			
<i>Rose, coffee, pistachio, caramel, strawberry, vanilla, chocolate, raspberry</i>			
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, raspberry coulis, Chantilly cream, meringues			
Coupe Chocolat Liégeois			\$15.00
Chocolate sorbet, Ladurée hot chocolate, caramelised hazelnuts, Chantilly cream, meringues			
Coupe Glacée Ananas Coco			\$15.00
Pineapple sorbet, coconut ice cream, passion fruit coulis, fresh pineapple, Chantilly cream, meringues			

LADURÉE CLASSICS & CREATIONS

Ladurée Classics & Creations are individual serving cakes

Sakura Matcha Chocolate Tartelette	\$11.00
Sakura mousse and matcha green tea ganache on chocolate tartelette with almond and hazelnut praline	
Ispassion	\$11.00
Passion fruit macaron, fresh passion fruit cream, raspberry confit, fresh raspberries	
Ispahan	\$11.00
Macaron, rose petal cream, fresh raspberry, lychee	
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	
Pistachio Religieuse	\$10.00
Choux pastry, pistachio cream, pistachio icing	
Evidence	\$11.00
Madeleine citrus biscuit, coconut mousse, yuzu crèmeux, crispy white chocolate pearls	
Lemon Tart	\$10.50
Sweet pastry, lemon jam and cream, lime zest meringue	
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	
Vanilla Millefeuille	\$10.50
Caramelized puff pastry, light vanilla pastry cream	

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

LADURÉE AFTERNOON TEA

\$50.00

Two macarons

Ladurée pastry

Ladurée classic or creation individual serving cake

Please choose from our today's selection

Two mini viennoiseries

Two finger sandwiches

Choice of any two finger sandwiches:

Avocado and piquillo

Cucumber and apple

Smoked salmon

Ham and pickles

Seasonal fruit salad

Kiwi, mango, pineapple, orange, grapefruit

Ladurée coffee, tea or hot chocolate

Served with a glass of Garet 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.