

BREAKFAST

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| Granola, plain yogurt, red berries, goji berries, lychee, chocolate flakes, rose macaron | \$12.00 |
| Seasonal Fruit Salad | \$8.00 |

EGGS

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| 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 |

FRENCH TOASTS

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| 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 |
| Banana Chocolate French Toast, banana, dark chocolate ice cream, pecan nuts | \$20.00 |

ACCOMPANIMENTS

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|-------------------------------|--------|---------------|--------|
| Bread roll served with butter | \$3.00 | Avocado | \$3.00 |
| Honey <i>or</i> Jam | \$3.00 | Smoked Salmon | \$6.00 |

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

SOUP & SALADS

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| Squash Velouté, butternut squash, sage | \$12.00 |
| Multicoloured Beets, organic quinoa, feta cheese, cranberry, almond | \$19.00 |
| Crunchy Chicken Salad, chicken, avocado, egg, croutons, chia seeds, tahini sauce | \$18.00 |

SANDWICHES & TOASTS

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| 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 |
| Ladurée Avocado Toast, Ladurée toasted brioche, avocado | \$14.00 |
| Ladurée Avocado & Salmon Toast, Ladurée toasted brioche, avocado | \$16.00 |

MACARONS

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| 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

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| 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 | \$6.50 |
| Lemon Cake, sponge cake with lemon zests, soaked in fresh lemon syrup | \$6.50 |
| Hazelnut Cake, sponge cake topped with grilled hazelnuts | \$6.50 |

TRADITIONAL ICE CREAM CUPS

Flavours

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

Cup of your choice

One scoop, Chantilly cream, meringue \$7.60

Two scoops, Chantilly cream, meringue \$12.00

Three scoops, Chantilly cream, meringue \$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

Chocolat Liégeois

Chocolate ice cream, Ladurée hot chocolate, Chantilly cream, caramelised hazelnuts, meringue \$15.00

ICE CREAM CUP CREATIONS

Coupe Malesherbes \$15.00

Ice cream caramel, chocolate sorbet, caramelised hazelnuts, Chantilly cream, meringue

Coupe Ispahan

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

Coupe Glacée Ananas Coco

Pineapple sorbet, coconut ice cream, passion fruit coulis, fresh pineapple, Chantilly cream, meringue \$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 Lemon Tart

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

Four savoury tartlets

Pastrami

Seeds

Salmon

Chives

Seasonal fruit salad

Ladurée coffee, tea or hot chocolate

Paired with a glass of champagne

\$65.00